

Establishment Name

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

A. B. HILL ELEMENTARY

Type of Establishment

Embargoed 000

O Farmer's Market Food Unit Remanent O Mobile

345 EAST OLIVE Address

O Temporary O Seasonal

Memphis City

Time in 09:00 AM AM / PM Time out 10:10; AM AM / PM

Inspection Date

Purpose of Inspection

KRoutine

10/20/2022 Establishment # 605311468 O Follow-up

O Complaint O Preliminary

O Consultation/Other

级 Yes O No

Risk Category О3 Follow-up Required

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

itus (IH, OUT, HA, HO) for ea

IN-in compliance OUT-not in compliance NA-not applicable NO-not observ			ed		O			
	Compliance Status		cos	R	WT			
	IN	OUT	NA	NO	Supervision			
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	$\exists x$	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	0	28		0	Proper eating, tasting, drinking, or tobacco use	0	0	5
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	
		OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×				Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
		OUT	NA	NO	Protection from Contamination			
13	篾	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

					Compliance Status	cos	R	WT
IN OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods								
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	×	0	0	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20		0	0		Proper cold holding temperatures	0	0	5
21	0	280	0	0	Proper date marking and disposition	0	0	*
22	0	0	0		Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	X		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

trol the introduction of pathogo s, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	WT
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	2
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	×	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
37	338	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	0	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils	\top		
41	0	In-use utensils; properly stored	0	0	1
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	1
44		Gloves used properly	0	0	1

pecti	on	R-repeat (violation of the same code provision)			
Compliance Status						
	OUT Utonsils and Equipment					
45	0	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0		
46	题	Warewashing facilities, installed, maintained, used, test strips	0	0		
47	0	Nonfood-contact surfaces clean	0	0	-	
	OUT	Physical Facilities				
48	0	Hot and cold water available; adequate pressure	0	0		
49	0	Plumbing installed; proper backflow devices	0	0		
50	0	Sewage and waste water properly disposed	0	0	- :	
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0		
52	0	Garbage/refuse properly disposed; facilities maintained	0	0		
53	0	Physical facilities installed, maintained, and clean	0	0		
54	0	Adequate ventilation and lighting; designated areas used	0	0	,	
	OUT	Administrative Items	Т			
55	0	Current permit posted	0	0	П	
56	0	Most recent inspection posted	0	0		
		Compliance Status	YES	NO	٧	
		Non-Smokers Protection Act				
57		Compliance with TN Non-Smoker Protection Act		0		
58 Tobacco products offered for sale		- X	0	١.		
59		If tobacco products are sold, NSPA survey completed	0	0		

conspicuous manner. You have the right to request a h I8-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. (10) days of the date of the

10/20/2022 Date Signature of Environmental Health Specialist 10/20/2022 Date

RDA 629

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) 9012229200 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: A. B. HILL ELEMENTARY

Establishment Number #: |605311468

NSPA Survey – To be completed if #57 is "No"	
Age-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are twenty-one (21) years of age or older.	Yes
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	Yes
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	Yes
Garage type doors in non-enclosed areas are not completely open.	No
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	No
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	No
Smoking observed where smoking is prohibited by the Act.	No

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				

Equipment Temperature						
Temperature (Fahrenheit						

Food Temperature Description State of Food Temperature (Fahre								
	Hot Holding	Temperature (Fahrenheit)						
Beans	_							
Baked beans	Hot Holding	180						
Crispitos	Hot Holding	165						
Milk	Cold Holding	39						
Orange juice	Cold Holding	39						
3 ,								

Observed Violations
Total # 6
Repeated # ()
4: A Cup of tea is stored in the hot holding box. No lid or straw is present this is evidence of improper drinking for employees .please educate employees about proper dinking in the kitchen. Employees must have a cup with a lid and straw present
21: Improper date marking Present. The cheese has a prepped date present but no discarded date. Sweet potatoes present but needed to be discarded used by date was August 2022.
35: Improper label for broccoli, gravy, and cheese.
37: Improper storing of food. Food should not be stored on the floor in the walk in cooler. It should be elevated six inches off the floor.
44: Educate employees when to properly change gloves when moving from station to station.
46: Dishwashing is not in use. Any equipment that is not properly working needs to be removed.

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Informa	ation		
Establishment Name: A.	B. HILL ELEMENTARY		
Establishment Number :	605311468		

Comments/Other Observations	
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Additional Comments

See last page for additional comments.

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^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: A. B. HILL ELEMENTARY				
Establishment Number: 605311468				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

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Sources	
Source Type:	Source:
Additional Comments	
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