



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

91

Establishment Name: Lighthouse Christian School Cafeteria
Address: 5100 Blue Hole Rd
City: Nashville
Inspection Date: 09/23/2024
Establishment #: 605320596
Risk Category: 01
Purpose of Inspection: Routine

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Table with 2 main sections: Compliance Status (Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination) and Compliance Status (Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures).

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 2 main sections: Compliance Status (Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils) and Compliance Status (Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act).

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit.

Signature of Person In Charge: [Signature] Date: 09/23/2024
Signature of Environmental Health Specialist: [Signature] Date: 09/23/2024

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

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 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



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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.	
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	
No Smoking signs or the International *Non-Smoking* symbol are not conspicuously posted at every entrance.	
Garage type doors in non-enclosed areas are not completely open.	
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info

Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
Three compartment sink (not	QA		

Equipment Temperature

Description	Temperature (Fahrenheit)
Walk in cooler	31
Walk in freezer	2
Milk box	40
Reach in cooler	35

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Cooked hot dogs in hot box	Hot Holding	135
Cooked baked beans from crock pot	Hot Holding	152
Carton of milk in milk box	Cold Holding	39

Observed Violations

Total # 7

Repeated # 0

8: Hand sink with hot and cold running water stocked with soap and paper towels is not available where food is being served inside the anchor building. CA: instructed PIC to have nearest restroom hand sinks restocked.

19: Cooked hotdog in aluminum pan on serving line temped at 119F during inspection. Hotdogs had been out for less than 1 hour. Serving line does not have hot holding capabilities. PIC stated foods will be cooled following service period. CA: Instructed PIC to hot hold TCS foods at a minimum of 135F.

20: Carton of milk in milk crate on serving line temped at 49F during inspection. Milk is not kept cold on ice or in a cooler. PIC stated the milk will be cooled and kept for future service. CA: discussed with PIC. Instructed PIC to keep milk below 41F at all times during service.

21: Cooked macaroni and cheese in walk in cooler has date mark of 8/30/24. PIC stated the macaroni and cheese was cooked on 8/30/24 and frozen in the walk in freezer. Food was pulled from the freezer to begin thawing on 9/19/24. CA: instructed PIC to place thaw dates on cooked foods after they are removed from the freezer.

37: Employee water bottle with twist cap stored on prep table.

37: Ice buildup on boxes of food in walk in freezer.

43: Cardboard box of single service styrofoam cups stored directly on the floor in dry storage.



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Policy available
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: No violations observed.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: See sources
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13: (IN) All raw animal food is separated and protected as required.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: No foods cooked during inspection.
- 17: (IN) All TCS foods are properly reheated for hot holding.
- 18: No active cooling during inspection.
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57: "No Smoking" signs or the international "No Smoking" symbol are NOT conspicuously posted at every entrance.
- 58:

***See page at the end of this document for any violations that could not be displayed in this space.

Additional Comments

See last page for additional comments.

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

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Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

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Sources

Source Type: Food Source: Sysco

Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional CommentsDirector of Schools: Greg Rau grrau@lighthouseministries.org

Renovations were made to cafeteria building. Waiting on Metro Fire and Metro Codes for approval. Cafeteria is ready to begin serving. Hot and cold holding available in cafeteria.