

Establishment Name

Address

Risk Category

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Time in 03:37; PM AM / PM Time out 04:07; PM AM / PM

O Farmer's Market Food Unit Remanent O Mobile

Type of Establishment O Temporary O Seasonal

Follow-up Required

07/31/2023 Establishment # 605254835 Embargoed 0 Inspection Date O Follow-up

KRoutine O Complaint O Preliminary O Consultation/Other Purpose of Inspection О3

Lebanon Academy Food Service

3065 Murfreesboro Road

Lebanon

04

Number of Seats 18 O Yes 疑 No

SCORE

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed			S=cor	recte	d on-si	te dur	ing ins	spection
_	_		_		Compliance Status	cos	R	WT						
	IN	OUT	NA	NO	Supervision					IN	оит	NA	NO	Coc
1	器	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	0	300	Proper
	IN	OUT	NA	NO	Employee Health			-	17	ŏ	ŏ	ŏ		Proper
2	100	0			Management and food employee awareness; reporting	0	0	\Box						Cooli
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	0000
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	Ħ	Prope
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	0	0	0	200	Proper
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l ° I	20	24	0	0		Proper
	IN	OUT	NA	NO	Proventing Contamination by Hands				21	*	0	0	0	Proper
6	0	0		X	Hands clean and properly washed	0	0		22	0	0	×	0	Time a
7	級	0	0	٥	No bare hand contact with ready-to-eat foods or approved	0	0	5			_		_	11176 4
	-	_			alternate procedures followed	_	_	\Box		IN	OUT	NA	NO	
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	ΙoΙ	33		Consu
	_	OUT	NA	NO	Approved Source	-	_			_	_			food
9	200	0			Food obtained from approved source	0	0	l I		IN	OUT	NA	NO	
10	0	0	0	×	Food received at proper temperature	0	0] <u>.</u> [24	0	0	200		Paster
11	×	0			Food in good condition, safe, and unadulterated	0	0	5		_	Ľ	040		rasico
12	0	0	333	0	Required records available: shell stock tags, parasite	0	0	I		IN	OUT	NA	NO	
-	IN	OUT		NO	Protection from Contamination	-	_	ш	25	0	0	8		Food a
13		-	O	NO	Food separated and protected	0	0		26			巡	J.	
-	600	_	_			_	_	-	26	-	_	***	NO	Toxic t
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	•
15	涎	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	X		Compl

ᆫ					Compliance Status	000	ĸ	** 1
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		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	×	Proper cooling time and temperature	0	0	
19	0	0	0	文	Proper hot holding temperatures	0	0	
20		0	0		Proper cold holding temperatures	0	0	5
21	*	0	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	OUT	NA	NO	Chemicals			
25		0	- XX		Food additives: approved and properly used	0	0	5
26	黨	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

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

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	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	_;
30	0	Variance obtained for specialized processing methods	0	0	
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	7
32	0	Plant food properly cooked for hot holding	0	0	г
33	0	Approved thawing methods used	0	0	Т
34	38	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Food Contamination			
36	涎	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	Г
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	_
40	0	Washing fruits and vegetables	0	0	
	OUT	Proper Use of Utensils	\top		
41	0	In-use utensils; properly stored	0	0	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	г
44	0	Gloves used properly	0	0	

pecti	on	R-repeat (violation of the same code provision)		
		Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	凝	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	- 2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	Г
56	0	Most recent inspection posted	0	0	,
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	- 0	0	

and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing rega T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of th

07/31/2023

Signature of Environn

07/31/2023 Date

Signature of Person In Charge

Date

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

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



-	_			_	
	-stal	hills	hment	mt	omation

Establishment Name: Lebanon Academy Food Service
Establishment Number #: |605254835|

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 (Fahrenhelt)					
3 comp sink not set up	Qa							

Equipment Temperature								
Description	Temperature (Fahrenheit)							
Ric	39							

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Chicken breast	Cold Holding	39
Hot dogs	Cold Holding	41
Milk	Cold Holding	41
Spring rolls	Cold Holding	41
Ground beaf	Cold Holding	39

Repeated # 0 34: No thermometer in the fridge. 36: A lot of flying insects inside the kitchen near the 3 comp sink . 47: Some food debris on the bottom of the ric
34: No thermometer in the fridge. 36: A lot of flying insects inside the kitchen near the 3 comp sink .
36: A lot of flying insects inside the kitchen near the 3 comp sink .
36: A lot of flying insects inside the kitchen near the 3 comp sink .
47: Some food debris on the bottom of the ric

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

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Lebanon Academy Food Service

Establishment Number: 605254835

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Policy posted.
- 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 food preparation during inspection.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 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: Not observing during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: There is no cooling during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: See food temperature.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 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:

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.

Establishment Name: Lebanon Academy Food Service	
Establishment Number: 605254835	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Name: Leb Establishment Number #:	anon Academy Food	Service		
Establishment (valider #;	605254835			
Sources				
Source Type:	Food	Source:	Performance food .	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Commen	ts			
laquetabrodie@gmail	.com			

Establishment Information