### TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Five Oaks Golf & Country Club		y Club Kitche	en	Parmanant O Mobile																
Address			621 Five Oaks Blvd O Temporary O Seasonal											Г						
City			Lebanon		Time it	12	2:1	0 6	⊃N	1	۵м	/ PM	т	ma n	ut 01:08; PM AM/PM					
Inspec					03/16/2	2022 Establishmen						barg								
Purpo					Routine	O Follow-up	O Complaint			- О Р				-		0.00	nsultation/Other			
Risk					01	\$102	03			04							up Required O Yes 🕅 No Number of S	Seats	12	20
Naks	-00				ors are food	preparation practice	and employee			ra m					repo	ortec	to the Centers for Disease Control and Prever			
				85 0	ontributing f												control measures to prevent illness or injury. INTERVENTIONS			
		C	ark de	elgna	ted compliance												ach item as applicable. Deduct points for category or subcat	egory.	8	
IN=ir	n co	mp	liance			pliance NA=not applicab compliance Status	e NO=not observ	-	R	C WT		orrec	ted o	on-sit	le duri	ng ins	spection R=repeat (violation of the same code provis Compliance Status		R	WT
	N	ou	NA	NO		Supervision					11	1	NC	олт	NA	NO	Cooking and Reheating of Time/Temperature			
1 8	8	0			Person in char performs dutie	ge present, demonstrate s	s knowledge, and	0	0	5	-	16 2	8	0	0	0	Control For Safety (TCS) Foods Proper cooking time and temperatures	0	0	
2 3			r na	NO		Employee Health and food employee aware		0	10		11	17 (	2	0	0	X	Proper reheating procedures for hot holding	0	8	•
3 8	-	0	1			restriction and exclusion		0	0	5	Ш	"	N 0	DUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
4 8		00	r na		Proper eating	Good Hygienic Practi tasting, drinking, or tobar			0	_		18 } 19 }		8	0	-	Proper cooling time and temperature Proper hot holding temperatures	0	8	
5 2	K	0	n NA	0	No discharge f	from eyes, nose, and more enting Contamination	ιth	ŏ	ŏ	5	1 2	202	8	š	š		Proper cold holding temperatures Proper date marking and disposition	0	Š	
6 8		0		-	Hands clean a	nd properly washed		0	0		1 1	2 (	_	ŏ	×		Time as a public health control: procedures and records	ŏ	6	
78		0	0	0	alternate proce	contact with ready-to-eat edures followed		0	0	5	lĿ	1	NC	TUC	NA	NO	Consumer Advisory			
	N	οu	na	NO		sinks property supplied a Approved Source			0		12	23 8	-	٥	0		Consumer advisory provided for raw and undercooked food	0	0	4
10 0	ŝ	00	0	122		from approved source at proper temperature		0	0	1			-		NA	NO	Highly Susceptible Populations	0		
11 8	K	0		_	Food in good o	condition, safe, and unade rds available: shell stock		0	0	5	۱ť	64 C	+	0	-		Pasteurized foods used; prohibited foods not offered	0	0	•
12 (	_	0		0 NO	destruction	etection from Contam		0	0			11 5 C		OUT O	NA	NO	Chemicals Food additives: approved and properly used	0	ा	
13 X 14 X	3	0	0		Food separate	d and protected surfaces: cleaned and sar		8	8		1	56 §	8	0	NA	10	Taxic substances properly identified, stored, used Conformance with Approved Procedures	ō	ō	5
15 8	_	_	۲	1	Proper disposi	tion of unsafe food, return		6	-			27 0	JT.		22	NO	Compliance with variance, specialized process, and	0	0	5
	~	-			served			-	1-					-			HACCP plan			
				Goo	d Retail Pra	ctices are preventiv	e measures to c							<u> </u>		geni	s, chemicals, and physical objects into foods.			
				00	T=not in complian	nce	COS=com			durin				CES	•		R-repeat (violation of the same code provision)			
		ou	rl	_		ompliance Status of Food and Water		cos	R	WT	1 6		00	τI	_	_	Compliance Status Utensils and Equipment	COS	R	WT
28 29	T	0	Pas		ed eggs used w	here required		8	8	1	1Ľ	45	23	Fo			mfood-contact surfaces cleanable, properly designed, and used	0	0	1
30			Vari		obtained for spe	cialized processing meth		ŏ	ŏ	1	11	46	0					0	0	1
31	Ť	0	-	xer co		used; adequate equipmen		0	0	2	۱Ŀ	47	0	_	onfoo	d-cor	ntact surfaces clean	0	0	1
32	+	_	Plan		properly cooke	d for hot holding		0			łF	48	00	_	ot and	i cold	Physical Facilities i water available; adequate pressure	0	o	2
33 34		0	App	roved	thawing methor eters provided a	ds used		0	00	1		49 50	0	Pi	umbir	ng ins	stalled; proper backflow devices I waste water properly disposed			2
		ου				ood identification		Ľ	-	<u> </u>		51	ŏ	_			es: properly constructed, supplied, cleaned		ŏ	
35	_	×	_	d prop		iginal container; required		0	0	1	ıц	52	0		-		use properly disposed; facilities maintained	0	0	1
36	-	00	_	cts. ro		on of Food Contamina mais not present	tion	0	0	2		53 54	0	-	_		lities installed, maintained, and clean entilation and lighting; designated areas used	0	0	1
37	+	0				during food preparation,	storane & display	0	0	1	ł h		00	+-			Administrative Items	-	-	
38	+	_	-		cleanliness	oung roos preparatori,	annage a aispiaj	0	0		łŀ	55	0		ument	pern	nit posted	0	0	
39 40	_				ths; properly us ruits and veget			0	0	1	1	56	0				inspection posted Compliance Status	0	0	WT
	(	ou	r i		Pro	oper Use of Utensils				-	1 h						Non-Smokers Protection Act			
41 42		2	Uter	rsils, e	nsils; properly s equipment and l	inens; properly stored, dr	ied, handled	0		1	1 Г	57 58		To	bacc	o pro	with TN Non-Smoker Protection Act ducts offered for sale		0	
43					a/single-service ved properly	articles; properly stored,	used		8			59	_	lf t	tobac	co pr	oducts are sold, NSPA survey completed	0	0	
																	Repeated violation of an identical risk factor may result in revo			
manne	r an	nd p	ost the	most	recent inspection		anner. You have the rij	ght to r	reque								e. You are required to post the food service establishment perm filing a written request with the Commissioner within ten (10) day			
Cabone	5		_				03/:	-		2			$\subseteq$	L	K	1	and the second s	<u>ດວ/</u> 1	I E I'	2022
Siona	tun	e o	(Pen		Charge	/	03/.	10/2		Z Date	5	Sigl	iture	e of F	Envir		ental Health Specialist	12/1	-0/2	Date
						**** Additional food sa	fety information car	n be fe									ealth/article/eh-foodservice			
		-					r										unty health department.			D4 699

PH-2267 (Rev. 6-15)	Free food safety training class	RDA 62		
(Nev. 0-15)	Please call (	) 6154445325	to sign-up for a class.	nor de

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: Five Oaks Golf & Country Club Kitchen Establishment Number #: 605259690

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-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.	
arage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	_

Warewashing Info											
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)								
Dish machine	CI	50									

Equipment l'emperature						
Description	Temperature (Fahrenheit)					
Walk in cooler (wic)	38					
Walk in freezer (wif)	10					

Food Temperature		
Decoription	State of Food	Temperature (Fahrenheit)
Sliced ham	Cold Holding	39
Sliced tomatoes	Cold Holding	40
Burger raw	Cold Holding	39
Pasta	Cold Holding	41
Shrimp raw	Cold Holding	41
Rice	Hot Holding	156
Gumbo	Hot Holding	169
Potato soup	Cold Holding	41
Rice Wic 1 hr	Cooling	48
Pulled pork Wic 1 hr	Cooling	81
Burger	Cooking	183
Grilled chicken	Cooking	182

## Observed Violations

Total # 5

Repeated # ()

34: Thermometers missing in ric. Replaced during inspection

- 35: Squeeze bottles stored by flat top not labeled
- 42: Dishes stacked wet on shelf over prep tables
- 45: Severely grooved cutting boards on line coolers and in prep area
- 48: Hot water turned off at hand sink due to facet leaking.

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#### Establishment Information

Establishment Name: Five Oaks Golf & Country Club Kitchen

Establishment Number : 605259690

#### Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: (IN): An employee health policy is 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: Employees washing hands when changing gloves.

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 source info

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: See food temps

17: (NO) No TCS foods reheated during inspection.

18: See food temps

19: See food temps

20: See food temps

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: Statement on menu

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: (NÁ) 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 Information

Establishment Name: Five Oaks Golf & Country Club Kitchen Establishment Number : 605259690

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

# Establishment Information

Establishment Name: Five Oaks Golf & Country Club Kitchen Establishment Number # 605259690

Sources							
Source Type:	Food	Source:	US Foods, Creation Gardens				
Source Type:	Water	Source:	City				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					

### Additional Comments