



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

99

Establishment Name Cedar Seniors Inc Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 226 University Ave. ☐ Temporary ☐ Seasonal
City Lebanon Time in 09:52 AM AM / PM Time out 11:30 AM AM / PM
Inspection Date 04/19/2024 Establishment # 605091773 Embargoed 0
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 44

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.)

IN=in compliance OUT=not in compliance NA=not applicable NO=not observed COS=corrected on-site during inspection R=repeat (violation of the same code provision)					Compliance Status			COS R WT		
Supervision					Compliance Status			COS R WT		
1	IN	OUT	NA	NO	Person in charge present, demonstrates knowledge, and performs duties					5
Employee Health					Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			COS R WT		
2	IN	OUT	NA	NO	Management and food employee awareness, reporting					5
3	IN	OUT	NA	NO	Proper use of restriction and exclusion					5
4	IN	OUT	NA	NO	Proper cooking time and temperatures					5
Good Hygienic Practices					Cooling and Holding, Date Marking, and Time as a Public Health Control			COS R WT		
5	IN	OUT	NA	NO	Proper reheating procedures for hot holding					5
6	IN	OUT	NA	NO	Proper cooling time and temperature					5
7	IN	OUT	NA	NO	Proper hot holding temperatures					5
8	IN	OUT	NA	NO	Proper cold holding temperatures					5
9	IN	OUT	NA	NO	Proper date marking and disposition					5
Preventing Contamination by Hands					Time as a public health control: procedures and records			COS R WT		
10	IN	OUT	NA	NO	Hands clean and properly washed					5
11	IN	OUT	NA	NO	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					5
12	IN	OUT	NA	NO	Handwashing sinks properly supplied and accessible					2
Approved Source					Consumer Advisory			COS R WT		
13	IN	OUT	NA	NO	Food obtained from approved source					4
14	IN	OUT	NA	NO	Food received at proper temperature					5
15	IN	OUT	NA	NO	Food in good condition, safe, and unadulterated					5
16	IN	OUT	NA	NO	Required records available: shell stock tags, parasite destruction					2
Protection from Contamination					Highly Susceptible Populations			COS R WT		
17	IN	OUT	NA	NO	Food separated and protected					5
18	IN	OUT	NA	NO	Food-contact surfaces: cleaned and sanitized					5
19	IN	OUT	NA	NO	Proper disposition of unsafe food, returned food not re-served					2
Chemicals					Compliance with Approved Procedures			COS R WT		
20	IN	OUT	NA	NO	Food additives: approved and properly used					5
21	IN	OUT	NA	NO	Toxic substances properly identified, stored, used					5
22	IN	OUT	NA	NO	Compliance with variance, specialized process, and HACCP plan					5

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

GOOD RETAIL PRACTICES

OUT=not in compliance COS=corrected on-site during inspection R=repeat (violation of the same code provision)					Compliance Status			COS R WT		
Safe Food and Water					Compliance Status			COS R WT		
28	OUT				Pasteurized eggs used where required					1
29	OUT				Water and ice from approved source					2
30	OUT				Variance obtained for specialized processing methods					1
Food Temperature Control					Utensils and Equipment			COS R WT		
31	OUT				Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used					1
32	OUT				Warewashing facilities, installed, maintained, used, test strips					1
33	OUT				Nonfood-contact surfaces clean					1
34	OUT				Physical Facilities			COS R WT		
35	OUT				Hot and cold water available; adequate pressure					2
36	OUT				Plumbing installed; proper backflow devices					2
37	OUT				Sewage and waste water properly disposed					2
38	OUT				Toilet facilities: properly constructed, supplied, cleaned					1
39	OUT				Garbage/refuse properly disposed; facilities maintained					1
40	OUT				Physical facilities installed, maintained, and clean					1
41	OUT				Adequate ventilation and lighting; designated areas used					1
Food Identification					Administrative Items			COS R WT		
42	OUT				Current permit posted					0
43	OUT				Most recent inspection posted					0
Prevention of Food Contamination					Compliance Status			YES NO WT		
44	OUT				Non-Smokers Protection Act			COS R WT		
45	OUT				Compliance with TN Non-Smoker Protection Act					0
46	OUT				Tobacco products offered for sale					0
47	OUT				If tobacco products are sold, NSPA survey completed					0
48	OUT									

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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge Kim Zane Date 04/19/2024 Signature of Environmental Health Specialist Darig Pass Date 04/19/2024

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

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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 comp sink	Chlorine		
Dishmachine	Chlorine		

Equipment Temperature

Description	Temperature (Fahrenheit)
Frigidaire RIF	20
Frigidaire RIF #2	-2
Amana RIC	40

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Deli Ham	Cold Holding	43
Spaghetti Sauce	Cold Holding	36
Pasta Salad	Cold Holding	40
Salmon Filets	Cooking	150
Broccoli	Cooking	170
Baked Sweet Potatoes	Cooking	170
Rice	Cooking	208

Observed Violations

Total # 1

Repeated # 0

42: Serving spoons tongs and various utensils stored haphazardly in cabinet drawers in the kitchen area

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Establishment has employee illness policy
- 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:
- 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: See temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: No foods observed in cooling during inspection
- 19: (NO) TCS food is not being held hot during inspection.
- 20: See temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24:
- 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.

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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:	Water	Source:	City
Source Type:	Food	Source:	IWC Publix
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments

Three comp sink not set up during inspection