TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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Estab	ist	hn	nent	t Na	me	6300 Lascas	lem School Food Servi	ce				Ту;	xe of E	istabl	ishme		10	J		J
Addre	55	5							1.0	0						O Temporary O Seasonal				
City						Lascassas									me o	ut <u>12:03</u> ; <u>PM</u> AM / PM				
Inspec	ctic	on	Dat	te		04/10/202	4 Establishment # 605078	326		_	Emba	irgoe	d 0							
Purpo	se	0	f Ins	spec	tion	 鼠Routine	O Follow-up O Comple	int		O Pr	elimin	ary		c	Cor	nsuitation/Other				
Risk (Cat	teş	gory	/		O 1	第 2 O3			O 4				Fo	ollow-	up Required 🛛 Yes 眞 No	Number of S	ieats	18	0
			Rü	sk												to the Centers for Disease Con control measures to prevent ill		tion		
							FOODBORNE ILLNESS			_					-					
			<u> </u>		nelgne				Item							ach liem as applicable. Deduct points for				
IN-0	n ci	;on	nplia	nce			e NA=not applicable NO=not obs liance Status		R	Twi	S=00	recte	d on-si	te dur	ing int	pection R=repeat (violation of t Compliance Status		on) COS	R	WT
	N	0	UT	NA	NO		Supervision		_			IN	ουτ	NA	NO	Cooking and Reheating of Time Control For Safety (TCS)				
	1		0			performs duties	esent, demonstrates knowledge, and	0	0	5		0		×		Proper cooking time and temperatures		0	0	5
2				NA	NO		Employee Health od employee awareness; reporting	0	0		17	0	0			Proper reheating procedures for hot ho Cooling and Holding, Date Marking		0	0	-
	ĸ		0			Proper use of restric	tion and exclusion	0	0	5		IN	OUT	NA	NO	a Public Health Cont				
	N	-	UT O	NA			d Hyglenic Practices g. drinking, or tobacco use		0			K K	0	0	-	Proper cooling time and temperature Proper hot holding temperatures		0		
5 8	K	T	0		0	No discharge from e	eyes, nose, and mouth	ŏ		5	20	25	0	0		Proper cold holding temperatures		0	0	5
6 8		_	0	NA	NO O		g Contamination by Hands operly washed	0	0			1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	0 0	0		Proper date marking and disposition Time as a public health control: proced	turne and monete	0	0	
_	ĸ	1	0	0	0	No bare hand conta alternate procedure	ct with ready-to-eat foods or approve s followed	¹ 0	0	5	ľ	in in	OUT		NO	Consumer Advisor		~	<u> </u>	
8 8	K		으	NA		Handwashing sinks	properly supplied and accessible Approved Source	0	0	2	23	0	0	×		Consumer advisory provided for raw ar food		0	0	4
9 8	ĸ	1	0		-	Food obtained from	approved source		0			IN	OUT	NA	NO	Highly Susceptible Popu	lations			
	D X		8	0		Food received at pr Food in good condit	oper temperature ion, safe, and unadulterated	- 8	0	5	24	X	0	0		Pasteurized foods used; prohibited foo	ds not offered	0	0	5
12 (_	_	0	22	0	Required records av destruction	vailable: shell stock tags, parasite	0	0	1		IN	OUT	NA	NO	Chemicals				
					NO	Protect	tion from Contamination				25 26	0	0	X	1	Food additives: approved and properly		0	읽	5
13 S 14 S	2	H	허	8		Food separated and Food-contact surfac	es: cleaned and sanitized	8	8		20	<u>実</u> IN	OUT	NA	NO	Toxic substances properly identified, st Conformance with Approved		-	0	
15 🕅	_	_	0		-	Proper disposition of served	f unsafe food, returned food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized HACCP plan	process, and	0	0	5
-				_	-						_				_				_	
					GOO	od Ketali Practice	is are preventive measures to								geni	, chemicals, and physical objec	ts into foods.			
					00	Total in completence										R-repeat (violation of the sa				
		_				IT=not in compliance		ornected o			in ispe	2/10/11							- 1	
		0	UT	_		Compl	COS=c iance Status ood and Water			WT	F		UT			Compliance Status Utensils and Equipment		COS	R	WT
28		1	0			Compl Safe F ed eggs used where	iance Status ood and Water required	0	R	WT	4	0	NUT			Utensils and Equipment nfood-contact surfaces cleanable, prop		0	R O	WТ 1
28 29 30				Wab	er and	Compl Safe F ed eggs used where d ice from approved s obtained for specializ	iance Status ood and Water required cource ed processing methods	0	R	WT	E	5		onstru	icted,	Utensils and Equipment	erly designed,		_	
29 30		000		Wa5 Vari	er and ance	Compl Safe F ed eggs used where d ice from approved s obtained for specializ Food Ten	iance Status ood and Water required cource	0	0 0 0	WT	4	5 6		arew	icted, ashin	Utensils and Equipment nfood-contact surfaces cleanable, prop and used	erly designed,	0	•	
29 30 31		000		Wati Vari Prop	er and ance per co trol	Compl Safe F ed eggs used where d ice from approved s obtained for specializ Feed Ten oling methods used;	iance Status ood and Water required cource ed processing methods sperature Control adequate equipment for temperature	000	0 0 0	WT 1 2 1 2 2	4	6 7 6		onstru /arew onfoo	ashin d-cor	Utensils and Equipment nfood-contact surfaces cleanable, prop and used g facilities, installed, maintained, used, t itact surfaces clean Physical Facilities	erly designed,	0 0 0	0 0 0	1 1 1
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Lascassas Elem School Food Service Establishment Number #: 605078326

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)				
3 comp sink not set up Dish machine	Qa tabs Heat		167				

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Line 2 ric	36			
kitchen ric	37			
Wic	38			

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Cheeseburger mac n cheese line 1	Hot Holding	182			
Scalloped potatoes line 1	Hot Holding	146			
Yogurt line 1 ice bath	Cold Holding	38			
Cheeseburger mac n cheese line 2	Hot Holding	156			
Popcorn chicken line 2 hot box	Hot Holding	138			
Yogurt line 2 ric	Cold Holding	36			
Chicken reheated 40 min ago kitchen ric	Cooling	55			
All tcs food under tphc serve lines 2 hours	Cold Holding				
All tcs foods wic	Cold Holding	38			

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Lascassas Elem School Food Service

Establishment Number : 605078326

Comments/Other Observations

 (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation. (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
 Ehp present

- 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 hand washing violations observed. Observed pic unload dirty dishes and wash hands before handling clean dishes.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 food source

- 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: (NA) No raw animal foods served.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Chicken cooling ric was reheated 45 min ago per pic, temps 55F.
- 19: All hot tcs foods not under tphc holding at 135F or higher
- 20: All cold tcs foods holding at 41F or less
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.

22: Written procedures present. Popcorn chicken and salad held under time, were within 4 hour window. Chicken in hot box temped 135F or higher prior to being held under time n

- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: Milk on hand is pasteurized
- 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 Information

Establishment Name: Lascassas Elem School Food Service Establishment Number : 605078326

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Lascassas Elem School Food Service Establishment Number # 605078326

Food	Source:	Iwc	
Water	Source:	City	
	Source:		
	Source:		
	Source:		
		Water Source: Source: Source:	WaterSource:CitySource:Source:

Additional Comments