



# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

99

Establishment Name Hermitage Elementary Type of Establishment ☒ Farmer's Market Food Unit  
☒ Permanent ☐ Mobile  
Address 3800 Plantation Ave.  
☐ Temporary ☐ Seasonal  
City Nashville Time in 11:09 AM AM / PM Time out 11:35 AM AM / PM  
Inspection Date 03/18/2024 Establishment # 605221803 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 \_\_\_\_\_

**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					Consumer Advisory			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					Highly Susceptible Populations			COS R WT		
13	IN	OUT	NA	NO	Food obtained from approved source					5
14	IN	OUT	NA	NO	Food received at proper temperature					5
15	IN	OUT	NA	NO	Food in good condition, safe, and unadulterated					5
Protection from Contamination					Chemicals			COS R WT		
16	IN	OUT	NA	NO	Required records available: shell stock tags, parasite destruction					5
17	IN	OUT	NA	NO	Food separated and protected					4
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
Compliance Status					Conformance with Approved Procedures			COS R WT		
20	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.**

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					Utensils and Equipment			COS R WT		
28	OUT				Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used					1
29	OUT				Warewashing facilities, installed, maintained, used, test strips					1
30	OUT				Nonfood-contact surfaces clean					1
Food Temperature Control					Physical Facilities			COS R WT		
31	OUT				Hot and cold water available; adequate pressure					2
32	OUT				Plumbing installed; proper backflow devices					2
33	OUT				Sewage and waste water properly disposed					2
34	OUT				Toilet facilities: properly constructed, supplied, cleaned					1
Food Identification					52	OUT				1
35	OUT				Garbage/refuse properly disposed; facilities maintained					1
Prevention of Food Contamination					53	OUT				1
36	OUT				Physical facilities installed, maintained, and clean					1
37	OUT				Adequate ventilation and lighting; designated areas used					1
38	OUT				Administrative Items			COS R WT		
39	OUT				55	OUT				0
40	OUT				56	OUT				0
Proper Use of Utensils					Compliance Status			YES NO WT		
41	OUT				Non-Smokers Protection Act			COS R WT		
42	OUT				57	OUT				0
43	OUT				58	OUT				0
44	OUT				59	OUT				0

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 26-14-703, 26-14-706, 26-14-709, 26-14-711, 26-14-715, 26-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 03/18/2024 Signature of Environmental Health Specialist [Signature] Date 03/18/2024

\*\*\*\* 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**



<b>Establishment Information</b>	
Establishment Name:	Hermitage Elementary
Establishment Number #:	605221803

<b>NSPA Survey – To be completed if #57 is "No"</b>	
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.	

<b>Warewashing Info</b>			
<b>Machine Name</b>	<b>Sanitizer Type</b>	<b>PPM</b>	<b>Temperature ( Fahrenheit)</b>
3 compartment sink	QA	400	

<b>Equipment Temperature</b>	
<b>Description</b>	<b>Temperature ( Fahrenheit)</b>
Milk cooler	34
Reach In Cooler	36
Walk in cooler	37

<b>Food Temperature</b>		
<b>Description</b>	<b>State of Food</b>	<b>Temperature ( Fahrenheit)</b>
Beef in warmer	Hot Holding	140
Chicken in warmer	Hot Holding	149
Milk in milk cooler	Cold Holding	41
Ranch in Reach In Cooler	Cold Holding	38
Beef in walk in cooler	Cold Holding	39
Ham in walk in cooler	Cold Holding	38

### Observed Violations

Total # 1

Repeated # 0

37: Employee food was stored above kids milk in walk in cooler.

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**Establishment Information**

Establishment Name: Hermitage Elementary

Establishment Number : 605221803

**Comments/Other Observations**

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: 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: Observed
- 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: Next page
- 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
- 17: (NO) No TCS foods reheated during inspection.
- 18: NA
- 19: Check temperature log
- 20: Check temp log
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Written policy is Available
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: No prohibited food observed
- 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: Hermitage Elementary

Establishment Number : 605221803

**Comments/Other Observations (cont'd)****Additional Comments (cont'd)*****See last page for additional comments.***

Establishment Information	
Establishment Name	
Address	
City	
State	
Zip	
Phone	
Business Hours	
Owner/Manager	
Employee Count	
Industry	
NAICS Code	
Establishment Type	
Establishment Status	
Establishment Age	
Establishment Size	
Establishment Location	
Establishment Description	
Establishment Notes	

Establishment Name:	Hermitage Elementary
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Establishment Number #:	605221803
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<b>Sources</b>
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Source Type:	Food
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Source: Purity and IWC

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

**Additional Comments**