

Establishment Name

Address

Risk Category

# TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile

O Temporary O Seasonal

O Yes 疑 No

SCORE

Number of Seats 165

Goodlettsville Time in 11:10; AM AM/PM Time out 11:55; AM AM/PM City 04/15/2024 Establishment # 605211312 Inspection Date

100 Mission Ridge

Eurest Dining Service Ridge Cafe @ Dollar

Embargoed 0

Type of Establishment

Follow-up Required

O Follow-up

**K**Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection О3

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

| 18 | <b>e</b> in c             | omplii | ance |    | OUT=not in compliance NA=not applicable NO=not observe                                    | id  |   | 0  |
|----|---------------------------|--------|------|----|---|-----|---|----|
| 匚  |                           |        |      |    | Compliance Status   | cos | R | WT |
|    | IN                        | OUT    | NA   | NO | Supervision   |     |   |    |
| 1  | 氮                         | 0      |      |    | Person in charge present, demonstrates knowledge, and<br>performs duties                  | 0   | 0 | 5  |
|    | 20.20                     | OUT    | NA   | NO | Employee Health   |     |   |    |
| 2  | $\mathbb{R}^{\mathbb{Z}}$ | 0      |      |    | Management and food employee awareness; reporting   | 0   | 0 | -  |
| 3  | ×                         | 0      |      |    | Proper use of restriction and exclusion   | 0   | 0 | 5  |
|    | IN                        | OUT    | NA   | NO | Good Hygienic Practices   |     |   |    |
| 4  | 30                        | 0      |      | 0  | Proper eating, tasting, drinking, or tobacco use  | 0   | 0 |    |
| 5  | *                         | 0      |      | 0  | No discharge from eyes, nose, and mouth   | 0   | 0 |    |
|    | IN                        | OUT    | NA   | NO | Preventing Contamination by Hands   |     |   |    |
| 6  | 100                       | 0      |      | 0  | Hands clean and properly washed   | 0   | 0 |    |
| 7  | 왮                         | 0      | 0    | 0  | No bare hand contact with ready-to-eat foods or approved<br>alternate procedures followed | 0   | 0 | 5  |
| 8  | ×                         | 0      |      |    | Handwashing sinks properly supplied and accessible  | 0   | 0 | 2  |
|    | IN                        | OUT    | NA   | NO | Approved Source   |     |   |    |
| 9  | 窓                         | 0      |      |    | Food obtained from approved source  | 0   | 0 |    |
| 10 | 0                         | 0      | 0    | ×  | Food received at proper temperature   | 0   | 0 |    |
| 11 | ×                         | 0      |      |    | Food in good condition, safe, and unadulterated   | 0   | 0 | 5  |
| 12 | 0                         | 0      | ×    | 0  | Required records available: shell stock tags, parasite<br>destruction                     | 0   | 0 |    |
|    |                           | OUT    |      | NO | Protection from Contamination   |     |   |    |
| 13 | ×                         | 0      | 0    |    | Food separated and protected  | 0   | 0 | 4  |
| 14 | ×                         | 0      | 0    |    | Food-contact surfaces: cleaned and sanitized  | 0   | 0 | 5  |
| 15 | ×                         | 0      |      |    | Proper disposition of unsafe food, returned food not re-<br>served                        | 0   | 0 | 2  |

|    | Compliance Status |     |    |     |   |   | R | WT |
|----|-------------------|-----|----|-----|---|---|---|----|
|    | IN                | OUT | NA | NO  | Cooking and Reheating of Time/Temperature<br>Control For Safety (TCS) Foods |   |   |    |
| 16 | 0                 | 0   | 0  | 寒   | Proper cooking time and temperatures  | 0 | 0 | 5  |
| 17 | 0                 | 0   | 0  | 300 | Proper reheating procedures for hot holding                                 | ō | 0 | 9  |
|    | IN                | оит | NA | NO  | Cooling and Holding, Date Marking, and Time as<br>a Public Health Control   |   |   |    |
| 18 | ×                 | 0   | 0  | 0   | Proper cooling time and temperature   | 0 | 0 |    |
| 19 | ×                 | 0   | 0  | 0   | Proper hot holding temperatures   | 0 | 0 |    |
| 20 | 243               | 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<br>food                  | 0 | 0 | 4  |
|    | IN                | OUT | NA | NO  | Highly Susceptible Populations  |   |   |    |
| 24 | 試                 | 0   | 0  |     | Pasteurized foods used; prohibited foods not offered                        | 0 | 0 | 5  |
|    | IN                | оит | NA | NO  | Chemicals   |   |   |    |
| 25 | 0                 | 0   | 3% |     | Food additives: approved and properly used                                  | 0 | 0 | 5  |
| 26 | 黨                 | 0   |    |     | Toxic substances properly identified, stored, used                          | 0 | 0 | 3  |
|    | IN                | OUT | NA | NO  | Conformance with Approved Procedures  |   |   |    |
| 27 | 0                 | 0   | ×  |     | Compliance with variance, specialized process, and<br>HACCP plan            | 0 | 0 | 5  |

Good Retail Practices are preventive me ures to control the introduction of pathoge ns, chemicals, and physical objects into foods.

|    |      |  | G00 |   |    |  |
|----|------|--|-----|---|----|--|
|    |      | OUT not in compliance COS-com  |     |   | _  |  |
|    | Tour | Compliance Status  | cos | K | w  |  |
|    | OUT  |  | -   |   |    |  |
| 28 | 0    | Pasteurized eggs used where required                                       | 0   | 0 | Ľ  |  |
| 29 | 0    | Water and ice from approved source   | 0   | 0 | _; |  |
| 30 | 0    | Variance obtained for specialized processing methods                       | 0   | 0 | Ľ  |  |
|    | OUT  | UT Food Temperature Control  |     |   |    |  |
| 31 | 0    | Proper cooling methods used; adequate equipment for temperature<br>control | 0   | 0 | 1  |  |
| 32 | 0    | Plant food properly cooked for hot holding                                 | 0   | 0 | Г  |  |
| 33 | 0    | Approved thawing methods used  | 0   | 0 | Т  |  |
| 34 | 0    | 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 | 0    | Insects, rodents, and animals not present                                  | 0   | 0 |    |  |
| 37 | 0    | Contamination prevented during food preparation, storage & display         | 0   | 0 |    |  |
| 38 | 0    | Personal cleanliness   | 0   | 0 | Г  |  |
| 39 | 0    | Wiping cloths; properly used and stored                                    | 0   | 0 | г  |  |
| 40 | 0    | Washing fruits and vegetables  | 0   | 0 |    |  |
|    | OUT  | Proper Use of Utensils   |     |   |    |  |
| 41 | 0    | in-use utensils; properly stored   | 0   | 0 | г  |  |
| 42 | 0    | Utensils, equipment and linens; properly stored, dried, handled            | 0   | 0 | Г  |  |
|    | 10   | Single-use/single-service articles: properly stored, used                  | 0   | 0 | Н  |  |
| 43 | 10   |  | _   | - |    |  |

| specti |     | R-repeat (violation of the same code provision)  Compliance Status                       | COS | R  | W.  |
|--------|-----|--|-----|----|-----|
|        | OUT | Utensiis and Equipment   | 1   |    |     |
| 45     | 0   | Food and norfood-contact surfaces cleanable, properly designed,<br>constructed, and used | 0   | 0  | 1   |
| 46     | 0   | Warewashing facilities, installed, maintained, used, test strips                         | 0   | 0  | ٠   |
| 47     | 0   | Nonfood-contact surfaces clean   | 0   | 0  | -   |
|        | OUT | Physical Facilities  |     |    |     |
| 48     | 0   | Hot and cold water available; adequate pressure  | 0   | 0  | _:  |
| 49     | 0   | Plumbing installed; proper backflow devices  | 0   | 0  | -:  |
| 50     | 0   | Sewage and waste water properly disposed   | 0   | 0  | :   |
| 51     | 0   | Toilet facilities: properly constructed, supplied, cleaned                               | 0   | 0  | _   |
| 52     | 0   | Garbage/refuse properly disposed; facilities maintained                                  | 0   | 0  | ۱   |
| 53     | 0   | Physical facilities installed, maintained, and clean                                     | 0   | 0  |     |
| 54     | 0   | Adequate ventilation and lighting; designated areas used                                 | 0   | 0  | 1   |
|        | OUT | Administrative Items   |     |    |     |
| 55     | 0   | Current permit posted  | 0   | 0  | Γ,  |
| 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   | - X | 0  |     |
| 58     |     | Tobacco products offered for sale  | 0   | 0  | ١ ( |
| 59     |     | If tobacco products are sold, NSPA survey completed                                      | 0   | 0  |     |

cuous manner. You have the right to request a he ten (10) days of the date of the

04/15/2024

Signature of Person In Charge

Date Signatu

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629 ) 6153405620 Please call ( to sign-up for a class.

04/15/2024

Date

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



### Establishment Information

Establishment Name: Eurest Dining Service Ridge Cafe @ Dollar General

Establishment Number # [605211312]

| 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<br>wenty-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.   |  |
| Sarage type doors in non-enclosed areas are not completely open.  |  |
| Fents 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) |  |  |  |  |
| Manual           | Chlorine       | 100 |                           |  |  |  |  |
|                  |                |     |                           |  |  |  |  |

| Equipment Temperature                          |    |  |  |  |  |
|--|----|--|--|--|--|
| Description Temperature ( Fahr                 |    |  |  |  |  |
| Prep cooler                                    | 36 |  |  |  |  |
| Reach in cooler in front of prep cooler        | 40 |  |  |  |  |
| Reach in freezer in front of prep cooler       | 0  |  |  |  |  |
| Ham in reach in cooler in front of prep cooler | 39 |  |  |  |  |

| Food Temperature                                       |               |                           |
|--|---------------|---------------------------|
| Description  | State of Food | Temperature ( Fahrenheit) |
| Ham on prep cooler                                     | Cold Holding  | 33                        |
| Roast beef on prep cooler                              | Cold Holding  | 32                        |
| Sliced tomatoes on prep cooler                         | Cold Holding  | 37                        |
| Cut lettuce in prep cooler                             | Cold Holding  | 40                        |
| Cut lettuce in reach in cooler in front of prep cooler | Cold Holding  | 40                        |
| Cook pasta inside of sliding door refrigerator         | Cold Holding  | 41                        |
| Cut lettuce on ice online                              | Cold Holding  | 40                        |
| Raw chicken in draw cooler                             | Cold Holding  | 29                        |
| Sliced tomatoes in true refrigerator on cook line      | Cold Holding  | 37                        |
| Black bean burgers in warmer                           | Hot Holding   | 157                       |
| Turkey burgers in warmer                               | Hot Holding   | 138                       |
| Diced chicken inside of salad cooler                   | Cold Holding  | 39                        |
| Eggs in salad refrigerator for salad                   | Cold Holding  | 37                        |
| Cut lettuce on salad bar all other tcs food in         | Cold Holding  | 40                        |
|  |               |                           |

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



## Establishment Information

Establishment Name: Eurest Dining Service Ridge Cafe @ Dollar General

Establishment Number: 605211312

## Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Have a health pokicy
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Observed good hand washing
- 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: No cooking was done during inspection
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling is done
- 19: See food temperature chart
- 20: See food temperature chart
- 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:

# Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

| Establishment Name: Eurest Dining Service Ridge Cafe @ Dollar General |  |  |  |  |
|---|--|--|--|--|
| stablishment Number: 605211312  |  |  |  |  |
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| Comments/Other Observations (cont'd)                                  |  |  |  |  |
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| dditional Comments (cont'd)   |  |  |  |  |
| ee last page for additional comments.                                 |  |  |  |  |
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Establishment Information

| Establishment Information   |           |         |       |  |  |  |  |  |
|---|-----------|---------|-------|--|--|--|--|--|
| Establishment Name: Eurest Dining Service Ridge Cafe @ Dollar General |           |         |       |  |  |  |  |  |
| Establishment Number #  | 605211312 |         |       |  |  |  |  |  |
| 150   |           |         |       |  |  |  |  |  |
| Sources   |           |         |       |  |  |  |  |  |
| Source Type:  | Water     | Source: | City  |  |  |  |  |  |
| Source Type:  | Food      | Source: | Sysco |  |  |  |  |  |
| Source Type:  |           | Source: |       |  |  |  |  |  |
| Source Type:  |           | Source: |       |  |  |  |  |  |
| Source Type:  |           | Source: |       |  |  |  |  |  |
| Additional Commo  | ents      |         |       |  |  |  |  |  |
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