



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
72

Establishment Name: HERMITAGE STRIKE & SPARE
Address: 3436 LEBANON PIKE
City: Hermitage
Inspection Date: 04/26/2024
Establishment #: 605254783
Risk Category: 03
Number of Seats: 276

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

Table with 2 main columns: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures.

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

GOOD RETAIL PRACTICES

Table with 2 main columns: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act.

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.

Signature of Person In Charge: Bob Powell
Date: 04/26/2024
Signature of Environmental Health Specialist: Jennifer V. Ofor
Date: 04/26/2024

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

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 DIVISION OF ENVIRONMENTAL HEALTH  
 FOOD INSPECTION DATA



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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)
3 compartment sink	Chlorine	100	

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
Low boy cooler	50
Prep cooler	37
Reach In freezer	0
Walk in cooler	39

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Lettuce in prep cooler	Cold Holding	40
Sliced tomatoes in prep cooler	Cold Holding	38
Chicken in prep cooler	Cold Holding	38
Beef in pizza cooler	Cold Holding	38
chicken in pizza cooler	Cold Holding	40
Chicken in walk in cooler	Cold Holding	38
Sliced tomatoes in walk in cooler	Cold Holding	38
Ranch in walk in cooler	Cold Holding	40

## Observed Violations

Total # 10

Repeated # 0

1: Person in charge does not have basic food safety knowledge. Corrective action, there must be someone knowledgeable of basic food safety whenever kitchen is opened. In accordance with Tennessee food code, person in charge must have managerial control of the kitchen, must be present and demonstrate knowledge of food safety principles.

14: High temperature dishwasher is getting up to 150f at final rinse. Corrective action, person in charge is going to put in work order to fix dishwasher.

Dishwasher needs to get up to 160f at final rinse.

Temporary corrective action, use 3 compartment sink until dishwasher is fixed.

17: Person in charge was trying to reheat chili that was made two days ago in a warmer. He placed the chili in the warmer between 9:50am and 10am. Time now is 10:39am. Chili at 56f at 10:40am. Corrective action, embargoed 10lbs. Proper reheating temperature for hot holding was discussed. TCS food needs to be reheated to 165f for hot holding.

20: Pre Cooked chicken in low boy cooler at 54f, lettuce at 53f and caso cheese at 52f. Corrective action, embargoed 20lbs. All cold TCS food should be at 41f or below.

21: Chicken dated 4/18 in low boy cooler. Corrective action, embargoed 15lbs. 24 hours date marking and date marking disposition was discussed with person in charge

26: Yellow Chemical in white spray bottle stored beside dishwasher was not labeled. Corrective action, person in charge labeled spray bottle.

37: Employee burger was stored directly above customer food in prep cooler

37: Frozen soft pretzel stored directly on the floor in walk in freezer

46: There was no chemical test strips available.

47: Excessive rusty stains on shelves in low boy cooler



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**Comments/Other Observations**

- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NA) No raw animal foods served.
- 18: NA
- 19: NO (NO) TCS food is not being held hot during inspection.
- 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.
- 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: Food Source: PFG and sysco

Source Type: Source:

Source Type: Source:

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**Additional Comments**