TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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		る部門	R.	No.																						
Sam Houston Elementary Food Service						ice									O Farmer's Market Food Unit){										
Establishment Name			Type of Establishment O Mobile																							
Address																										
City Time in Inspection Date 10/19/2021 Establishment # 605030152							0.0					d <u>0</u>		ne o												
Purp						MRoutine	_	_	Establ			O Complain		_	_		imina		<u> </u>		0.00	nsuitation/Other			_	
Risk				pares		01		500		чÞ		03			0			,					er of Sea	ets.	24	0
						ors are food p		arat	ion pr			d employed			-	nos				repo	rtec	d to the Centers for Disease Control and Pr control measures to prevent illness or inju	eventic		_	
					as (ontributing fa	Cto							-	-				-			INTERVENTIONS	ıy.			
					lgna									r item								ach liem as applicable. Deduct points for category or a				
	_	am	pīlar	_	_	OUT=not in compl Col			ce Sta		940	NO=not obser		S R	-	_		recte) on-si	te dun	ng ins	spection R=repeat (violation of the same code Compliance Status	C		R	WT
\rightarrow	_		-	NA	NO	Person in charge			upervi		as kno	hae echelu			_	ł.		IN	ουτ	NA	NO	Cooking and Roheating of Time/Temperatu Control For Safety (TCS) Foods	*			
\square	嶽 IN	0		NA	NO	performs duties			loyee			weuge, and	0	0	5	Ł		<u>演</u> 0	00	0		Proper cocking time and temperatures Proper reheating procedures for hot holding		밁	श	5
2	X	7	য		110	Management an	d foo	od en	mploye	ie awar	reness;	reporting	_	0	5	1.	H			NA		Cooling and Holding, Date Marking, and Tim			-	
$ \rightarrow $	栄 IN	_	- 11	NA	NO	Proper use of re-			and exc glenic				0	0	<u> </u>	ł	18	0	0	0		Public Health Centrol Proper cooling time and temperature	-	न	0	
4	1	7	5		0	Proper eating, ta	isting	g, dri	inking,	or tobe	acco us	e	0	1 o	5	1.	19	20	0	0		Proper hot holding temperatures		š	0	
	IN	0	л	NA	NO	No discharge fro Prever	nting	g Ce	ntami	Inatio		ands	0					100	00	0	0	Proper cold holding temperatures Proper date marking and disposition		5	8	5
-+		3	-	_	0	Hands clean and No bare hand co					t foods	or approved	0	0	5		22	0	0	0	鼠	Time as a public health control: procedures and reco	rds (۶l	0	
7	区区			0	0	alternate proced Handwashing sin				polied :	and ac	pessible	-	0	2	+		IN		NA	NO	Consumer Advisory Consumer advisory provided for raw and undercook	ed .		_	
	IN K	0	л	NA	NO	Food obtained fr	1	Appr	bevor	Sourc				0	_	1	23	O IN	O OUT	NA	NO	food Highly Susceptible Populations		<u>ا</u>	이	4
10	0	7	2	0	×	Food received at Food in good co	t pro	oper t	tempera	rature		- 4	0	0	1		24	2	0	0		Pasteurized foods used; prohibited foods not offered	- (Ы	0	5
11 12	0	0		×	0	Required records							0	-	- 1		H	-	OUT	NA	NO	Chemicais		-	_	
H	IN	0	л	NA	NO				frem C	Contai	ninati	on			-		25	0		X		Food additives: approved and properly used	- (ग	0	5
13 14		8	3	읭		Food separated Food-contact su				and sa	anitized	1	+8	0	4		26	≊ N	O OUT	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures		2	0	-
15	_	_	_	_		Proper dispositio served	n of	unsi	afe foo	d, retu	rned fo	od not re-	0	-	-	1	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	- (ন	0	5
—	_				Gov	d Retail Pract	line	_		wenth		naures to c	ontro	al the	e in	tro	duc	tion	of a	atho		s, chemicals, and physical objects into foo	1	-	-	
					_									OD F					_							
					00	T=not in compliance		ianc	e Sta	tus		COS=cor	rected		e dur	ing i						R-repeat (violation of the same code provin Compliance Status		osī	R	WT
	_	0				Safe	e Fe	ood a	and W									0	UT			Utensils and Equipment		-	_	
20	,	7	2 1	Vate	r and	ed eggs used whe lice from approve	ed so	ource	ė				0	8	2	1	45	5				prifood-contact surfaces cleanable, properly designed, , and used		기	이	1
30	_		규	/aria	nce	btained for speci Food T							0	0	1	t.	46	(> v	/arew	ashin	g facilities, installed, maintained, used, test strips	<	>	이	1
31		4		rop		oling methods use	ed; a	adequ	uate eq	quipme	nt for t	emperature	0	0	2	1	47	_	D N UT	onfoo	d-cor	ntact surfaces clean Physical Facilities	- (>	0	1
33	_		5 F	lant	food	properly cooked			olding					0		_	48	1	D H			f water available; adequate pressure	- (2		2
3:	_					thawing methods eters provided an			te				0	_	_	_	49	_				stalled; proper backflow devices			응	2
	_	0							tificat	lon			Ť	-	_	4	51					es: properly constructed, supplied, cleaned			ŏ	
38		8	-	ood	prop	erly labeled; origi						ts available	0	0	1		52	_		-		use properly disposed; facilities maintained	_		이	1
30	_	0	-	1500	ts re	Prevention dents, and anima				tamin	ation		0	0	2	١.	53 54	-	-			ilities installed, maintained, and clean entilation and lighting; designated areas used	_	-	0	1
37			+			ation prevented d				aration	stora	no & disclay	6	+-	1	۰.	F	-	UT		10 10	Administrative items	+	-	-	
38	_					leanliness	411 Q	y 100	o prope		, anna	le a aisbiak	10	-		4.	55	-		ument	pern	nit posted		ы	0	
39	_					ths; properly use ruits and vegetab		d sto	red				0	0	1		56	5	_		-	inspection posted Compliance Status		5	0	0 WT
		0	л			Prop	er L		of Ute	ensils					-							Non-Smokers Protection Act				
41		_	_			nsils; properly sto equipment and line			certly str	lored, d	fried, h	andled	8	8			57 58	5				with TN Non-Smoker Protection Act oducts offered for sale		57	0	0
4	_	7	5 8	Singl	e-use	a/single-service an ed properly							8	8	1	1	59	F				roducts are sold, NSPA survey completed	- 0	5	0	
Failu	e to		-				item	ns wit	thin ten	(10) de	ys may	result in susp		-	-	od se	ervice	este	blishn	sent p	ermit.	Repeated violation of an identical risk factor may result in	revocati	on o	f you	ar foor
mann	er a	nd	post	the the	most	recent inspection re	eport	t in a	conspic	cuous n	nanner.	You have the r	ight to	reque								e. You are required to post the food service establishment filing a written request with the Commissioner within ten (1)				
7	с. Т.	.c.,	A. 54	ction	5	Norac	<u>ен</u> С	-708, I	18-14-70	.0, 68-1	1-/11, 6				4		~	1	\sum		0	Rac		10	0.10	
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agn	atul	e	OF P	CIB	un in	Charge		۵ <i>ط</i> طة	tional (food c	afabrir	formation co	n be f	0.00	Dat	-	- 0					ental Health Specialist nealth/article/eh-foodservice ****				Date
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PH-2	201	(10	ev. 6	-10)							ase c			6154								p for a class.			POL	DA 625

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Sam Houston Elementary Food Service Establishment Number #: 605030152

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							
Sani bucket Hobart	Chlorine	100	183							

Equipment Temperature					
Description	Temperature (Fahrenheit)				
True Freezer RIF	-9				
Raetone RIC					
WIC	38				
Outdoor WIF	0				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Broccoli	Cooking	180
Corn	Hot Holding	186
Riblets	Hot Holding	141
Refried beans	Hot Holding	160
Fajita chicken	Hot Holding	171
Carrots	Cold Holding	38

Observed	Violations	
Observeu	violationa	

Total # 2

Repeated # ()

35: Three storage food bins not labeled in area of the food warmers

42: Utensils in drawer of prep table stored haphazardly

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Number: 605030152

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: (IN): 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:

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:

17: (NO) No TCS foods reheated during inspection.

18: (N.O.) No cooling of TCS foods during inspection.

- 19: See temps
- 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.

Establishment Information

Establishment Name: Sam Houston Elementary Food Service Establishment Number : 605030152

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Sam Houston Elementary Food Service Establishment Number # 605030152

Sources			
Source Type:	Food	Source:	Purity TNT Klosterman IWC
Source Type:		Source:	

Additional Comments