# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

No.	100		E A														_		
Est	abis	hme	nt Na	me	Five Oak	ks Golf & Cou	untry Club Kitche	en				Tur	on of	Ectabl	ishmu	O Fermer's Market Food Unit			
Ada	fress				621 Five Oaks Blvd O Temporary O Seasonal														
City	,				Lebanon		Time ir	02	2:3	Q	PM	A	M/P	мті	me o	ut 02:39: PM AM / PM			
Ins	pecti	on D	ate		03/22/2	2023 Establis	hment # 60525969	_				_	ed C						
			nspec	tion	ORoutine	優 Follow-up				_	elimir		_		Co	nsultation/Other			
	k Ca				01	8822	03			04						up Required O Yes 質 No Number of	Seats	12	20
	n 90				ors are food		ctices and employee		vior	* m				y rep	ortec	to the Centers for Disease Control and Prever		_	
				85	contributing											control measures to prevent illness or injury.			
		(	ark d	nign	ted compliance		DBORNE ILLNESS RI NO) for each numbered iter									ach item as applicable. Deduct points for category or subcat	egoty.	)	
	in ¢	omp	liance			mpliance NA=not ap Compliance Stat			R	_	>s=∞	rrecte	id on-s	site dur	ing ins	spection R=repeat (violation of the same code provis Compliance Status		R	WT
h	IN	ou	T NA	NO	-	Supervisi						IN	ол	NA	NO	Cooking and Reheating of Time/Temperature			
1	×	0		· · ·	Person in cha performs duti	-	strates knowledge, and	0	0	5	16	0	0	0		Control For Safety (TCS) Foods Proper cooking time and temperatures	0		
			_	NO		Employee H					17					Proper reheating procedures for hot holding	ŏ	0	5
2	XX		-			I restriction and exclu	awareness; reporting usion	6	0	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
	_	ou	T NA	NO		Good Hygienic F	Practicos				18		0	0		Proper cooling time and temperature	0	0	
4	黨	0	-			<ol> <li>tasting, drinking, or from eyes, nose, an</li> </ol>		8	8	5			8		0	Proper hot holding temperatures Proper cold holding temperatures		0	
	IN	ου	T NA	NO	Pre	venting Centamin	ation by Hands					X			0	Proper date marking and disposition	ŏ	õ	•
6	直截	0	0	6		and properly washed contact with ready-	to-eat foods or approved	0	0	5	22	0	0	×	0	Time as a public health control: procedures and records	0	0	
4	200 2000		-	10		sinks properly supp	lied and accessible		0	2		IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	-		
	IN	OU	T NA	NO		Approved Se	ource		_	_	23		0	0	110	food	0	0	4
9 10	高の	0			Food receive	d from approved sou d at proper temperat	ture	0	0		24	IN O	001	NA	NO	Highly Susceptible Populations	0	0	6
	×	_				condition, safe, and ords available: shell		0	0	5	-	-	-			Pasteurized foods used; prohibited foods not offered	Ľ	<u> </u>	9
12	0	0	1	O NO	destruction	retection from Co		0	0		25	IN O		NA		Chemicals Food additives: approved and properly used	0	0	
	X	0	0		Food separat	ed and protected			0	4		×	0			Toxic substances properly identified, stored, used	ŏ	ŏ	5
			0			surfaces: cleaned a sition of unsafe food	nd sanitized , returned food not re-	0		5		IN	-	NA	NO	Confermance with Approved Procedures Compliance with variance, specialized process, and			
15	×	0			served			0	0	2	27	0	0	8		HACCP plan	0	0	5
				Go	od Retail Pri	actices are preve	entive measures to c	ontro	l the	intr	oduc	tion	n of p	atho	gens	s, chemicals, and physical objects into foods.			
													ricie	8					
E	_			00		compliance Statu			R		; inspe	sction				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
	28	00		teuriz		afe Food and Wat where required	ter	0	0	1			NUT /	lood a	nd no	Utensils and Equipment profood-contact surfaces cleanable, properly designed,			
	29	0	Wat	er an	d ice from appr		a seath a de	0	0	2	L4	5	AUX 11			and used	0	0	1
É	90	00		ance		d Temperature Co		0	0	-	4	6	-			g facilities, installed, maintained, used, test strips	0	0	1
1	и	0	Pro		oling methods	used; adequate equ	ipment for temperature	0	0	2	4	_	1 тих	Vonfoo	d-cor	ntact surfaces clean Physical Facilities	0	0	1
Þ	32	0			d properly cook	ed for hot holding			0	1		8 3		lot an	d cold	f water available; adequate pressure		0	2
	33 34		_		thawing metho eters provided			8	0	1	4	_				stalled; proper backflow devices	0	0	2
Ē	_	ou				Food Identificatio	m									es: properly constructed, supplied, cleaned		ŏ	
:	35	12	Foo	d proj	perly labeled; o	riginal container; req	uired records available	0	0	1	5	2	<b>o</b>	Sarbaş	e/ref	use properly disposed; facilities maintained	0	0	1
		ou	1		Prevent	ion of Feed Conta	mination					_	_	Physica	al fac	lities installed, maintained, and clean		0	1
Ľ	36	0	Inse	cts, n	odents, and an	imals not present		0	0	2	5	4	0 /	Adequa	ste ve	entilation and lighting; designated areas used	0	0	1
1	37	0	Con	tamin	ation prevente	d during food prepar	ation, storage & display	0	0	1		4	TUC			Administrative Items			
	38 39				cleanliness	used and stored		0	0	1						nit posted inspection posted	0	0	0
	10		_		fruits and vege				ŏ		Ľ	¥ 1		100610	N/OTIL	Compliance Status			WT
	11	00		co i de	Pr Insils; properly	oper Use of Uten	sils	0	0	1	5	7	_	omoli	2000	Non-Smokers Protection Act with TN Non-Smoker Protection Act	X		
	12	12	Uter	nsils,	equipment and	linens; properly stor		0	0	1	5	8		lopaco	o pro	ducts offered for sale	0	0	0
	13 14				e/single-servic sed properly	e articles; properly s	tored, used		0		6	9	1	r tobac	co pr	oducts are sold, NSPA survey completed	0	0	
																Repeated violation of an identical risk factor may result in revo			
mar	mer a	nd p	ost th	e most	recent inspectio	on report in a conspicu	ous manner. You have the rig	ght to r	eques							e. You are required to post the food service establishment perm filing a written request with the Commissioner within ten (10) day			
repo	ит. 1	.C.A	sectio	ons 68	-14-703, 68-14-70	6, 68-14-708, 68-14-709	, 68-14-711, 68-14-715, 68-14-7			_		-	$\overline{}$	A	H	An			
_{	.(	2	A	S			03/2	22/2	_	_	_	Ì	×	11	U		03/2	22/2	
Sig	Signature of Person In Charge Date Signature of Environmental Health Specialist Date **** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****																		

PH-2267 (Rev. 6-15)	Free food safety training ck	ree food safety training classes are available each month at the county health department.					
1192201 (1001. 0-10)	Please call (	) 6154445325	to sign-up for a class.	RDA 629			

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



#### Establishment Information

**—** 

Establishment Name: Five Oaks Golf & Country Club Kitchen Establishment Number #: 605259690

NSPA Survey –	To be	completed	if #57	is "No"
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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)					

Equipment l'emperature	
Description	Temperature (Fahrenheit)

Food Temperature	State of Food	Temperature ( Fahrenheit

Total 🔹 🕇	l Violations			
Repeated #	0			
34:				
35:				
)). )).				
39:				
12:				
45:				
48:				
53:				

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### Establishment Information

Establishment Name: Five Oaks Golf & Country Club Kitchen Establishment Number : 605259690

Comments/Other Observations	
1: 2: 3: 4:	
5: 6: 7: 8: 9:	
10: 11: Tuna thrown out during inspection. More taken out of freezer and removed from packaging to thaw. 12: 13:	
14: 15: 16: 17:	
Comments/Other Observations           1:           2:           3:           4:           5:           6:           7:           8:           9:           10:           11: Tuna thrown out during inspection. More taken out of freezer and removed from packaging to thaw.           12:           13:           14:           15:           16:           17:           18:           19:           20:           21:           22:           23:           24:           25:           26:           27:           58:	
23: 24: 25: 26: 27:	
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: Five Oaks Golf & Country Club Kitchen Establishment Number : 605259690

Comments/Other Observations (cont'd)

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

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Sources		
Source Type:	Source:	

# Additional Comments