

Address

Risk Category

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Number of Seats 201

SCORE

O Farmer's Market Food Unit Mt. Juliet Middle School Cafeteria Remanent O Mobile Type of Establishment 3565 N. Mt. Juliet Rd. O Temporary O Seasonal Mt. Juliet Time in 10:34 AM AM / PM Time out 11:21:AM AM / PM 03/30/2021 Establishment # 605030134

Embargoed 0 Inspection Date O Follow-up **K**Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection

О3

Follow-up Required

12	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	id		0
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	Ħ	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	300	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	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	黨	0		0	Hands clean and properly washed	0	0	
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	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 destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	Ŕ	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-	0	0	2

	Compliance Status						R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝		0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as 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	250	0	0	0	Proper date marking and disposition	0	0	
22	0	0	0	氮	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 food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

O Yes 疑 No

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	_;
30	0	Variance obtained for specialized processing methods	0	0	١.
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	Ι.
34	0	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	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	Ī
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils	\top		
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	0	0	

pect	ion	R-repeat (violation of the same code provision)		
		Compliance Status	cos	R	W
	OUT	Utensiis and Equipment			
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	٥
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

us manner. You have the right to request a h (10) days of the date of the

03/30/2021

Signature of Person In Charge

Date Signature of Environmental Health Specialist

03/30/2021 Date

**** 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



Establishment Information

Establishment Name: Mt. Juliet Middle School Cafeteria

Establishment Number #: |605030134

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 (Fahrenhelt)			
Dish machine	Heat		183			
Dish mqchine	Heat		183			

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Ric	39			
Ric	40			
Ric	39			
Wic	37			

Food Temperature	Food Temperature				
Description	State of Food	Temperature (Fahrenheit			
Corn	Cooking	173			
Rib patty	Hot Holding	138			
Milk	Cold Holding	41			
Cheese	Cold Holding	40			
Corn	Cooking	173			
Rib patty	Hot Holding	138			
Milk	Cold Holding	41			
Cheese	Cold Holding	40			
Corn	Cooking	173			
Rib patty	Hot Holding	138			
Milk	Cold Holding	41			
Cheese	Cold Holding	40			

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Mt. Juliet Middle School Cafeteria

Establishment Number: 605030134

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 1: (IN): ANSI Certified Manager present.
- 1: (IN): ANSI Certified Manager present.
- 2: (IN): An employee health policy is available.
- 2: (IN): An employee health policy is available.
- 2: (IN): An employee health policy is available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 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.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 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.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Employee washed hands when changing gloves. Employee washed hands after clean tables
- 6: Employee washed hands when changing gloves. Employee washed hands after clean tables
- 6: Employee washed hands when changing gloves. Employee washed hands after clean tables
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 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.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See source info
- 9: See source info
- 9: See source info
- 10: (NO): No food received during inspection.
- 10: (NO): No food received during inspection.
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 11: (IN) All food was in good, sound condition at time of 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.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 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.
- 13: (IN) All raw animal food is separated and protected as required.

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}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: Mt. Juliet Middle School Cafeteria Establishment Number: 605030134 Comments/Other Observations (cont'd) 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods. 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. 15: (IN) No unsafe, returned or previously served food served. 15: (IN) No unsafe, returned or previously served food served. 16: See food temps 16: See food temps 16: See food temps 17: (NO) No TCS foods reheated during inspection. 17: (NO) No TCS foods reheated during inspection. 17: (NO) No TCS foods reheated during inspection. 18: (N.O.) No cooling of TCS foods during inspection. 18: (N.O.) No cooling of TCS foods during inspection. 18: (N.O.) No cooling of TCS foods during inspection. 19: See food temps 19: See food temps 19: See food temps 20: See food temps 20: See food temps 20: See food temps 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours. 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours. 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. 22: (NO) Time as a public health control is not being used during the inspection. 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. 23: (NA) Establishment does not serve animal food that is raw or undercooked. 23: (NA) Establishment does not serve animal food that is raw or undercooked. 24: (NA) A highly susceptible population is not served. 24: (NA) A highly susceptible population is not served. 24: (NA) A highly susceptible population is not served. 25: (NA) Establishment does not use any additives or sulfites on the premises. 25: (NA) Establishment does not use any additives or sulfites on the premises. 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. 26: (IN) All poisonous or toxic items are properly identified, stored, and used. 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. 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.

27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.

57:

57: 57: 58:

58: 58:

Additional Comments (cont'd)

See last page for additional comments.

tablishment Number: 605030134	
omments/Other Observations (cont'd)	
dditional Comments (cont'd)	
ee last page for additional comments.	

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Establishment Name: Mt. Juliet Middle School Cafeteria

Establishment Number #: 605030134

Sources

Source Type: Food Source: IWC, Purity, TnT Produce

Source Type: Water Source: City

Source Type: Food Source: IWC, Purity, TnT Produce

Source Type: Water Source: City

Source Type: Food Source: IWC, Purity, TnT Produce

Additional Comments