



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
100

Establishment Name: Mt. Juliet Middle School Cafeteria
Address: 3565 N. Mt. Juliet Rd.
City: Mt. Juliet
Inspection Date: 03/30/2021
Risk Category: 03
Number of Seats: 201

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, Compliance Status, 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.

Signatures and dates for Person In Charge and Environmental Health Specialist.

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 (Fahrenheit)
Dish machine	Heat		183
Dish machine	Heat		183

Equipment Temperature

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

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



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.

***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: 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.**

Establishment Information

Establishment Name: Mt. Juliet Middle School Cafeteria

Establishment Number : 605030134

Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

Establishment Information

Establishment Name: Mt. Juliet Middle School Cafeteria

Establishment Number : 605030134

Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

Establishment Information

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