# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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	-alth	and the	54.												O Farmer's Market Food Unit				
Estab	Seb		nt Na		Elzie D. Patt	on Elementary School (	Cafet	eria	l						Permanent O Mobile	9	$\succ$	5	
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Address 1003 Woodridge Rd.											O Temporary O Seasonal			-					
City Mt Juliet Time in			in 1	0:1	5 A	۱M	A	M/PN	и ті	me o	ut 10:57: AM AM/PM								
		_			10/07/202	21 Establishment # 6050972						d 0							
Inspe	ctio	n D	ate																
Purpo	se	of I	nspec	tion	<b>鼠</b> Routine	O Follow-up O Compla	nt		O Pr	elimir	ary		C	Cor	nsultation/Other				
Risk (	Cat	ego	ny -		O1	302 O3			<b>O</b> 4				Fo	wollow-	up Required 🛛 Yes 🕅 No	Number of S	eats	20	0
			lisk												to the Centers for Disease Cont	rol and Prevent		_	
				<b>as</b> c	contributing facto		_	_				-			control measures to prevent illn	ess or injury.			
		1	ark de	niana	ted compliance statu	FOODBORNE ILLNESS									INTERVENTIONS ach liom as applicable. Deduct points for	category or subcate	eerr.)		
IN	in co		lance			ce NA=not applicable NO=not obse					_				spection R=repeat (violation of th				
				_		liance Status		S R		Ē			10 000		Compliance Status		COS	R	WT
1	N	ou	r na	NO		Supervision					IN	ουτ	NA	NO	Cooking and Reheating of Time/				
1 8	×	0				esent, demonstrates knowledge, and	0	0	5	16	23	0	0	0	Control For Safety (TCS) Proper cooking time and temperatures	Foods	0		
	0.0		n NA	NO	performs duties	Employee Health					õ	ŏ		-	Proper reheating procedures for hot hok	ding	ŏ	0	5
2			-			ood employee awareness; reporting	_	0	5		IN	оит	NA	NO	Cooling and Holding, Date Marking	g, and Time as			
$ \rightarrow $	×	0	_		Proper use of restri		0	0	Ľ						a Public Health Contr	rel		- 1	
4	N	00	NA			d Hygienic Practices 1g. drinking, or tobacco use	-	0	_	18	0	00	0		Proper cooling time and temperature Proper hot holding temperatures		0	읭	
	갉	ŏ		_		eyes, nose, and mouth	Нŏ	ŏ	5	20	125	0	ŏ	- U	Proper cold holding temperatures		0	0	
		_	NA			ig Contamination by Hands		10		21	12	0	0	0	Proper date marking and disposition		0	0	
+		0			Hands clean and pr No bare hand conta	openy washed ot with ready-to-eat foods or approved		-	5	22	0	0	0	鼠	Time as a public health control: procedu	ires and records	0	0	
	×	0		0	alternate procedure	s followed	0	-			IN	OUT	NA	NO	Consumer Advisory			_	
8 2			NA	NO		properly supplied and accessible Approved Source	-0	0	2	23	0	0	12		Consumer advisory provided for raw and food	d undercooked	0	0	4
		0			Food obtained from			0			IN	OUT	NA	NO	Highly Susceptible Popula	ations			
10 (	읽	0			Food received at pr	oper temperature tion, safe, and unadulterated	0		5	24	0	0	23		Pasteurized foods used; prohibited food	s not offered	0	0	5
H+*	5	ŏ	×	0	Required records a	vailable: shell stock tags, parasite	10	_			IN	OUT	NA	NO	Chemicals			_	
	_			NO	destruction	tion from Contamination	-	10		25	0		25		Food additives: approved and properly u	read	0		
13 3			0	1100	Food separated and		0	0	4	26	×	ŏ	-	J.	Toxic substances properly identified, sto		ŏ	히	5
14 3						es: cleaned and sanitized	0	_			IN	OUT	NA		Conformance with Approved I				
15 8	8	0			Proper disposition of served	of unsafe food, returned food not re-	0	0	2	27	0	0	83		Compliance with variance, specialized p HACCP plan	process, and	0	0	5
1							-			_	-							_	
				Goo	d Retail Practice	es are preventive measures to	contro	ol the	e intr	oduc	tion	of p	atho	gens	s, chemicals, and physical object	s into foods.			
									ΞTA				3						
				00	T=not in compliance	668	mected		durin WT	inspe	iction				R-repeat (violation of the san Compliance Status				WT
								SI R							oomphance otatao		COS	R	
		001			Comp Safe F	liance Status ood and Water	CO:	-	-		0	υτ			Utensils and Equipment		COS	R	
28		0	Pas	teurize	Comp Safe F ed eggs used where	liance Status ood and Water required	0	0	1	4		o Fo			nfood-contact surfaces cleanable, prope		0	R	1
28 29 30		8	Past Wat	er and	Comp Safe F ed eggs used where d ice from approved s	liance Status ood and Water required	00	-	1	$\vdash$	5	0 F(	onstru	cted,	nfood-contact surfaces cleanable, prope and used	rly designed,	0	•	1
29		8	Past Wat Vari	er and ance (	Comp Safe F ed eggs used where d ice from approved s obtained for specializ Food Ten	liance Status ood and Water required source red processing methods aperature Control	00	8	1	4	6	0 60 0 10	onstru Varew	cted, ashin	infood-contact surfaces cleanable, prope and used g facilities, installed, maintained, used, to	rly designed,	0 0	0 0	1
29		000	Pasi Wat Vari Prop	er and ance o	Comp Safe F ed eggs used where d ice from approved s obtained for specializ Food Ten	liance Status eed and Water required source red processing methods	00	000	1	$\vdash$	5 6 7		onstru Varew	cted, ashin	infood-contact surfaces cleanable, prope and used g facilities, installed, maintained, used, to ntact surfaces clean	rly designed,	0	0 0	1 1 1
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#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: Elzie D. Patton Elementary School Cafeteria Establishment Number #: 605097248

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are wenty-one (21) years of age or older.	
ge-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.	
arage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
Bucket	QA	200							

Equipment l'emperature						
Description	Temperature (Fahrenheit)					
Wic	36					
Wif	8					
Ric	37					

Food Temperature							
State of Food	Temperature (Fahrenheit)						
Hot Holding	160						
Hot Holding	149						
Hot Holding	152						
Cooking	194						
Cold Holding	38						
Cold Holding	41						
	Hot Holding Hot Holding Hot Holding Cooking Cold Holding						

Observed Violations			
Fotal #			
Repeated # ()			
18: No hot water a	t hand sink due to	fire see additional com	iments

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



Establishment Name: Elzie D. Patton Elementary School Cafeteria

Establishment Number : 605097248

# Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 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: Employees are washing hands when changing gloves. Employee washed hands when changing jobs.
- 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 source info

- 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: See food temps

- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.

19: 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.
- 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: (NA) A highly susceptible population is not served.
- 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: Elzie D. Patton Elementary School Cafeteria Establishment Number : 605097248

Comments/Other Observations (cont'd)

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

#### Establishment Information

Establishment Name: Elzie D. Patton Elementary School Cafeteria Establishment Number # 605097248

Sources							
Water	Source:	City					
Food	Source:	IWC, Purity, TnT Produce					
	Source:						
	Source:						
	Source:						
		Food Source: Source: Source:					

### Additional Comments

Fire at school Sept 24 hot water heater damaged. Maintenance at school working on getting hot water to kitchen by passing damaged heater until new one can be installed. Dish machine is down for repair however temp log of dish machine showed that it had been reaching temperature after fire.