# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

-16		ANT A														C	)	
Estab	lishn	ment	Name	The Goat N	Mt. Juliet Auxila	ry							- to b P	-	O Farmer's Market Food Unit ant O Mobile	7	5	
Address 1127 Westwood Blvd						i yş	pe or e	Establi	snme	O Temporary O Seasonal								
City				Mount Julie	et	Time in	02	2:3	QF	M	A	M/PI	м ті	me ou	и 02:53: РМ АМ/РМ			
Inspec	ction	h Dat	e	05/11/20	22_Establishment #		_				_	d 0						
Purpo	se o	of Ins	pectio		O Follow-up	O Complaint			O Pr					) Cor	nsultation/Other			
Risk (	Cate	gory		361	02	03			<b>O</b> 4				Fo	ilow-	up Required O Yes 👯 No Number of	Seats	0	
		Ri													I to the Centers for Disease Control and Preve control measures to prevent illness or injury.	ntion		
					FOODBOR	NE ILLNESS RI	SK F	ACT	ors	AND	PU	BLIC	HEA	LTH	INTERVENTIONS			
IN=ir		(CITE npliar			iance NA=not applicable	NO=not observe		lie mi							ach item as applicable. Deduct points for category or subca pection R=repeat (violation of the same code provi-			
		÷.,		Con	mpliance Status	110 101 0000111	cos	R		Ē					Compliance Status		R	WT
$\vdash$	-	TUC	NA	Person in charge	Supervision present, demonstrates i	mowledge, and					IN	OUT	NA	NO	Cooking and Roheating of Time/Temperature Control For Safety (TCS) Foods			
18	_	O NUT	NAI	performs duties	Employee Health		0	0	5		0	0	×	-	Proper cooking time and temperatures Proper reheating procedures for hot holding	8	00	5
23	K)	0		Management and	d food employee awarene	ess; reporting		0	5	Ë	IN		NA	NO	Cooling and Holding, Date Marking, and Time as	Ť		
3 8	_	O NUT	NA		striction and exclusion lood Hygionic Practice	•5	0	0	_	18	0	0	0	53	Proper cooling time and temperature	0	0	
4 3 5 3	R I	8		Proper eating, ta	sting, drinking, or tobacci m eyes, nose, and mouth	o use	0	0	5	19	0 Xá	0	<u>8</u> 0	Õ	Proper hot holding temperatures Proper cold holding temperatures	0	0	
	N O	TUC	NA I	0 Preven	ting Contamination b						X		ŏ		Proper cold notang temperatures Proper date marking and disposition	ŏ	ŏ	5
6 8 7 8	_	0 0	_		intact with ready-to-eat fo	ods or approved	0	0	5	22	-	0	×	-	Time as a public health control: procedures and records	0	٥	
8 8	R I	0	_		nks properly supplied and	accessible		0	2	23	IN O	OUT	NA X		Consumer Advisory Consumer advisory provided for raw and undercooked	0	0	4
9 8	K (	0	NA	Food obtained fro	Approved Source om approved source			0			IN	OUT		NO	food Highly Susceptible Populations	-	-	
10 C		0	0 3	Food received at Food in good con	t proper temperature ndition, safe, and unadult	erated	8	0	5	24	0	0	Ж		Pasteurized foods used; prohibited foods not offered	0	0	5
12 (	_	_	×	<ul> <li>Required records destruction</li> </ul>	s available: shell stock ta	gs, parasite	0	0			IN	OUT	NA	NO	Chemicals			
13 5	2 4	0	NA I		ection from Contamin and protected	ation	0	0	4	25	<b>0</b> 家	0	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	8	0	5
14 8 15 8	K (	ŏ	ŏ	Food-contact sur	faces: cleaned and sanit		ŏ		5	Ĩ	IN	OUT	NA	_	Conformance with Approved Procedures	Ľ	_	
15 🖇	8	0		Proper disposition served	n of unsafe food, returne	d food not re-	0	0	2	27	0	0	窝		Compliance with variance, specialized process, and HACCP plan	0	0	5
			6	ood Retail Pract	ices are preventive	measures to co	ntro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects into foods.			
									ET/A				8					
					8	COS=corre		n-site		inspe	ction				R-repeat (violation of the same code provision)			WT
	_				npliance Status			R	WT						Compliance Status	COS	R	
28			Pasteu	Con Safe nzed eggs used whe	npliance Status Food and Water re required		COS O	R	1			NUT	ood ar	nd no	Utensils and Equipment infood-contact surfaces cleanable, properly designed,			
28 29 30			Pasteu Water	Con Safe rized eggs used whe ind ice from approve	npliance Status Food and Water re required		0	R	1	4	5	0 6	onstru	cted,	Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used	0	0	1
29 30	0		Pasteu Nater Varian	Com Safe nzed eggs used whe ind ice from approve e obtained for specia Feed T	npliance Status Food and Water rerequired ad source alized processing method Comperature Control	\$		R 0000	1 2 1	4	6	0 0 0 V	onstru Varew	cted, ashin	Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips	0	0 0	1 1 1
29 30 31	0		Pasteu Water Varian Proper	Com Safe inzed eggs used whe ind ice from approve re obtained for specia Feed T cooling methods use	npliance Status Food and Water re required ed source alized processing method (emperature Control ed; adequate equipment f	\$	0 0 0	R 0000	1 2 1 2 2	4	5 6 7		onstru Varew Ionfoo	cted, ashin d-con	Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips itact surfaces clean Physical Facilities	0	0 0 0	
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29 30 31 32	0		Pasteu Vater Varian Proper control Plant fr Approv	Com Safe nzed eggs used whe ind ice from approve re obtained for specia Food T cooling methods use od properly cooked f ed thawing methods imeters provided and	npliance Status Food and Water re required ad source alized processing method (emperature Control ed; adequate equipment f for hot holding used	\$	0000	R 000 0 0	1 2 1 2	4	5 6 7 0 8 9	0 V 0 V 0 U 0 U 0 D 0 P 0 0 S	onstru Varew Ionfoo Iot and Numbir Sewage	cted, ashin d-con d cold ng ins e and	Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips itact surfaces clean Physical Facilities I water available; adequate pressure	0 0 0 0 0 0	0 0 0	2
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299 300 311 322 333 344 355 366 377 388 399 400 411 422 433 440 441 442 443 444 Failure report.			Pasteu Water Varian Proper Control Plant fr Approv Therm Food p nsects Contar Person Wiping Washin n-use Joves Single- Sloves st any fr Kennet ( t the meri cions	Corr Safe nzed eggs used whe ind ice from approve re obtained for specie Food T cooling methods use od properly cooked f ed thawing methods meters provided and Foo roperly labeled; origin <b>Prevention</b> , rodents, and animal ination prevented du al cleanliness cloths; properly used g fruits and vegetabl <b>Prep</b> densils; properly used g fruits and vegetabl <b>Prep</b> densils; properly stor s, equipment and line used properly iolations of risk factor ermit. Items identified out recert inspection re 68-14-703, 68-14-705, 68 Control of the factor control	npliance Status Food and Water re required id source alized processing method femperature Control ed; adequate equipment f for hot holding used d accurate od Identification nal container; required re of Food Contaminati using food preparation, st d and stored les or Use of Utensils red ens; properly stored, driver ticles; conspicuous man 8-14-708, 68-14-709, 68-14-71	ds for temperature cords available on orage & display d, handled sed may result in susper selfh hazards shall b may result in susper selfh hazards shall b fit, 68-14-715, 68-14-7 05/1			1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 56 55 55 55 55 55 55 55 55 55 55 55 55	5 7 6 8 9 9 0 1 1 2 7 3 3 4 0 5 6 7 8 9 9		onstru Varew konfoo lot and lumbii sewagi oilet fi Sarbag fhysica kdequa Current Kost re Compli obacc obacc tobac for for tobac for for for for for for for for for for	cted, ashin d-con f cold ng ins e and collifie e/refu al faci de ve e/refu al faci o pro co pro co pro co pro co pro	Utensils and Equipment  Infood-contact surfaces cleanable, properly designed, and used  g facilities, installed, maintained, used, test strips Itact surfaces clean  Physical Facilities  I water available; adequate pressure Italled; proper backflow devices I wate water properly disposed It water water properly disposed It waste water properly disposed It waste water properly disposed It waste installed, maintained, and clean It wasteliated, maintained, and clean It posted It posted It posted It posted It work Protection Act It with TN Non-Smoker Protection Act It with TN Non-Smoker Protection Act It waste offered for sale It posted It is a sold, NSPA survey completed  Repeated violation of an identical risk factor may result in revolution a within ten (10) day	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		2 2 2 1 1 1 1 1 1 0 WT 0 0 WT

PH-2267 (Rev. 6-15)	Free food safety training class	RDA 6		
(Nev. 0-15)	Piease call (	) 6154445325	to sign-up for a class.	nue de

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



# Establishment Information

Establishment Name: The Goat Mt. Juliet Auxilary Establishment Number #: 605249952

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 inflitrating into areas where smoking is prohibited.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				
3 comp sink	QA	200					

Equipment l'emperature	
Description	Temperature (Fahrenheit)
Reach in cooler (ric)	40

Food Temperature				
Description	State of Food	Temperature (Fahrenheit)		
Half and half	Cold Holding	38		

#### Observed Violations

Total # 2

Repeated # 0

34: No thermometer in ric with half and half

35: Several squeeze bottles stored in ric not labeled

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



### Establishment Information

Establishment Name: The Goat Mt. Juliet Auxilary

Establishment Number : 605249952

### 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: Employee washed hands before preparing drink

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: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NA) Establishment does not hot hold TCS foods.
- 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: (NA) No food held under time as a public health control.
- 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: The Goat Mt. Juliet Auxilary Establishment Number : 605249952

Comments/Other Observations (cont'd)

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

# Establishment Information

Establishment Name: The Goat Mt. Juliet Auxilary
Establishment Number #: 605249952

Sources			
Source Type:	Water	Source:	City
Source Type:	Food	Source:	GFS, Creation Garden
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

# Additional Comments