TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE: 100

Establishment Name: Brown Intermediate School Food Service
Type of Establishment: [X] Permanent [ ] Mobile [ ] Temporary [ ] Seasonal
Address: 135 Starrett St.
City: Sweetwater
Time in: 09:11 AM
Time out: 09:50 AM
Inspection Date: 09/24/2019
Establishment #: 605035237
Embargoed: 0
Purpose of Inspection: [X] Routine [ ] Follow-up [ ] Complaint [ ] Preliminary [ ] Consultation/Other
Risk Category: [ ] 1 [X] 2 [ ] 3 [ ] 4
Follow-up Required: [ ] Yes [X] No
Number of Seats: 200

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

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=in compliance OUT=not in compliance NA=not applicable NO=not observed COS=corrected on-site during inspection R=repeat (violation of the same code provision)

	Compliance Status	IN	OUT	NA	NO	COS	R	WT
	Supervision							
1	Person in charge present, demonstrates knowledge, and performs duties	X				O	O	5
	Employee Health							
2	Management and food employee awareness; reporting	X				O	O	5
3	Proper use of restriction and exclusion	X				O	O	
	Good Hygienic Practices							
4	Proper eating, tasting, drinking, or tobacco use	X				O	O	5
5	No discharge from eyes, nose, and mouth	X				O	O	
	Preventing Contamination by Hands							
6	Hands clean and properly washed	X				O	O	5
7	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	X				O	O	
8	Handwashing sinks properly supplied and accessible	X				O	O	2
	Approved Source							
9	Food obtained from approved source	X				O	O	5
10	Food received at proper temperature				X	O	O	
11	Food in good condition, safe, and unadulterated	X				O	O	
12	Required records available: shell stock tags, parasite destruction			X		O	O	
	Protection from Contamination							
13	Food separated and protected	X				O	O	4
14	Food-contact surfaces: cleaned and sanitized	X				O	O	5
15	Proper disposition of unsafe food, returned food not re-served	X				O	O	2

	Compliance Status	IN	OUT	NA	NO	COS	R	WT
	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods							
16	Proper cooking time and temperatures				X	O	O	5
17	Proper reheating procedures for hot holding				X	O	O	
	Cooling and Holding, Date Marking, and Time as a Public Health Control							
18	Proper cooling time and temperature	X				O	O	5
19	Proper hot holding temperatures	X				O	O	
20	Proper cold holding temperatures	X				O	O	
21	Proper date marking and disposition	X				O	O	
22	Time as a public health control: procedures and records			X		O	O	
	Consumer Advisory							
23	Consumer advisory provided for raw and undercooked food			X		O	O	4
	Highly Susceptible Populations							
24	Pasteurized foods used; prohibited foods not offered			X		O	O	5
	Chemicals							
25	Food additives: approved and properly used			X		O	O	5
26	Toxic substances properly identified, stored, used	X				O	O	
	Conformance with Approved Procedures							
27	Compliance with variance, specialized process, and HACCP plan			X		O	O	5

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

OUT=not in compliance COS=corrected on-site during inspection R=repeat (violation of the same code provision)

	Compliance Status	OUT	COS	R	WT
	Safe Food and Water				
28	Pasteurized eggs used where required	O	O	O	1
29	Water and ice from approved source	O	O	O	2
30	Variance obtained for specialized processing methods	O	O	O	1
	Food Temperature Control				
31	Proper cooling methods used; adequate equipment for temperature control	O	O	O	2
32	Plant food properly cooked for hot holding	O	O	O	1
33	Approved thawing methods used	O	O	O	1
34	Thermometers provided and accurate	O	O	O	1
	Food Identification				
35	Food properly labeled; original container; required records available	O	O	O	1
	Prevention of Food Contamination				
36	Insects, rodents, and animals not present	O	O	O	2
37	Contamination prevented during food preparation, storage & display	O	O	O	1
38	Personal cleanliness	O	O	O	1
39	Wiping cloths; properly used and stored	O	O	O	1
40	Washing fruits and vegetables	O	O	O	1
	Proper Use of Utensils				
41	In-use utensils; properly stored	O	O	O	1
42	Utensils, equipment and linens; properly stored, dried, handled	O	O	O	1
43	Single-use/single-service articles; properly stored, used	O	O	O	1
44	Gloves used properly	O	O	O	1

	Compliance Status	OUT	COS	R	WT
	Utensils and Equipment				
45	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	O	O	O	1
46	Warewashing facilities, installed, maintained, used, test strips	O	O	O	1
47	Nonfood-contact surfaces clean	O	O	O	1
	Physical Facilities				
48	Hot and cold water available; adequate pressure	O	O	O	2
49	Plumbing installed; proper backflow devices	O	O	O	2
50	Sewage and waste water properly disposed	O	O	O	2
51	Toilet facilities: properly constructed, supplied, cleaned	O	O	O	1
52	Garbage/refuse properly disposed; facilities maintained	O	O	O	1
53	Physical facilities installed, maintained, and clean	O	O	O	1
54	Adequate ventilation and lighting; designated areas used	O	O	O	1
	Administrative Items				
55	Current permit posted	O	O	O	0
56	Most recent inspection posted	O	O	O	

	Compliance Status	YES	NO	WT
	Non-Smokers Protection Act			
57	Compliance with TN Non-Smoker Protection Act	X	O	0
58	Tobacco products offered for sale	O	O	
59	If tobacco products are sold, NSPA survey completed	O	O	

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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. See sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

R Ramsey — 09/24/2019
Signature of Person In Charge — Date

[signature] — 09/24/2019
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 classes are available each month at the county health department. Please call ( ) 4234423993.00 to sign-up for a class.

RDA 629

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA

Establishment Information	
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Establishment Number #:	605035237

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)
Hobart dishwasher	Hot water		180

Equipment Temperature

Description	Temperature (Fahrenheit)
Milk cooler at make line	38

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Corn on make line	Hot Holding	191
Cut tomatoes on line At 1 hr	Cooling	51
Turkey in walk in cooler	Cold Holding	39
Cur oranges in large reach in cooler	Cold Holding	37
Rice on make line	Hot Holding	187

Observed Violations	
Total #	0
Repeated #	0

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

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Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
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: Observed proper hand washing by employee between handling dirty Dishes and prepping RTE 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.
9: See Source Information
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: (NO) No raw animal foods cooked during inspection.
17: (NO) No TCS foods reheated during inspection.
18: See Food Temperature Chart
19: See Food Temperature Chart
20: See Food Temperature Chart
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: Yes
58: No

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

Additional Comments

Free food safety classes offered every 3rd Wednesday of each month or others by calling 423-442-3993 x1007.

***See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

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Comments/Other Observations (cont'd)

Additional Comments (cont'd)

Source Type:	Food	Source:	Institutional Warehouse Co and…
Source Type:	Water	Source:	Sweetwater Utility Board
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Allergen Fact Sheet was discussed and given to PIC	YES
Hepatitis A Fact Sheet and Memorandum were discussed and given to the PIC	YES

Department of Health

Fact Sheet: Allergens

Allergens	***NOTE* Allergen Information is provided for Educational Purposes Only.** A food allergen is a protein in a food or ingredient that some people are sensitive to. These proteins occur naturally. When enough of an allergen is eaten, the immune system mistakenly considers it harmful and attacks the food protein. This can cause an allergic reaction.

The 8 major allergens:

- Milk
- Eggs
- Peanuts
- Tree nuts such as almonds, walnuts, and pecans
- Soybeans
- Wheat
- Fish
- Shellfish such as crab, lobster and shrimp

When a guest informs you that someone in their party has a food allergy:

- Take all food allergy requests seriously. Refer the food allergy concern to the manager or person in charge. At a minimum, there should be one person available per shift to answer customers' questions about menu items.
- Seek further clarification from the customer. Write down the guest's allergy to record the conversation.
- Don't guess about the ingredients. Does the food contain the ingredient(s) the customer has asked about?
- Check the labels, packaging and recipes.
- Consider the possibility of cross-contact.*
- Always be truthful – Inform the customer so they can decide what to order.

Sources of Cross-Contact:

- Avoid cross-contact from the start by cleaning the dining area with clean soap and water and a clean towel between each guest.
- Cooking oils, splatter, and steam from cooking foods. Use only fresh ingredients, including cooking oil.
- Allergen-containing foods touching or coming in to contact with allergy-free foods (i.e., a nut-containing muffin touching a nut-free muffin).
- Any food equipment used in the processing of allergy-free foods must be thoroughly cleaned and sanitized prior to use.
- All utensils (i.e., spoons, knives, spatulas, tongs), cutting boards, bowls, pots, pans, sheet pans, and preparation surfaces.
- Fryers and grills.
- Wash hands and change gloves after handling potential food allergens.
- Clearly mark or otherwise indicate the order for the guest with the identified food allergy.
- Double check with the chef to make sure you have the right meal when serving the guest. Don't let anyone add garnishes. Carry the special meal to the table separately.
- Check with the guest to make sure they are satisfied with their meal.

Signs and symptoms of a food allergy

Usually develop within about an hour after eating the offending food. The most common signs and symptoms of a food allergy include:

- Hives, itching or skin rash
- Swelling of the lips, face, tongue and throat or other parts of the body
- Wheezing, nasal congestion or trouble breathing
- Abdominal pain, diarrhea, nausea or vomiting
- Dizziness, lightheadedness or fainting

In a severe allergic reaction to food—called anaphylaxis—you may have more extreme versions of the above reactions, or you may experience life-threatening signs and symptoms such as:

- Swelling of the throat and air passages that makes it difficult to breathe
- Shock, with a severe drop in blood pressure
- Rapid, irregular pulse
- Loss of consciousness

****If a guest has an allergic reaction call 911 and notify management****

What to Know About Hepatitis A

Department of Health

HOW IS HEPATITIS A SPREAD?

Not washing hands

Sex with infected partners

Eating/ drinking contaminated food

Recreational drug use

It can also be spread through close contact with someone infected with hepatitis A.

WHAT ARE THE SYMPTOMS?

Yellowing of skin and eyes (jaundice)

Fever

Nausea, vomiting, diarrhea

Symptoms may also include: dark pee, pale poop, stomach pain, tiredness, lack of appetite.

If you have symptoms please call your healthcare provider or local health department.

HOW DO I HELP PREVENT THE SPREAD OF HEPATITIS A?

Wash your hands with soap and water after using the bathroom and before eating and preparing food.

GET VACCINATED IF YOU ARE AT HIGH RISK FOR GETTING HEPATITIS A!

WHO IS AT HIGH RISK?

- People who use recreational drugs
- Gay and bisexual men
- People who are currently homeless or in transient living