

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



Establishment Information

Establishment Name: Silverdale Detention Center - Aramark

Establishment Number #: 605311205

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)
Triple sink	QA	200	
QA Bucket	QA	300	

Equipment Temperature

Description	Temperature (Fahrenheit)
Walk in cooler	41

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Bologna (walk in cooler)	Cold Holding	40

Observed Violations

Total # 8

Repeated # 0

31: See original report.

36: Reviewed pest prevention with PIC. PIC is to email pest reports to Hamco Health Dept. as they are recieved.

39: See original report.

41: See original report.

42: See original report.

48: See original report. Hot water is available at all handsinks.

53: See original report.

54: See original report.

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Comments/Other Observations

- 1: PIC demonstrates control over foodborne illness risk factors at time of follow up inspection. PIC is enforcing temperature logs for cold holding, cooling, etc.
- 2: State of TN Dept of Health Employee Illness policy was given and reviewed with PIC. PIC is aware of all symptoms and illnesses in which to restrict food workers.
- 3:
- 4:
- 5:
- 6: Good handwashing observed by food workers at time of follow up inspection.
- 7:
- 8: Paper towels available at all handwashing sinks.
- 9:
- 10:
- 11:
- 12:
- 13:
- 14: Triple sink 200-300ppm QA. Sani buckets 200-300ppm QA.
- 15:
- 16:
- 17:
- 18: No food was in the cooling process during follow-up inspection. PIC demonstrated knowledge of cooling correctly and showed temperature logs for all foods that are cooked and then cooled.
- 19:
- 20:
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22:
- 23:
- 24:
- 25:
- 26:
- 27:
- 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.

***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)*****See last page for additional comments.***

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Sources

Source Type: Source:

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Additional Comments

Follow up inspection conducted with inspector Robert Giarla.