# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Estab Addre City Inspec Purpo Risk (	tion se o	Dat f Ins	te spect	tion	2940 S Rutla Mount Juliet 02/18/202 Routine 01	22 Establishment # O Follow-up 第2	Time in 60525341 O Complaint O 3	0		- O Pr O 4	Emba elimin	Al argoe ary	d O	C Fe	me or Cor ollow-	O Fermer's Market Food Unit ent © Permanent O Mobile O Temporary O Seasonal ut <u>10:43; AM</u> AM / PM nsultation/Other -up Required O Yes I No Number of S	ieats		
	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.)																		
		(Mar	rk de	elgne	ed compliance statu												gory.	)	
IN=ir	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 COS R WT												WT						
	IN OUT NA NO Supervision IN OUT NA NO Cooking and Reheating of Time/Temperature																		
1 8	8	0			Person in charge pr performs duties	esent, demonstrates kno	wiedge, and	0	0	5		0				Proper cooking time and temperatures	00	0	5
2 )		0Т О	NA	NO	Management and fo	Employee Health od employee awareness	; reporting	0	ГОТ		17	0				Proper reheating procedures for hot holding Ceoling and Holding, Date Marking, and Time as	0	0	÷
3 8	_	0			Proper use of restric			0	0	5		IN	OUT	NA	NO	a Public Health Control			
4 (		UT O	NA			d Hygienic Practices ag. drinking, or tobacco u		0				0	0	0 意	13	Proper cooling time and temperature Proper hot holding temperatures	0	0	
5 0	5	0		1	No discharge from e	eyes, nose, and mouth			8	5	20	25	0	0	0	Proper cold holding temperatures	0	0	5
6 0		<u>ர</u>	NA	NO	Preventin Hands clean and pr	operly washed	lands	0	ο	_		*	0	0		Proper date marking and disposition	0	0	Ť
7 0	_	0	0	X	No bare hand conta	ct with ready-to-eat food	s or approved	0	0	5	22		0	NA			0	٥	
8 8	8	•				properly supplied and ac	cessible	0	0	2	23		0	12	NO	Consumer advisory provided for raw and undercooked	0	0	4
9 8		이	NA	NO	Food obtained from	Approved Source		0	0	_		IN	OUT		NO	food Highly Susceptible Populations	•	-	
10 C	5	0	0	×	Food received at pr	oper temperature		0	0	5	24	0	0	88		Pasteurized foods used; prohibited foods not offered	0	0	5
11 ¥	_	0	×	0		tion, safe, and unadultera vailable: shell stock tags,		0	0 0	Ĩ	H	IN	OUT		NO	Chemicals		_	
H-h	10	_		NO	destruction Protect	tion from Contaminat	lon	-		_	25		0			Food additives: approved and properly used	0	о	
13 🖇	8	0	0		Food separated and	d protected			0		26	嵐	0		·	Toxic substances properly identified, stored, used	00	ŏ	5
13 X 14 X 15 X	5	0	0			ces: cleaned and sanitize of unsafe food, returned fi	-	0	0	5		IN	OUT	_	NO	Conformance with Approved Procedures Compliance with variance, specialized process, and			
15 🕅	8	이			served	in unsale lood, leturned in	JOG HOL IE-	0	0	2	27	0	0	黨		HACCP plan	0	0	5
				Goo	d Retail Practice	are preventive m	nasures to co	ntro	l the	intr	oduc	tion	ofp	atho	gens	s, chemicals, and physical objects into foods.			
								GOO											
				00	T=not in compliance		COS=corre	cted o	n-site	during						R-repeat (violation of the same code provision)		_	
	0	UT				liance Status ood and Water		cos	R	WT	H	0	UT			Compliance Status Utensils and Equipment	COS	R	WT
28					d eggs used where			0	2	1	4	5 (				onfood-contact surfaces cleanable, properly designed,	0	0	1
29 30						ed processing methods		8	0	2	4		- 1			, and used og facilities, installed, maintained, used, test strips	0	0	1
	0	UT	Dree			nperature Control				_	4	-	_			ng racilities, installed, maintained, used, test sinps	0	0	1
31			contr		oling methods used;	adequate equipment for	temperature	0	0	2	H.	_	UT	011100	0.00	Physical Facilities	-		
32	_	_			properly cooked for thawing methods us				8	1	4	_	-			d water available; adequate pressure stalled; proper backflow devices	00	8	2
34	_		<u> </u>		eters provided and a			ŏ	ŏ	1	5	_				d waste water properly disposed	ŏ	ŏ	2
	0	UT				Identification					5	_	_			es: properly constructed, supplied, cleaned	0	0	1
35		_	Food	i prop		container; required record		0	0	1	5	_		-		use properly disposed; facilities maintained	0	0	1
	-	UT	lacor			Food Contamination		~		_	5	_	_			ilities installed, maintained, and clean	0	2	1
36	+	-			dents, and animals r			0	0	2	F	+	-	oeque	ne ve	entilation and lighting; designated areas used	0	0	1
37	_	_				g food preparation, stora	ge & display	0	0	1		0	UT			Administrative items			
38	_	-			leanliness ths: properly used ar	nd stored		0	0	1	5					nit posted inspection posted	00	8	0
40	_	_			ruits and vegetables					1	Ĕ		0 <u>1</u> .	10005-110	- Contraction	Compliance Status			WT
41	_	UT O	0-445	e ute	Proper nsils; properly stored	Use of Utensils		0	0	1	5	7	-	omoli	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act	X	0	
42		0	Uten	sils, e	quipment and linens	; properly stored, dried, h		0	0	1	5	8	T	obacc	o pro	oducts offered for sale	0	0	0
43					single-service article of properly	es; properly stored, used	I		8		5	9	15	tobac	co pr	roducts are sold, NSPA survey completed	0	0	
Failure	to c	orre	ct an	y viola	tions of risk factor ite	ms within ten (10) days ma	result in suspen	sion o	fyour	food	servic	e esta	blish	ment p	ermit.	Repeated violation of an identical risk factor may result in revoc	ation	of you	ar food
manne	and	l pos	it the	most	recent inspection repo	rt in a conspicuous manner	You have the rig	ht to r	eques							ie. You are required to post the food service establishment permit filing a written request with the Commissioner within ten (10) days			
report.	report. T.C.A. services 68-14-703, 68-14-708, 68-14-708, 68-14-711, 68-14-715, 68-14-716, 4-5-328.																		
IJ	02/18/2022 02/18/2022 02/18/2022																		
Signature of Person In Charge Date Signature of Environmental Health Specialist Date																			
**** Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice ****																			
PH-22	PH-2267 (Rev. 6-15) Free food safety training classes are available each month at the county health department. RDA 629										XA 629								

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



#### Establishment Information

Establishment Name: Little People's School House Food Establishment Number #: 605253410

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
Dish machine Spray bottle	Heat Cl	150	180						

Equipment l'emperature						
Description	Temperature (Fahrenheit)					
Ric	38					
Rif	16					

Food Temperature		
Decoription	State of Food	Temperature (Fahrenheit)
Ham	Cold Holding	41
Milk	Cold Holding	41

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



### Establishment Information

Establishment Name: Little People's School House Food

Establishment Number : 605253410

#### Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: (IN): An employee health policy is available.

3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.

- 4: (N.O.) No food workers present.
- 5: (N.O.) No food workers present at the time of inspection.
- 6: (NO) No workers present during inspection.
- 7: (NO) No food workers present during the inspection.
- 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: (NÁ) 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: (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 tempa

- 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: Little People's School House Food Establishment Number : 605253410

Comments/Other Observations (cont'd)

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

# Establishment Information

Establishment Name: Little People's School House Food Establishment Number # 605253410

Sources				
Source Type:	Water	Source:	City	
Source Type:	Food	Source:	Kroger	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

# Additional Comments