TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Sec.	100		R.	E.																	
Fet	ahis	:ha	-	Nar		Mckendree l	J.M.C. Day Ca	re food									Farmer's Market Food Unit Sermanent O Mobile				
Establishment Name Address		520 Comme	rce St.					_	Тур	xe of E	stabli	ishme	O Temporary O Seasonal								
City			Nashville		Time in	11	L:0	0 A	١M	A	M/PI	и ть	me oi	ut 11:10:PM AM/PM							
	pecti	ion	Dat	he-		07/08/202	22 Establishment #							d <u>1</u>							
				pect		Routine	O Follow-up	O Complaint			_	relimi		-		Cor	nsultation/Other				
Ris	k Ca	rteg	pory			O 1	<u>\$8</u> 2	03			04		-		Fc	ollow-	up Required 🕱 Yes O No	Number of 8	Seats	78	
Г			Ri														to the Centers for Disease Con control measures to prevent ill	strol and Preven			
							FOODBORN	E ILLNESS RI	SK F	ACT	ORS	ANI	PU	BLIC	HEA	ЦТН	INTERVENTIONS				
E.	ŧ⊨in (algna	OUT=not in compliant		NO=not observe		ltem							ach item as applicable. Deduct points fo spection Rerepeat (violation of			.)	
Ë	_		-	_			liance Status	NO-IN COSCITE		R	WŤ		1	u urb	ne gan	- ng 11 10	Compliance Status			R	WT
		-	-	NA	NO	Person in charge pr	Supervision esent, demonstrates kno	owledge, and	_				IN	OUT	NA	NO	Cooking and Roheating of Time Control For Safety (TCS				
1	义 IN		о UT	NA	NO	performs duties	Employee Health		0	0	5		0	0	×		Proper cooking time and temperatures Proper reheating procedures for hot ho		0	8	5
	X		হা				od employee awarenes	s; reporting		0	5		IN	оит		NO	Cooling and Holding, Date Marid	ng, and Time as	Ť		
3	× IN	-	О UT	NA	NO	Proper use of restric	d Hygienic Practices	1	0	0		18	0	0	XX	0	a Public Health Con Proper cooling time and temperature	trol	0	0	
4	X		8		0		g, drinking, or tobacco u eyes, nose, and mouth	JSe	0	0	5	15	0	0	<u>8</u> 0	0	Proper hot holding temperatures Proper cold holding temperatures		0	0	
6		0		NA	NO		g Contamination by	Hands	0			21	0	1	0		Proper date marking and disposition		28	0	5
7	ō	-	-	0	X		ct with ready-to-eat food	is or approved	o	ō	5	22	0 IN	O	NA	-	Time as a public health control: proces Consumer Advisor		0	0	
8		1	맖	NA	NO	Handwashing sinks	properly supplied and a Approved Source	ccessible	0	0	2	23	_	0	12	no	Consumer advisory provided for raw a food		0	0	4
9	12	1	o I			Food obtained from	approved source			0			IN	OUT	NA	NO	Highly Susceptible Popu	lations			
	22		2	_	<u>×</u>		ion, safe, and unadultera		0	8	5	24	1	0	0		Pasteurized foods used; prohibited foo	ds not offered	0	0	5
12	0		_	×	0	destruction	vailable: shell stock tags		0	0			IN O	OUT			Chemicals		-		
	23		2	0	NO	Food separated and				0		23	X		×	·	Food additives: approved and properly Toxic substances properly identified, s	tored, used	õ	0	5
	100	_	0 0	0			es: cleaned and sanitize f unsafe food, returned f		0	0	5	27	IN O	OUT	NA	NO	Conformance with Approved Compliance with variance, specialized		0	0	
15	X	Ľ				served			0	0	2	21	0	v	~		HACCP plan		<u> </u>	١٧	0
					Goo	d Retail Practice	es are preventive m	easures to co	ntro	l the	e intr	rodu	ction	of p	atho	gens	s, chemicals, and physical object	ts into foods.			
					00	T=not in compliance		COS=corre						ICE	3		R-repeat (violation of the s	ame code provision)			
F	_	0	UT	_	_		liance Status ood and Water		COS	R	WT	IF		UT		_	Compliance Status Utensils and Equipment		COS	R	WT
	28 29					ed eggs used where r lice from approved s			0	8	1 2		5				infood-contact surfaces cleanable, prop and used	erly designed,	0	0	1
F	30	-	미	Varia	ince		ed processing methods			Ō		4	6	0 V	Varew	ashin	g facilities, installed, maintained, used,	test strips	0	0	1
—	31	6		Prop			adequate equipment for	temperature	0	0	2		_	O N UT	lonfoo	d-cor	ntact surfaces clean		0	0	1
_	32	-	5	Plant	t food	properly cooked for			0				8	0 1			Physical Facilities I water available; adequate pressure			0	2
	33 34	-	_			thawing methods us eters provided and a			0	0	1		_				stalled; proper backflow devices I waste water properly disposed		0	0	2
E	35	F	UT D F	Encl			Identification container; required reco	nde avezable	0	0	1	. –	_				es: properly constructed, supplied, clear use properly disposed; facilities maintai		0	0	1
H			ज ज	-000	i prop		Food Contamination		-	10	'		_	-		·	lities installed, maintained, and clean	neu	0		1
-	36	1	o I	nsec	ts, ro	dents, and animals r	not present		0	0	2	5	4	O A	dequa	ite ve	entilation and lighting; designated areas	used	0	0	1
[;	37	6	o	Cont	amin	ation prevented durin	g food preparation, stor	age & display	0	0	1		c	UT			Administrative items				
<u> </u>	38 39	-	-			cleanliness ths: properly used ar	od storod		0	0	1		_	_		-	nit posted inspection posted		0		0
	10	1	o V			ruits and vegetables			ŏ			ΙĔ	-	- 1	1054.110	-venit	Compliance Status			NO	WT
	11	Ē				nsils; properly stored				0		5	7				Non-Smokers Protection with TN Non-Smoker Protection Act	Act		्	
Þ	12		5	Singl	e-use	single-service articl	; properly stored, dried, es; properly stored, used			0		5	8 9				ducts offered for sale oducts are sold, NSPA survey complet	ed	0	0	0
1	14	-	-			ed properly		and the second		0							Provide distributions of the life related dist. And				
ser	ńce e	rst a	blist	hmen	t perm	nit. Items identified as	constituting imminent heal	th hazards shall be	corre	ected i	immed	Sately	or op	eration	is shall	l ceas	Repeated violation of an identical risk fact e. You are required to post the food servic filing a written request with the Commission	e establishment permi	t in a	consp	icuour
							1-708, 68-14-709, 68-14-711,							- 2	4		111				
_	ľ	-	d		ハ	yv		07/0)8/2	-		_			2	Ć	NAT?	- ()7/()8/2	-
Sig	natu	re	of F	'ers	on In	Charge	Additional fand aufet	alormation	he f		Date						ental Health Specialist				Date
D14	2200	1.00	and the	5-15)			F									-	ealth/article/eh-foodservice **** Inty health department.				DA 625
[""	2201	(re	ev. t	- 10)			Please				340						p for a class.			RI	A 623

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Mckendree U.M.C. Day Care food Establishment Number #: 605125510

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)						
Dishwasher /dump sanitizer									

Equipment Temperature						
Description	Temperature (Fahrenheit)					
White fridge	30					
White freezer	10					

Food Temperature	State of Food	Temperature (Fahrenhelt

Observed Violations	
Total # 1	
Repeated # 0	
21: Cream cheese opened 5-11and today is 7-8/embargo	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Name: Mckendree U.M.C. Day Care food

Establishment Number : 605125510

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: (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: (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:

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: (NÁ) No raw animal foods served.

17: (NA) No TCS foods reheated for hot holding.

18: (N.Á.) No cooked food is cooled, prepares no TCS food from ambient temperature ingredients that require cooling, does not receive raw eggs, shellstock, or milk.

19: (NA) Establishment does not hot hold TCS foods.

20: See logs

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:

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: (NÁ) 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: Mckendree U.M.C. Day Care food Establishment Number : 605125510

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Mckendree U.M.C. Day Care food Establishment Number # 605125510

Sources				
Source Type:	Food	Source:	Kroger	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments