TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

| No. | S. | | | | | 1000 | SERVICE LOIP | | | | | | | | | | _ | | |
|--------------------------|-----------|----------|---------|--------|--------------------------------|--|--|-------|-------|-----------|--------|----------------|----------|----------|---------|--|-----------|--------|---------|
| Esta | hist | umen | t Nar | - | Jaymes | Academy Cl | nild Care Food S | VC | | | | | | | | O Fermer's Market Food Unit @ Permanent O Mobile | | 7 | |
| Addr | | | | | 13189 O | ld Nashville | Hwy | | | | _ | Тур | be of E | Establi | ishme | O Temporary O Seasonal | | | |
| City | 000 | | | | Smyrna | | Timo is | . 11 | 0:1 | 4 A | M | 4 | | м ть | ma ni | ut <u>11:26:AM</u> AM/PM | | | |
| | | | | | | 2023 | shment # 60531446 | | | | | _ | d 0 | | ine or | <u></u> | | | |
| Insp | | | | | MRoutine 2 | | | | | - 0 Pr | | - | | | | nsuitation/Other | | | |
| | | | spect | on | | O Follow-u | | | | | eamir | ary | | - | | | | 17 | 75 |
| Risk | Cat | - | | act | O1 ors are food | preparation pr | O3 actices and employee | beh | vior | 04 | at c | omn | nonh | | | up Required X Yes O No Number of Notes Number of Notes Number of Notes Number of Notes Number of Num | | | 5 |
| | | | | as c | ontributing | | | | | _ | | | | _ | | control measures to prevent illness or injury. | | | |
| | | (11 | uric de | algae | ted compliance | | ODBORNE ILLNESS RI NO) for each numbered liter | | | | | | | | | INTERVENTIONS ach Hem as applicable. Deduct points for category or subc | ategory | .) | |
| IN | in c | ompii | ance | | | mpliance NA=not a | | | | | S=∞ | rrecte | d on-s | ite duri | ing ins | spection R=repeat (violation of the same code pro | | | |
| H | IN | олт | NA | NO | | ompliance Stat Supervis | | cos | R | WT | H | | | | | Compliance Status Cooking and Reheating of Time/Temperature | COS | R | WT |
| \vdash | ···· 篇 | 0 | | 110 | Person in cha | | nstrates knowledge, and | 0 | 0 | 5 | | IN | OUT | NA | NO | Control For Safety (TCS) Foods | | | |
| | | - | NA | NO | performs duti | Employee | Health | - | 0 | 0 | | 0 家 | 8 | 80 | | Proper cooking time and temperatures Proper reheating procedures for hot holding | 8 | 00 | 5 |
| 23 | | | | | | and food employee | awareness; reporting | - | 0 | | Ë | IN | олт | | NO | Cooling and Holding, Date Marking, and Time a | _ | | |
| $ \rightarrow $ | _ | _ | | | Proper use of | restriction and exc | | 0 | 0 | Ľ | | | | | | a Public Health Control | | | |
| 4 | X | | NA | | Proper eating | Good Hygienic tasting, drinking, o | | | 0 | | 19 | 0 | 8 | 8 | | Proper cooling time and temperature Proper hot holding temperatures | | 8 | |
| 5 | 澎 | 0 | NA | | | from eyes, nose, a renting Contamin | | 0 | 0 | 1° | | 12 | 8 | 8 | 0 | Proper cold holding temperatures Proper date marking and disposition | 8 | 8 | 5 |
| 6 | × | 0 | | | Hands clean a | and properly washe | d | 0 | 0 | | 22 | | ŏ | × | | Time as a public health control: procedures and records | | 6 | |
| | 鬣 | ο | 0 | 0 | | contact with ready- edures followed | -to-eat foods or approved | 0 | 0 | 5 | - | IN | OUT | | - | Consumer Advisory | + | - | L |
| 8 | O IN | OUT | NA | NO | Handwashing | sinks properly sup Approved S | plied and accessible | X | 0 | 2 | 23 | 0 | 0 | X | | Consumer advisory provided for raw and undercooked food | 0 | 0 | 4 |
| 9 | 黨 | 0 | | | | d from approved so | urce | | 0 | | | IN | ουτ | NA | NO | Highly Susceptible Populations | | | |
| 10 | 읎 | 8 | 0 | 20 | | d at proper tempera condition, safe, and | | 8 | 0 | 5 | 24 | 0 | 0 | 22 | | Pasteurized foods used; prohibited foods not offered | 0 | 0 | 5 |
| 8 9 10 11 12 | 0 | 0 | × | 0 | Required reco destruction | ords available: shell | stock tags, parasite | 0 | 0 | 1 | | IN | ουτ | NA | NO | Chemicais | | | |
| \vdash | IN | OUT | NΔ | NO | P | retection from G | ontamination | | | | | 0 | 0 | X | | Food additives: approved and properly used | 0 | | 5 |
| 13 14 | 晟 | 8 | 0 | | | ed and protected surfaces: cleaned a | and sanitized | 6 | 00 | 4 | 20 | <u>実</u> IN | O OUT | NA | NO | Toxic substances properly identified, stored, used Conformance with Approved Procedures | 10 | | |
| 15 | 2 | 0 | | | Proper dispos served | ition of unsafe food | i, returned food not re- | 0 | 0 | 2 | 27 | 0 | 0 | × | | Compliance with variance, specialized process, and HACCP plan | 0 | 0 | 5 |
| - | _ | _ | | | d Batali Ba | | | | | | _ | | | | | | - | | |
| | | | | God | d Retail Pri | ictices are prev | entive measures to c | | | | | | | | geni | s, chemicals, and physical objects into foods. | | | |
| | | | | 00 | T=not in complia | ince | COS=com | | | during | | | | 3 | | R-repeat (violation of the same code provision |) | | |
| | _ | OUT | | _ | - | ompliance Stat afe Food and Wa | | cos | R | WT | F | | UTI | _ | _ | Compliance Status Utensils and Equipment | COS | R | WT |
| 21 | 8 | 0 | Past | | ed eggs used v | where required | | 0 | 0 | 1 | 4 | | o F | | | nfood-contact surfaces cleanable, properly designed, | 0 | 0 | 1 |
| 21 | _ | | | | | ecialized processin | | 8 | 8 | 2 | 4 | | - | | | and used g facilities, installed, maintained, used, test strips | 0 | 0 | 1 |
| | _ | OUT | Droo | or co | | d Temperature C | upment for temperature | - | T | _ | | _ | _ | | | tact surfaces clean | 0 | | |
| 3 | 1 | 0 | contr | | oing metricus | useu, auequate eq | apment for temperature | 0 | 0 | 2 | E | _ | TUK | ******* | 0.001 | Physical Facilities | Ť | Ű | |
| 3: | _ | | | | property cook thawing metho | ed for hot holding | | 8 | 00 | 1 | 4 | _ | - | | | I water available; adequate pressure stalled; proper backflow devices | | 8 | 2 |
| 3 | 4 | 0 | | | eters provided | and accurate | | ō | ō | 1 | 5 | 0 | o s | šewag | e and | I waste water properly disposed | 0 | 0 | 2 |
| | _ | OUT | | | | Food Identificati | | - | | | 5 | _ | _ | | | es: properly constructed, supplied, cleaned | - ° | 0 | |
| 3 | _ | O OUT | Food | s prop | | Inginal container; re- | quired records available | 0 | 0 | 1 | 5 | | - | - | | use properly disposed; facilities maintained lities installed, maintained, and clean | 0 | 0 | 1 |
| 30 | _ | - | Insec | ts, ro | | mais not present | | 0 | 0 | 2 | 5 | _ | - | | | entilation and lighting; designated areas used | ŏ | ŏ | 1 |
| 37 | , | 88 | Cont | amin | ation prevented | d during food prepa | ration, storage & display | 0 | 0 | 1 | F | 0 | υт | | | Administrative Items | | | |
| 34 | _ | | _ | | cleanliness | s an ing root prope | interio ge a antiend | 0 | 0 | 1 | 5 | | | Jurrient | t pern | nit posted | - | 0 | |
| - 39 |) | Ó | Wipi | ng ck | ths; properly u | ised and stored | | Ō | 0 | 1 | | | | | | inspection posted | 0 | 0 | |
| 4 | | O OUT | was | ningt | ruits and vege Pr | tables roper Use of Uter | nelle | 0 | 0 | 1 | | | | | | Compliance Status Non-Smokers Protection Act | | - | WT |
| 4 | _ | | | | nsils; properly | | red, dried, handled | 8 | 8 | 1 | 5 | 7 | | | | with TN Non-Smoker Protection Act ducts offered for sale | X | 00 | 0 |
| 4 | 3 | 0 | Sing | e-use | a/single-service | articles; properly sto articles; properly s | | 0 | 0 | 1 | 5 | 9 | | | | oducts oriened for sale oducts are sold, NSPA survey completed | lõ | ŏ | Ŭ |
| 4 | _ | | - | | ed properly | | | - | 0 | | | | | | | | - | | |
| servi | ce er | stablis | shmer | t per | nit. Items identif | ied as constituting in | minent health hazards shall b | e com | scled | immed | iately | or op | eration | ns shall | l ceas | Repeated violation of an identical risk factor may result in re e. You are required to post the food service establishment pe | mit in a | consp | picuous |
| report | t.T. | | | | | | uous manner. You have the ri 9. 68-14-711. 68-14-715. 68-14-7 | | | sta he | anng i | egard | eng th | rs repo | et by f | filing a written request with the Commissioner within ten (10) d | rys of th | e date | of this |

| \mathcal{N} | ·NN | $\overline{\nabla}$ |
|------------------|----------------|---------------------|
| Signature of Per | rson In Charge | |

| 08/07/2023 | 3 | 1 | |
|------------|------|----|--|
| 0 | Date | Si | |

2 TON gnature of Environm

08/07/2023

SCORE

| _ | _ | _ | _ | _ | _ |
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**** Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice ****

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Free food safety training classes are available each month at the county health department. Please call () 6158987889 to sign-up for a class. PH-2267 (Rev. 6-15) RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Jaymes Academy Child Care Food Svc Establishment Number #: 605314468

| 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) | | | | | | |
| 3 comp sink not set up | CI | | | | | | | | |

| Equipment Temperature | ire | | | | | | |
|-----------------------|--------------------------|--|--|--|--|--|--|
| Description | Temperature (Fahrenheit) | | | | | | |
| Fridge | 41 | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |

| Food Temperature Decoription | State of Food | Temperature (Fahrenheit |
|------------------------------|---------------|--------------------------|
| Milk fridge 1 | Cold Holding | 42 |
| Milk Fridge 2 | Cold Holding | 42 |
| Pizza oven | Reheating | 180 |
| | | |
| | | |
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| | | |
| | | |

Observed Violations

Total # 2

Repeated # ()

8: No paper towels available at hand washing sink. Corrected by discussing and restocking sink with paper towels.

37: Employee drinks stored on food prep table next to food product.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Jaymes Academy Child Care Food Svc

Establishment Number : 605314468

Comments/Other Observations

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

2: Management awareness

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 good hand washing

7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

9: See food source

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: No raw animal product

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: See food temp

18: Not observed

19: (NO) TCS food is not being held hot during inspection.

20: See 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.

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

Establishment Information

Establishment Name: Jaymes Academy Child Care Food Svc Establishment Number : 605314468

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Jaymes Academy Child Care Food Svc Establishment Number #: 605314468

| Sources | | | | | | |
|---------------------|-------|---------|-------------|--|--|--|
| Source Type: | Water | Source: | Smyrna city | | | |
| Source Type: | Food | Source: | Palmers | | | |
| Source Type: | | Source: | | | | |
| Source Type: | | Source: | | | | |
| Source Type: | | Source: | | | | |
| Additional Comments | | | | | | |

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