TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Establishment Name		VUMC Child and Family Center Knob Food Type of Establishment									L	1							
Address		5701 Knob Rd O Temporary O Seasonal																	
City		Nashville Time in 11:10, AM AM / PM Time out 11:25; AM AM / PM																	
,	Inspection Date 01/23/2023 Establishment # 605317589 Embergoed 0																		
Purpos				ORoutine	Follow-up	O Complaint	-		- O Pr					Cor	nsultation/Other				
Risk C	atec	onv		01	882	03			04				Fo	low-	up Required O Yes 🕱 No	Number of 8	Seats	98	
													repo	rtec	to the Centers for Disease (Control and Preven	tion	_	
			aso	contributing facto											control measures to prevent	liness or injury.			
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS (Mark designated compliance status (IN, OUT, NA, NO) for each numbered liem. For items marked OUT, mark COB or R for each liem as applicable. Deduct points for category or subcategory.)																		
IN=in	com	pliano	8		e NA=not applicable liance Status	NO=not observe	d COS	R	_)S=∞	mecte	d on-s	ite duri	ng ins	Compliance Status	of the same code provis	ion) COS	R	WT
IN	0	JT NJ	A NO		Supervision						IN	ουτ	NA	NO	Cooking and Reheating of T				
1 📓		>		Person in charge properties	esent, demonstrates k	nowledge, and	0	0	5	16	0	0	×	0	Control For Safety (T Proper cooking time and temperatu		0	0	
2))			A NO	Management and fo	Employee Health od employee awarene	ss: reporting	0			17	0	0	X	0	Proper reheating procedures for ho Cooling and Holding, Date Ma		00	0	-
3 8				Proper use of restric			0	0	5		IN	ουτ	NA	NO	a Public Health C	•••			
IN	-	JT N/			d Hygionic Practice		_			18	1 0 0	0	0		Proper cooling time and temperatur	9	0	8	
4) 5)		5			g, drinking, or tobacco eyes, nose, and mouth		0	0	5	20		0	0		Proper hot holding temperatures Proper cold holding temperatures		0	0	
6 X	0	лN	A NO	Preventin Hands clean and pr	g Contamination b openly washed	y Hands	0	0	_		1				Proper date marking and dispositio		0	0	Ť
7 8	_	_	_	No bare hand conta	ct with ready-to-eat for	ods or approved	0	ō	5	22		0	NA	-	Time as a public health control: pro		0	٥	_
8 🔊		>		alternate procedure Handwashing sinks	properly supplied and	accessible	0	0	2	23		OUT	12		Consumer Advi Consumer advisory provided for ra-		0	0	4
9 2			A NO	Food obtained from	Approved Source approved source		0	0		H	IN	OUT		_	food Highly Susceptible Pe	pulations	-	-	-
10 C				Food received at pro	oper temperature ion, safe, and unadulte	rated	0	00	5	24	1 83	0	0		Pasteurized foods used; prohibited	foods not offered	0	0	5
11 E	_	-	0	Required records av	vailable: shell stock tag		ō	ŏ			IN	OUT	NA	NO	Chemicals				
	0	IT NA	A NO	destruction Protect	tion from Contamin	ation			_	25	0	0	28		Food additives: approved and prop	erly used	0	0	
13 C			5	Food separated and Ecod-contact surface	i protected es: cleaned and saniti	rad		00		26	IN		NA	NO	Toxic substances properly identified Conformance with Approv		0	0	•
15 💥		5		Proper disposition of	f unsafe food, returned			0		27	_	0	22		Compliance with variance, specialized		0	0	5
2	· [·			served			-	-	-	<u> </u>	1.	-	\sim		HACCP plan		-	-	-
			Goo	d Retail Practice	s are preventive i	measures to co	ntro	the	intr	oduc	ction	of p	atho	gens	, chemicals, and physical ob	jects into foods.			
			0	T=not in compliance		COS=corre	600					ICE	8		R-repeat (violation of th	a same rode nonision)			
	1.01			Compl	lance Status	000-0010	COS			Ē					Compliance Status		COS	R	WT
28) Pa		ed eggs used where i				0		E		NUT O	ood ar	nd no	Utensils and Equipment infood-contact surfaces cleanable, p	-	0	0	1
29 30				d ice from approved s obtained for specializ	iource ed processing method	5	0	0	2	\vdash	+	- c			and used			-	
	0	л		Food Tem	perature Control		-					-			g facilities, installed, maintained, us	ad, test strips	0	0	1
31	1		per co trol	oling methods used;	adequate equipment for	or temperature	0	0	2	4	_	0 N	lontoo	d-con	ntact surfaces clean Physical Facilities		0	0	1
32	_	_		properly cooked for				0	1		_	-			water available; adequate pressure	ł	8	8	2
33	+			thawing methods us eters provided and a			0	0	1						stalled; proper backflow devices waste water properly disposed		ŏ	허	2
	0	л		Food	identification					-	_	_			s: properly constructed, supplied, c		0	0	1
35			od prop		container; required rec		0	0	1			-	-		use properly disposed; facilities mair		0	0	1
36	0	_	ects ro	cdents, and animals r	Food Contamination	'n	0	0	2	-	_	-			lities installed, maintained, and clea ntilation and lighting; designated are		0	0	1
37		+			g food preparation, sto	man 8 diselau	0	0	1	H	-	UT			Administrative items		-	-	-
38				cleanliness	g rood preparation, sit	хаде о старкау	0	0	1	-		_	Sument	nerr	nit posted		0		_
39) We	ping clo	oths; properly used an	nd stored		0	0	1		_	-		-	inspection posted		0	0	0
40	0	_	ishing f	ruits and vegetables Proper	Use of Utensils		0	0	1	H	_	_			Compliance Status Non-Smokers Protect	tion Act	YES	NO	WT
41	_	_		nsils; properly stored		t bundled		8		5	7 8				with TN Non-Smoker Protection Act		8	읽	_
42	12	K Sin	gle-use	e/single-service articl	; properly stored, dried es; properly stored, us		0	0	1	5	3				ducts offered for sale oducts are sold, NSPA survey comp	beted	8		Ů
44				sed properly			-	0											_
service	esta	dishm	ent per	nit. Items identified as	constituting imminent he	alth hazards shall be	e corre	cted i	mmed	iately	or op	eration	ns shall	ceas	Repeated violation of an identical risk e. You are required to post the food se	rvice establishment permi	it in a c	onspi	cuous
manner report.	and T.C.	post () L secti	ions (B	14-703, 68-14-706, 68-14	rt in a conspicuous mann I-708, 68-14-709, 68-14-71	ver. You have the rig 1, 68-14-715, 68-14-7	nt to n 16, 4-5-	eques 320.	t a hei	aring i		-	Δ		Iling a written request with the Commiss	aoner within ten (10) days	s of the	date	of this
U	r		f	ile		01/2	23/2	02:	3		ろ	gr	he	1	Larley		01/2	3/2	023
Signat	Signature of Person In Charge Date Signature of Environmental Health Specialist Date																		
					Additional food safet	y information can	be fo	und	on ou	r wel	bsite.	http	c//tn.g	ov/h	ealth/article/eh-foodservice ****				
PH-226	PH-2267 (Rev. 6-15) Free food safety training classes are available each month at the county health department. Please call () 6153405620 to sign-up for a class.																		

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: VUMC Child and Family Center Knob Food Program
Establishment Number #: 605317589

NSPA Survey – To be completed if #57 is "No"

Age-restricted venue does not ammatively 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 Maohine Name Sanitizer Type PPM Temperature (Fahrenheit)

Equipment Temperature	
Description	Temperature (Fahrenheit)

Description	State of Food	Temperature (Fahrenheit

Observed Violations	
Total # 1 Repeated # 0	
Repeated # 0	
43:	

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Comments/Other Observations 1: 2: 3: 4: 5: 6: 7: 8: 9: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: 21: 24-hours date markings observed on all open containers of milk. 22: 23: 24: 25: 26: 27: 7: "No Smoking" signs or the international "No Smoking" symbol are conspicuously posted at et 58: Tohacco products are not sold	
1.	
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16:	
17:	
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19:	
20:	
21: 24-hours date markings observed on all open containers of milk.	
22:	
23:	
24:	
25:	
26:	
27:	
57: "No Smoking" signs or the international "No Smoking" symbol are conspicuously posted at e	very entrance.
58: Tobacco products are not sold.	
***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:	

Additional Comments

All critical violation items have been corrected.