



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

97

Establishment Name The Nutrition Spot Type of Establishment ☒ Permanent ☐ Mobile
 Address 3032 S Church St
 City Murfreesboro Time in 01:35 PM AM / PM Time out 01:50 PM AM / PM
 Inspection Date 03/16/2023 Establishment # 605261429 Embargoed 0
 Purpose of Inspection ☐ Routine ☒ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
 Risk Category ☒ 1 ☐ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 10

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention 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.)

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			Compliance Status						
IN	OUT	NA	NO		COS	R	WT	IN	OUT	NA	NO	COS	R	WT
Supervision														
1	☒	☐		Person in charge present, demonstrates knowledge, and performs duties	☐	☐	5							
Employee Health														
2	☒	☐		Management and food employee awareness, reporting	☐	☐	5							
3	☒	☐		Proper use of restriction and exclusion	☐	☐								
Good Hygienic Practices														
4	☒	☐		Proper eating, tasting, drinking, or tobacco use	☐	☐	5							
5	☒	☐		No discharge from eyes, nose, and mouth	☐	☐								
Preventing Contamination by Hands														
6	☒	☐		Hands clean and properly washed	☐	☐	5							
7	☒	☐		No bare hand contact with ready-to-eat foods or approved alternate procedures followed	☐	☐								
8	☒	☐		Handwashing sinks properly supplied and accessible	☐	☐	2							
Approved Source														
9	☒	☐		Food obtained from approved source	☐	☐								
10	☒	☐		Food received at proper temperature	☐	☐	5							
11	☒	☐		Food in good condition, safe, and unadulterated	☐	☐								
12	☒	☐		Required records available: shell stock tags, parasite destruction	☐	☐								
Protection from Contamination														
13	☒	☐		Food separated and protected	☐	☐	4							
14	☒	☐		Food-contact surfaces: cleaned and sanitized	☐	☐	5							
15	☒	☐		Proper disposition of unsafe food, returned food not re-served	☐	☐	2							
Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods														
16	☒	☐		Proper cooking time and temperatures	☐	☐	5							
17	☒	☐		Proper reheating procedures for hot holding	☐	☐								
Cooling and Holding, Date Marking, and Time as a Public Health Control														
18	☒	☐		Proper cooling time and temperature	☐	☐								
19	☒	☐		Proper hot holding temperatures	☐	☐								
20	☒	☐		Proper cold holding temperatures	☐	☐	5							
21	☒	☐		Proper date marking and disposition	☐	☐								
22	☒	☐		Time as a public health control: procedures and records	☐	☐								
Consumer Advisory														
23	☒	☐		Consumer advisory provided for raw and undercooked food	☐	☐	4							
Highly Susceptible Populations														
24	☒	☐		Pasteurized foods used; prohibited foods not offered	☐	☐	5							
Chemicals														
25	☒	☐		Food additives: approved and properly used	☐	☐	5							
26	☒	☐		Toxic substances properly identified, stored, used	☐	☐								
Conformance with Approved Procedures														
27	☒	☐		Compliance with variance, specialized process, and HACCP plan	☐	☐	5							

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

OUT=not in compliance COS=corrected on-site during inspection R=repeat (violation of the same code provision)					Compliance Status			Compliance Status						
OUT					COS	R	WT	OUT			COS	R	WT	
Safe Food and Water														
28	☒			Pasteurized eggs used where required	☐	☐	1							
29	☒			Water and ice from approved source	☐	☐	2							
30	☒			Variance obtained for specialized processing methods	☐	☐	1							
Food Temperature Control														
31	☒			Proper cooling methods used; adequate equipment for temperature control	☐	☐	2							
32	☒			Plant food properly cooked for hot holding	☐	☐	1							
33	☒			Approved thawing methods used	☐	☐	1							
34	☒			Thermometers provided and accurate	☐	☐	1							
Food Identification														
35	☒			Food properly labeled; original container; required records available	☐	☐	1							
Prevention of Food Contamination														
36	☒			Insects, rodents, and animals not present	☐	☐	2							
37	☒			Contamination prevented during food preparation, storage & display	☐	☐	1							

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FOOD INSPECTION DATA**



Establishment Information	
Establishment Name:	The Nutrition Spot
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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)

Equipment Temperature	
Description	Temperature (Fahrenheit)

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)

Observed Violations**Total #** 5**Repeated #** 0

34:

37:

46:

55:

56:

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Comments/Other Observations

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***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:
Source Type:	Source:
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Additional Comments