TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

ALC: NO																		
Establishment Name Creative Kids Preschool 1 Food Svc Type of Establishment						Farmer's Market Food Unit Sent Permanent O Mobile												
Address					102 Mannon Court O Temporary O Seasonal													
City					Murfreesboro	Time ir	, 11	.:0	5 A	M	A	M/P	мті	me o	at 11:26:AM AM/PM			
Insp	which	w D	ate		02/02/2024 Establ						_	d C						
			ispec		Routine O Follow-				- O Pro			~ -		Cor	nsultation/Other			
Risk					O1 302	03			04		,				up Required O Yes 👯 No Number o	Seats	12	<u>,</u>
1.005	001	-			ors are food preparation pr	actices and employee		vior	s mo				y rep	ortec	I to the Centers for Disease Control and Preve		_	
				as (-							_		_	control measures to prevent illness or injury.			
			urk de	algna		ODBORNE ILLNESS RI A, NO) for each numbered iter									ach liem as applicable. Deduct points for category or subc	tegory.	ð	
IN	in c	ompi	ance		OUT=not in compliance NA=not Compliance Sta			R		S=co	rrecte	d on-s	site dur	ing ins	pection R*repeat (violation of the same code prov Compliance Status		R	WT
h	IN	OUT	NA	NO	Supervi					F	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature			
ন	嵩	0		-	Person in charge present, demo performs duties	instrates knowledge, and	0	0	5	16	0	0			Control For Safety (TCS) Foods Proper cooking time and temperatures	0		
			NA	NO	Employee						ŏ				Proper reheating procedures for hot holding	_	00	5
23	風覚	0			Management and food employe Proper use of restriction and exc		6	0	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control	1		
	IN	OUT	NA		Good Hygienic					18	×	0	0		Proper cooling time and temperature	0	0	
4		0		8	Proper eating, tasting, drinking, No discharge from eyes, nose, a			8	5		0	8	8		Proper hot holding temperatures Proper cold holding temperatures	0	0	
	IN		NA	NO	Preventing Centami Hands clean and properly wash	ination by Hands					X		0	0	Proper date marking and disposition	0	0	8
-+	嵐	0	0	6	No bare hand contact with ready		6	0	5	22	0	0	×		Time as a public health control: procedures and records	0	0	
8	X	0	-	-	alternate procedures followed Handwashing sinks properly sup	oplied and accessible		0	2	23	IN O	0	NA X	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	0	0	4
	IN 家		NA	NO	Approved a Food obtained from approved so		0	0	_	F	IN	OUT		NO	food Highly Susceptible Populations	Ť	L	-
10	0	0	0	8	Food received at proper temper	ature		0	5	24	1	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	<u>栄</u>	0	80	0	Food in good condition, safe, an Required records available: she		6	6	Ĩ	F	IN	OUT	NA	NO	Chemicals			
H	IN		NA	NO	destruction Protection from C	ontamination					0		X		Food additives: approved and properly used	0	0	5
13 14		00	0		Food separated and protected Food-contact surfaces: cleaned	and sanitized	8	8	4	26	N IN		NA.	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	
15	_		Ĕ	1	Proper disposition of unsafe foo	1	ō	ō	2	27	0				Compliance with variance, specialized process, and	0	0	5
					served								1.4		HACCP plan			
				God	d Retail Practices are pre	ventive measures to c								gens	, chemicals, and physical objects into foods.			
				00	T=not in compliance	COS=com			ar/. durino				5		R-repeat (violation of the same code provision)			
		OUT	_		Compliance Sta Safe Food and W	tus	_	R	_	É					Compliance Status Utensils and Equipment	COS	R	WT
21	3	0	Past		d eggs used where required		0	0	1	4		o F			nfood-contact surfaces cleanable, properly designed,	0	0	1
21	_				ice from approved source obtained for specialized processing		8	0	2	\vdash	+	-			and used g facilities, installed, maintained, used, test strips	0	0	1
		OUT	_	wr.co	Feed Temperature (bling methods used; adequate eq		1		_	4	_	_			tact surfaces clean	6	0	1
3		0	cont	rol		entrement on competence	0	0	2		<	TUC			Physical Facilities			
3:	_				properly cooked for hot holding thawing methods used		8	8	1	_	_	-			water available; adequate pressure stalled; proper backflow devices	+8	8	2
34	1		Ther		eters provided and accurate		0	0	1	5	0	0 8	Sewag	e and	waste water properly disposed	0	0	2
3	5	001	_	1 pror	Food Identificat erly labeled; original container; re		0	0	1		_	_			 properly constructed, supplied, cleaned use properly disposed, facilities maintained 	0	0	1
-		OUT			Prevention of Feed Com		-		-		_	-	-		ities installed, maintained, and clean	0	0	1
30	3	0	Inse	cts, ro	dents, and animals not present		0	0	2	5	4	0 /	Adequa	ste ve	ntilation and lighting; designated areas used	0	0	1
3	r	0	Cont	tamin	ition prevented during food prepa	aration, storage & display	0	0	1		0	тих			Administrative items			
34	_	-			leanliness		0	0	1						nit posted	0	0	0
3	_				ths; properly used and stored ruits and vegetables		8		1	F	6	0 1	viost re	cent	inspection posted Compliance Status	O YES		WT
4	_	OUT	_	se ute	Proper Use of Ute nsils; properly stored	naila	0	0	1	-	7	-	Comol	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act	Y		
4:	2	0	Uter	sils, e	quipment and linens; properly st		0	0	1	5	8		Tobacc	o pro	ducts offered for sale	Ő	8	0
4	_				/single-service articles; properly ed properly	stored, used		8	1	6	9	1	r tobać	co pr	oducts are sold, NSPA survey completed	0	0	
															Repeated violation of an identical risk factor may result in rev			
	rvice establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous anner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this port. T. Commissions 68-14-70, 6714-700, 68-14-709, 68-14-715, 68-14-715, 68-14-716, 4-5-320.																	
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Signature	of Person	In Cha	arge	

02/02/2024

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

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: Creative Kids Preschool 1 Food Svc Establishment Number #: 605245237

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
Res dish machine Comp sink, Not set up	Na Cl							

Equipment Temperature	
Description	Temperature (Fahrenheit)
Fridge	40

Description	State of Food	Temperature (Fahrenheit
Milk, fridge, 2 hr	Cooling	44
Deli turkey, fridge	Cold Holding	40

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Comments/Other Observations

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

2: Pic aware

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 tasks changed, no food prep took place

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

8: (IN): All handsinks are properly equipped and conveniently located for food employee use.

9: See 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: (IN) All raw animal food is separated and protected as required.
- 14: Wash/rinse in the dish machine, sanitize wil bleach in sink (cleaned first)
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding. Reheats for immediate service
- 18: See temps
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: See tenp equipment is adequate
- 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: Milk is pasteurización

- 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.

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Establishment Name: Creative Kids Preschool 1 Food Svc Establishment Number : 605245237

Comments/Other Observations (cont'd)

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

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Sources				
Source Type:	Food	Source:	Walmart,	
Source Type:	Water	Source:	Rutherford co	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comm	ents			

Email: bnelliott2012@gmail.com