TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Same -																O Fermer's Market Food	10	٦	ſ	1	
Establishment Name			Learning Ladder Academy Food Svc						Fermer's Market Food Unit Type of Establishment W Permanent O Mobile												
Address				2348 New Salem Hwy O Seasonal																	
City					Μ	Murfreesboro Time in 12:32 PM AM / PM Time out 12:51: PM AM / PM															
Insp	Inspection Date 10/10/2022 Establishment # 60531005																				
Purp	ose	of In	spec			Routine	O Follow-up	O Complaint			O Pr					Cor	nsultation/Other				
Risk	Cat	egon	,		0	O1 版2 O3 O4 Follow-up Required O Yes 贸 No Number of Seats								Seats	24						
	Risk Factors are food preparation practices and employee																ase Control and Preven				
	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 (Nark designated compliance status (IK, OUT, NA, NO) for each numbered liem. For liems marked OUT, mark COS or R for each liem as applicable. Deduct points for category or subcategory.)																				
IN=in compliance OUT=not			OL	JT=not in complianc	e NA=not applicabl liance Status	e NO=not observ)S=co	rrecte	d on-s	site duri	ing ins	pection R=repeat () Compliance Stat	violation of the same code provis			WT		
h	IN	оит	NA	NO	Γ	Comp	Supervision		COS	~			IN	0.0	NA	NO		g of Time/Temperature	COS	~	wi
1		0		-		rson in charge pr rforms duties	esent, demonstrates	knowledge, and	0	0	5	16	0		1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		Control For Safe Proper cooking time and tem	ety (TCS) Foods			
			NA	NO			Employee Health						ŏ	ŏ			Proper reheating procedures	for hot holding	ŏ	00	5
2		8			-		od employee aware tion and exclusion	ness, reporting	0	0	5		IN	ουτ	NA	NO		te Marking, and Time as aith Control			
	IN		NA	NO	t		d Hygienic Practi						0	0			Proper cooling time and tem	perature	0	0	_
4	<u></u>	0			<u> </u>		g. drinking, or tobac yes, nose, and mou		8	00	5		0	8	0		Proper hot holding temperat. Proper cold holding temperat		0	00	
		OUT O	NA	NO	Ha	Preventin ands clean and pro	g Contamination	by Hands	0	0			1				Proper date marking and dis			0	v
-	<u></u>	ō	0	0	No		ct with ready-to-eat	oods or approved	ō	0	5	22	O IN	O TUO	X	O NO	Time as a public health contr	rol: procedures and records	0	0	
8			NA	NO		indwashing sinks	properly supplied an		0	0	2	23	_	0	12	no.	Consumer advisory provided		0	0	4
9	黨	0				od obtained from				0			IN	OUT	NA	NO	food Highly Suscepti	ble Populations			
10		8	0	8		od received at pro od in good condit	oper temperature ion, safe, and unadu	Iterated	8	0	5	24	8	0	0		Pasteurized foods used; prol	hibited foods not offered	0	0	5
	_	0	X	0		equired records av struction	ailable: shell stock t	ags, parasite	0	0			IN	ουτ	NA	NO	Chen	nicais			
13		our O		NO			tion from Contam	ination		0		25	23	0	0		Food additives: approved an Toxic substances properly id		0	<u> </u>	5
		ŏ			Fo	od-contact surfac	es: cleaned and san		-	ŏ	5	_	IN	OUT	NA	NO		pproved Procedures	Ĕ		
15	2	٥				oper disposition o rved	f unsafe food, return	ed food not re-	0	0	2	27	0	0	黨		Compliance with variance, s HACCP plan	pecialized process, and	0	0	5
Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.																					
				_					GOO								,,,.,.,.,.,,.,,.,,.,,.,,.,,.,,.,				
				00	T⊧n	ot in compliance	iance Status	COS=corre	ected o	n-site							R-repeat (violati Compliance St	on of the same code provision)	COS	R	WT
	_	OUT				Safe F	ood and Water						0	UT			Utensils and Equi	pment			
29 O Wate		asteurized eggs used where required Vater and ice from approved source				0	00	Ż	4	5		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			0	0	1				
30	_	O OUT	Varia	ance o	obtained for specialized processing methods Food Temperature Control				0	0	1	4	6	•	Narew	ashin	g facilities, installed, maintain	ed, used, test strips	0	0	1
31		0	Prop		olin	g methods used;	adequate equipment	for temperature	0	0	2	4	_	0 TUX	Vonfoo	d-con	tact surfaces clean Physical Facilit	Ha-	0	0	1
32	_		Plan	t food	-	operly cooked for				0			8	0			water available; adequate pr	essure	0		2
33	_		<u> </u>			wing methods use is provided and a			0	00	1	4	_	_			stalled; proper backflow device waste water properly dispose		00	0	2
-	_	OUT	-				Identification						_				s: properly constructed, supp		0	0	1
35		O OUT	Food	1 prop	xerly		container; required r		0	0	1	5		-	-	·	use properly disposed; facilitie lities installed, maintained, an		0	0	1
36	OUT Prevention of Feed Contamination Out Out Out Out Out Out Out Out Out				0	0	2	5		-			ntilation and lighting; designa		ō	ō	1				
37	· †	0				0	0	1		0	υт			Administrative I	tems		_				
38	_	-	-		cleanliness			0	0	1	5	_	_		-	nit posted		0	0	0	
39	_		Wiping cloths; properly used and stored Washing fruits and vegetables				00	1	5	6	0	/lost re	cent	inspection posted Compliance Sta	tus	O YES	O NO	WT			
41		OUT								1	5	7	-	Somoli	2000	Non-Smokers P with TN Non-Smoker Protect		x			
42 O Utensils, equipment and linens; properly stored, dried, handled				0	0	1	5	8		lopacc	o pro	ducts offered for sale		0	0	0					
O Single-use/single-service articles; properly stored, used O Gloves used properly								0		<u> </u>	9	1	r tobac	co pr	oducts are sold, NSPA surve	y compieted	0	0			
	Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service 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																				
manner 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 report. J.C.A. sections 68-14-703, 68-14-708, 68-14-709, 68-14-719, 68-14-715, 68-14-716, 4-5-320.																					
¥	5	0	71	γ	۲	er.	-				2	٦		7	_		\bigcirc		10/1	0/2	2022
Signature of Person In Charge Date Date Signature of Environmental Head Constants								Date													
**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****																					
Free food safety training classes a						s are	ava	ilable	eac	h m		at the	cou	inty health department.			R	DA 629			
	Please call () 6:	158	3987	/88	9		to si	gn-up	p for a class.			. 14					

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Learning Ladder Academy Food Svc Establishment Number #: 605310050

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	
Description	Temperature (Fahrenheit)

Food Temperature							
Description	State of Food	Temperature (Fahrenheit)					
Milk fridge	Cold Holding	40					
Ham fridge	Cold Holding	40					

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Number : 605310050

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: Employee stayed on task.

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 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 products served.
- 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: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: See food 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: Milk and juice

- 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.

Establishment Information

Establishment Name: Learning Ladder Academy Food Svc Establishment Number : 605310050

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Learning Ladder Academy Food Svc Establishment Number # 605310050

Sources				
Source Type:	Food	Source:	Sams, aldi	
Source Type:	Water	Source:	Murfreesboro	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comme	ents			

Lunch: Ham, green beans, milk