



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

90

Establishment Name Jaymes Academy Child Care Food Svc Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 13189 Old Nashville Hwy ☐ Temporary ☐ Seasonal
City Smyrna Time in 11:16 AM AM / PM Time out 11:47 AM AM / PM
Inspection Date 02/05/2024 Establishment # 605314468 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 175

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					Compliance Status					Compliance Status					Compliance Status					Compliance Status				
IN	OUT	NA	NO	WT	IN	OUT	NA	NO	WT	IN	OUT	NA	NO	WT	IN	OUT	NA	NO	WT	IN	OUT	NA	NO	WT	IN	OUT	NA	NO	WT
Supervision					Supervision					Supervision					Supervision					Supervision					Supervision				
1	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	16	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	5	1	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	16	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	5	1	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	16	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	5
Employee Health					Employee Health					Employee Health					Employee Health					Employee Health					Employee Health				
2	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	17	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	5	2	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	17	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	5	2	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	17	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	5
3	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	18	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	3	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	18	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	3	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	18	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Good Hygienic Practices					Good Hygienic Practices					Good Hygienic Practices					Good Hygienic Practices					Good Hygienic Practices					Good Hygienic Practices				
4	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	19	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	5	4	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	19	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	5	4	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	19	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	5
5	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	20	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	5	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	20	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	5	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	20	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Preventing Contamination by Hands					Preventing Contamination by Hands					Preventing Contamination by Hands					Preventing Contamination by Hands					Preventing Contamination by Hands					Preventing Contamination by Hands				
6	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	21	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	6	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	21	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	6	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	21	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
7	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	22	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	5	7	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	22	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	5	7	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	22	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	5
8	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	2	23	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	4	8	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	2	23	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	4	8	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	2	23	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	4
Approved Source					Approved Source					Approved Source					Approved Source					Approved Source					Approved Source				
9	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	24	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	9	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	24	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	9	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	24	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
10	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	5	25	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	5	10	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	5	25	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	5	10	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	5	25	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	5
11	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	5	26	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	11	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	5	26	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	11	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	5	26	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
12	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	5	27	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	5	12	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	5	27	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	5	12	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	5	27	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	5
Protection from Contamination					Protection from Contamination					Protection from Contamination					Protection from Contamination					Protection from Contamination					Protection from Contamination				
13	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	4	28	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	1	13	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	4	28	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	1	13	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	4	28	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	1
14	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	29	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	2	14	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	29	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	2	14	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	29	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	2
15	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	2	30	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	1	15	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	2	30	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	1	15	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	2	30	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	1

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					Compliance Status				
OUT	IN	NA	NO	WT	OUT	IN	NA	NO	WT	OUT	IN	NA	NO	WT
Safe Food and Water					Safe Food and Water					Safe Food and Water				
28	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	45	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	28	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1
29	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2	46	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	29	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2
30	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	47	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	30	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1
Food Temperature Control					Food Temperature Control					Food Temperature Control				
31	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2	48	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2	31	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2
32	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	49	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2	32	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1
33	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	50	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2	33	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1
34	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	51	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	34	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1
Food Identification					Food Identification					Food Identification				
35	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	52	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	35	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1
Prevention of Food Contamination					Prevention of Food Contamination					Prevention of Food Contamination				
36	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2	53	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	36	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2
37	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	54	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	37	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1
38	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	Administrative Items					38	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1
39	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	55	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	39	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1
40	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	56	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	40	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1
Proper Use of Utensils					Proper Use of Utensils					Proper Use of Utensils				
41	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	Compliance Status					41	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1
42	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	Non-Smokers Protection Act					42	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1
43	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	57	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	43	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1
44	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	58	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	44	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1

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. T.C.A. sections 68-11-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge D Cole Date 02/05/2024 Signature of Environmental Health Specialist B B Date 02/05/2024

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

**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	Cl		

Equipment Temperature

Description	Temperature (Fahrenheit)
Reach in cooler	40

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
2% milk ric 10 min	Cold Holding	45
Shredded cheese ric	Cold Holding	40
Milk ric	Cold Holding	40

Observed Violations

Total # 2

Repeated # 0

11: Can of carrots and can of chili with beans severely dented and stored with sound cans in dry good storage. Corrected by discussing and pic relocating cans to another area to be credited later.

21: Multiple bags of shredded and sliced cheese and 1 bag of cheese in reach in cooler not date marked. Corrected by discussing proper date marking and pic labeling bags.

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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: Managament 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: Employees 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.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13: No raw animal foods 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: See food temps
- 19: (NO) TCS food is not being held hot during inspection.
- 20: See food temps
- 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.

***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:	Food	Source:	Palmers
Source Type:	Water	Source:	Smyrna city
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments

Dcole@jaymesacademy.com