

Establishment Name

Purpose of Inspection

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Remanent O Mobile Type of Establishment

O Temporary O Seasonal

05/14/2024 Establishment # 605320655 Embargoed 0 Inspection Date

The Heimerdinger Foundation Inc.

O Follow-up

430 E Iris Dr

Nashville

KRoutine

O Preliminary O Consultation/Other

Time in 08:05 AM AM / PM Time out 08:50; AM AM / PM

Risk Category О3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTION

O Complaint

10	4=in c	compli	ence		OUT=not in compliance NA=not applicable NO=not observ	ed		C)\$=cc	rrecte	ed on-si	te d
					Compliance Status	cos	R	WT				
	IN	OUT	NA	NO	Supervision					IN	оит	N
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	120	0	-
	IN	OUT	NA	NO	Employee Health		-	11111	17		ŏ	X
2	100	0			Management and food employee awareness; reporting	0	0					Ť
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	N
	IN	OUT	NA	NO	Good Hygienic Practices				18	100	0	7
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	15	0	0	8
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	^	20	123	0	7
	IN	OUT	NA	NO	Preventing Contamination by Hands				2	0	0	3
6	滋	0		0	Hands clean and properly washed	0	0		2	0	0	9
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	-	IN	_	N
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	0	8
	IN	OUT	NA	NO	Approved Source				2	10	ľ	0
9	嵩	0			Food obtained from approved source	0	0			IN	OUT	N
10	0	0	0	×	Food received at proper temperature	0	0	1 1	24	0	6	9
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	l le	10	١٧	0
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	оит	N
	IN	OUT	NA	NO	Protection from Contamination				25		0	3
13	黛	0	0		Food separated and protected	0	0	4	20	1	0	П
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	N
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	8

Compliance Status						cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	0	Ö	300	0	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	×	0	0	0	Proper cooling time and temperature	0	0	
19	0	0	文	0	Proper hot holding temperatures	0	0	
20	凝	0	0		Proper cold holding temperatures	0	0	5
21	0	0	286	0	Proper date marking and disposition	0	0	*
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

s to control the introduction of pathoge ns, chemicals, and physical objects into foods.

			G00		
		OUT=not in compliance COS=corr			_
	Tour	Compliance Status	cos	K	w
	OUT		-		
28	0	Pasteurized eggs used where required	0	0	Ľ
29	0	Water and ice from approved source	0	0	_;
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	OUT	Food Temperature Control			_
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	Т
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	
	OUT	Proper Use of Utensils			
41	0	in-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
	10	Single-use/single-service articles: properly stored, used	0	0	Н
43	10		_	-	

pecti		R-repeat (violation of the same code provision) Compliance Status	COS	R	W
	OUT	Utensiis and Equipment	000		
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	T:
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	0	Physical facilities installed, maintained, and clean	0	0	,
54	0	Adequate ventilation and lighting; designated areas used	0	0	'
	OUT	Administrative Items			
55	0	Current permit posted	0	0	Г
56	0	Most recent inspection posted	0	0	L.
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	100	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	$ \bot $

ous manner. You have the right to request a h 68-14-711, 68-14-715, 68-14-716, 4-5-320. n (10) days of the date of the

05/14/2024

Signature of Environmental He

05/14/2024

Signature of Person In Charge

Date

Date

**** 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: The Heimerdinger Foundation Inc. Establishment Number ≠: [605320655]

Smoking observed where smoking is prohibited by the Act.

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	

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
3 compartment sink	Qa	300						
Low temperature dishwasher	CI	100						

Equipment Temperature						
Description	Temperature (Fahrenhelt)					
Reach in freezer	-1					
Reach in cooler	36					
Reach in cooler 6door	34					
Chest cooler	-20					

Food Temperature							
Description	State of Food	Temperature (Fahrenheit					
Cooked rice out of rice cooker	Cooking	206					
Cooked eggplant pomodoro in 6door Reach in	Cold Holding	35					
Cooked chicken stir fry in 6door Reach in cooler	Cold Holding	34					
Cooked salmon in 6door Reach in cooler	Cold Holding	35					

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Number: 605320655

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Health policy available on site and posted
- 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 have good hand washing practices
- 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.

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- 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: (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: See temperature log.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: Ice bath and shallow trays used for cooling
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: See temperature log.
- 21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 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: No dairy or soy used
- 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: "No Smoking" signs or the international "No Smoking" symbol are conspicuously posted at every entrance.

58:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: The Heimerdinger Foundation Inc.					
Establishment Number :	05320655				
Comments/Other Obse	rvations (cont'd)				
	Trade (obs.)				
Additional Comments (
see last page for	additional comments.				

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Sources

Source Type: Food Source: Gordons

Source Type: Food Source: Sprouts

Source Type: Food Source: BloomsBerry

Source Type: Food Source: Greend door

Source Type: Water Source: City

Additional Comments