

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit The Nutrition Hub Remanent O Mobile Establishment Name Type of Establishment 1202 James Campbell Blvd O Temporary O Seasonal Address Columbia Time in 09:41; AM AM/PM Time out 10:07; AM AM/PM City 06/02/2023 Establishment # 605313743 Embargoed 0

Inspection Date

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other О3

Number of Seats 15 Risk Category 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

s (IH, OUT, HA, HO) for a

10	e in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not ob	served		C)S=cc	mecte	id on-si	te
					Compliance Status	COS	R	WT				
	IN	OUT	NA	NO	Supervision					IN	оит	1
1	×	0			Person in charge present, demonstrates knowledge, an performs duties	d o	0	5	16	0	0	3
	IN	OUT	NA	NO	Employee Health			-	17		0	Ħ
2	TX:	0			Management and food employee awareness; reporting	0	0					П
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш	IN	OUT	ľ
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	О		15	0	0	13
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	5	20	125	0	Г
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	0	0	П
6	100	0		0	Hands clean and properly washed	0	0		22	0	0	4
7	×	0	0	0	No bare hand contact with ready-to-eat foods or approvial ternate procedures followed	ed o	0	5	-	IN	_	ŕ
8	×	0			Handwashing sinks properly supplied and accessible	- 0	0	2	l I	0	0	5
	IN	OUT	NA	NO	Approved Source				23	10	١٠	1
9	黨	0			Food obtained from approved source	0	0			IN	OUT	П
10	0	0	0	3%	Food received at proper temperature	- 0	0	1		0	$\overline{}$	7
11	X	0			Food in good condition, safe, and unadulterated	0	0	5	24	10	0	ľ
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	оит	1
	IN	OUT	NA	NO	Protection from Contamination				25		0	\Box
13	×	0	0		Food separated and protected	0	0	4	26	1	0	
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	1
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	3

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	-	0	×	0	Proper cooking time and temperatures	0	0	5
17	0	0	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	Proper cooling time and temperature	0	0	
19	_	0	文	0	Proper hot holding temperatures	0	0	
20		0	0		Proper cold holding temperatures	0	0	5
21	0	0	246	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	OUT	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	3
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

introduction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT				
28	0	Pasteurized eggs used where required	0	0	1
29		Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	١,
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	1
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 Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	_
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils	$\overline{}$		
41	0	In-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	r
44	0	Gloves used properly	0	0	

pecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment	$\overline{}$		
45	0	Food and norifood-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	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	ा	0	T (
56	0	Most recent inspection posted	0	0	_`
		Compliance Status	YES	NO	W
		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	

You have the right to request a hi earing regarding this report by ten (10) days of the date of the CA sections to 14 Journal

06/02/2023

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Signature of Person In Charge

Date Signature of Environmental

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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 Nutrition Hu									
Establishment Number #: 605313743	3								
NSPA Survey - To be completed if									
Age-restricted venue does not affirmatively res twenty-one (21) years of age or older.									
Age-restricted venue does not require each pe	rson 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 vent	ts in non-enclosed areas are n	ot completely removed or	ropen.						
Smoke from non-enclosed areas is inflitrating i	into areas where smoking is p	rohibited.							
Smoking observed where smoking is prohibite	d by the Act.								
Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renhelf)					
3 comp sink (not set up)	Quat								
o comp slink (not set up)	Quai								
Facility of Facili	•		•						
Equipment Temperature									
Description			Temperature (Fah	renheit)					
RIC			38						
Food Temperature			-						
Description		State of Food	Temperature (Fah	renhelt)					
I			I						

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: The Nutrition Hub
Establishment Number: 605313743

Comments/Other Observations

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

2: IN

- 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 washing hands as needed
- 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: (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: (NA) No TCS foods reheated for hot holding.
- 18: NA
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: NO
- 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: (NA) A highly susceptible population is not served.
- 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:

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 Nutrition Hub	
Establishment Number: 605313743	
Comments/Other Observations (cont'd)	
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Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

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Establishment Name: The Nutrition Hub										
Establishment Number #:	605313743			The state of the s						
(T										
Sources										
Source Type:	Food	Source:	Herbal Life							
Source Type:	Water	Source:	City							
Source Type:		Source:								
Source Type:		Source:								
Source Type:		Source:								
Additional Commer	nts									