

Establishment Name

Address

Risk Category

ignature of Person In Charge

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Number of Seats 78

Remanent O Mobile Type of Establishment

O Temporary O Seasonal

O Yes 疑 No

05/07/2024 Establishment # 605125510 Embargoed 0 Inspection Date

Mckendree U.M.C. Day Care food

520 Commerce St.

Nashville

Time in 03:20 PM AM/PM Time out 03:30; PM AM/PM

Follow-up Required

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

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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS status (IN, OUT, NA, NO) for e

OUT=not in compliance NA=not applicable

		- carrier	OR INDIO		COT THE IT COMPTONED TO THE THE COURT	7-2	_	_
					Compliance Status	cos	R	WT
	IN OUT NA NO Supervisien							
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	$\exists x$	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT						
6	0	0		300	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	X				Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	×	0	0		Food separated and protected	0	0	4
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re-	0	0	2

Compliance status							ĸ	** 1
	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	200	0	Proper reheating procedures for hot holding	0	0	,
	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	0	文	0	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	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	0.0	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

			GOO	DD R	ar.	ы	PRA	CTIC	E3		
		OUT=not in compliance COS=corre							R-repeat (violation of the same code provision		
		Compliance Status			WT				Compliance Status		
OUT Safe Food and Water						11		OUT	Utensiis and Equipment		
28		Pasteurized eggs used where required	0	0	1	1 1	45	0	Food and nonfood-contact surfaces cleanable, properly designed,		
29		Water and ice from approved source		0		П	40	_	constructed, and used		
30		Variance obtained for specialized processing methods	0	0	1	П	46	0	Warewashing facilities, installed, maintained, used, test strips		
	OUT	Food Temperature Control				П		-			
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	П	47	0	Nonfood-contact surfaces clean		
31	_	control	_	-	-	1		OUT	Physical Facilities		
32	0	Plant food properly cooked for hot holding	0	0	1	1 [48		Hot and cold water available; adequate pressure		
33	0	Approved thawing methods used	0	0	1	1 [49	0	Plumbing installed; proper backflow devices		
34	0	Thermometers provided and accurate	0	0	1	1 [50	0	Sewage and waste water properly disposed		
	OUT	Food Identification				1 1	51	0	Toilet facilities: properly constructed, supplied, cleaned		
35	0	Food properly labeled; original container; required records available	0	0	1		52	0	Garbage/refuse properly disposed, facilities maintained		
	OUT	Prevention of Food Contamination				1 [53	0	Physical facilities installed, maintained, and clean		
36	0	Insects, rodents, and animals not present	0	0	2		54	0	Adequate ventilation and lighting, designated areas used		
37	0	Contamination prevented during food preparation, storage & display	0	0	1			оит	Administrative Items		
38	0	Personal cleanliness	0	О	1	11	55	0	Current permit posted		
39	0	Wiping cloths; properly used and stored	0	0	1	11	56	0	Most recent inspection posted		
40	0	Washing fruits and vegetables	0	0	1	11			Compliance Status		
	OUT	Proper Use of Utensils		_		11	Non-Smokers Protection Act				
	~	In-use utensils; properly stored	0	ТО	1	1 1	57		Compliance with TN Non-Smoker Protection Act		
41	0	in and attended, progressy desired									
		Utensils, equipment and linens; properly stored, dried, handled	0	0	1	۱ [58		Tobacco products offered for sale		
41	0		0	_	1	1	58 59		Tobacco products offered for sale If tobacco products are sold, NSPA survey completed		

You have the right to request a h (10) days of the date of the 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

05/07/2024

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 6153405620 Please call (to sign-up for a class.

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05/07/2024

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Name: Mckendree U.M.C. Day Care food Establishment Number ≠: 605125510

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)					

Equipment Temperature							
Description	Temperature (Fahrenheit)						
Reach-in cooler	40						
Reach-in freezer	5						

Food Temperature								
Description	State of Food	Temperature (Fahrenheit)						
Milk in reach-in cooler	Cold Holding	42						
		-						

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Mckendree U.M.C. Day Care food

Establishment Number: 605125510

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: An employee health policy is present.
- 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:

- 6: No food workers present
- 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 info
- 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: No cooling takes place
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: See food info
- 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: (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: Mckendree U.M.C. Day Care food					
Establishment Number: 605125510					
Comments/Other Observations (cont'd)					
Additional Comments (cont'd)					
See last page for additional comments.					
See last page for additional comments.					

Establishment Information

Establishment Name: Mc		Care food		
Establishment Number #:	605125510			
Sources				
Source Type:	Food	Source:	Sam's	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Commer	nts			

Establishment Information