

**TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA**



Establishment Information	
Establishment Name:	The Nutrition Spot
Establishment Number #:	605261429

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 set up improperly	Quat	200	

Equipment Temperature	
Description	Temperature (Fahrenheit)
Mini fridge	54

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
All tcs in mini fridge	Cold Holding	54

Observed Violations

Total # 5

Repeated # 0

13: Observed both employees drinking from water tumblers in food prep area. Cos discussed proper eating and drinking areas, had them move tumblers to non prep area.

20: All tcs foods in mini fridge at 54°f, asked pic how long food had been in fridge and pic stated several days. Left my thermometer in fridge for 5+ minutes and got the reading of 54°f. COS had pic embargo all tcs foods, discussed proper cold holding, advised getting a thermometer for fridge, and advised having it serviced to ensure fridge maintains foods at 41° or below.

34: No thermometers in fridge, used mine to get a reading of 54°. Advised getting thermometers.

37: Employees drinks stored on prep areas. Discussed with pic

46: 3 comp improperly set up - set to rinse/wash/sanitize. Discussed proper set up. No test trips available, advised purchasing.

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Knew most symptoms and illness p, will send facts sheet to post.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: Observed both employees drinking from water tumblers in food prep area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Observed handwashing and staying 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.
- 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: Cooling not observed at time of inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 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:
- 1:

***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.

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Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

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Sources

Source Type:	Food
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Source: Herbal life

Source Type:	Water
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Source: City

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments