

City

Inspection Date

Murfreesboro

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit Remanent O Mobile

SCORE

The Nutrition Spot Establishment Name Type of Establishment 3032 S Church St O Temporary O Seasonal Address

Time in 01:00 PM AM / PM Time out 01:34: PM AM / PM

03/16/2023 Establishment # 605261429 Embargoed 2

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

Number of Seats 10 Risk Category О3 04 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

- 12	4=in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		C)\$=c:	rrecte	d on-si
					Compliance Status	cos	R	WT			
	IN	OUT	NA	NO	Supervisien					IN	оит
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0
	IN	OUT	NA	NO	Employee Health				17		ō
2	300	0			Management and food employee awareness; reporting	0	0				
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	15	0	0
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	20	0	100
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	1 28	
6	黨	0		0	Hands clean and properly washed	0	0		22	0	0
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN	OUT
8	3%	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	0
	_	OUT	NA	NO	Approved Source				L	1	_
9	200	0			Food obtained from approved source	0	0			IN	OUT
10	0	0	0	×	Food received at proper temperature	0	0]	24	0	0
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	["	1	ľ
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT
	IN	OUT	NA	NO	Protection from Contamination				25	0	0
13	0	凝	0		Food separated and protected	255	0	4	26	窦	0
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	寒	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	0	×	Proper cooling time and temperature	0	0	
19	0	0	文	0	Proper hot holding temperatures	0	0	
20	0	×	0		Proper cold holding temperatures	246	_	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	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	-
26	X	0			Toxic substances properly identified, stored, used	0	0	5
	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 pathogens, chemicals, and physical objects into foods.

PRACTICES

			G00				
		OUT=not in compliance COS=com Compliance Status	COS		_		
	TOUT		000	-			
28			0	_	-		
29	18	Pasteurized eggs used where required Water and ice from approved source	_	0	_		
30	8		8	0	F		
30	The state of the s						
	001	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	Г		
34	X	Thermometers provided and accurate	×	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	885	Contamination prevented during food preparation, storage & display	æ	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	Г		
	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		
43	0	Single-use/single-service articles; properly stored, used	0	0	Т		
44	0	Gloves used properly	0	0			

spect	ion	R-repeat (violation of the same code provision		_	
		Compliance Status	cos	R	WT
	OUT	Utensils and Equipment		_	
45	0	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	题	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	0	0
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	_ 0	0	

er. You have the right to request a h ten (10) days of the date of the

03/16/2023

Date

03/16/2023

Date

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**** 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) 6158987889 Please call (to sign-up for a class.

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 (Fahrenhelt)				
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.

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

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: The Nutrition Spot Establishment Number: 605261429

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:

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.

Comments/Other Observations (cont'd) Additional Comments (cont'd) Gee last page for additional comments.	Establishment Name: The Nutrition Spot	
Idditional Comments (cont'd)	Establishment Number: 605261429	
Idditional Comments (cont'd)		
	Comments/Other Observations (cont'd)	
See last page for additional comments.		
	See last page for additional comments.	

Establishment Information

Establishment Information								
Establishment Name: The Nutrition Spot								
	5261429		i i					
Sources								
Source Type:	Food	Source:	Herbal life					
Source Type:	Water	Source:	City					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comments								