

Establishment Name

Inspection Date

Address

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit SHINING STAR DAYCARE - FD-SRV. Remanent O Mobile Type of Establishment 2988 PARK AVE O Temporary O Seasonal

Memphis Time in 11:05; AM AM / PM Time out 11:40; AM City 11/12/2021 Establishment # 605248319

Embargoed 000 O Follow-up O Preliminary Purpose of Inspection **K**Routine O Complaint O Consultation/Other

Number of Seats 71 Risk Category О3 Follow-up Required 狱 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTION

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked Of	T, mark COS or R for each Item as applicable	Deduct points for category or subcategory.)
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IN-in compliance OUT-not in compliance NA-not applicable NO-not observed COS-corrected on-site during inspection R-repeat (violation of the same code provision)																	
匚					Compliance Status	COS	R	WT	Compliance Status					Compliance Status	cos	R	W
	IN	OUT	NA	NO	Supervision				П	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature			
Ε.	610	_	-		Person in charge present, demonstrates knowledge, and	_			11	"	001	160		Control For Safety (TCS) Foods			
1	氮	0			performs duties	0	0	5		6 0	0	0	寒	Proper cooking time and temperatures	0	О	Γ,
	IN	OUT	NA	NO	Employee Health				1	7 0	0	0	3%	Proper reheating procedures for hot holding	0	0	1
2	ЭK	0			Management and food employee awareness; reporting	0	0		1 🗆					Cooling and Holding, Date Marking, and Time as			
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш	IN	OUT	NA	NO	a Public Health Control			
	IN	OUT	NA	NO	Good Hygienic Practices				1 1	8 0	0	0	×	Proper cooling time and temperature	0	0	Г
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5		9 0	0	0	黨	Proper hot holding temperatures	0	0	1
5	黨	0			No discharge from eyes, nose, and mouth	ō	0	L.		0 💥	0	0		Proper cold holding temperatures	0	0	١,
	IN	OUT	NA	NO	Proventing Contamination by Hands] [2	1 💥	0	0	0	Proper date marking and disposition	0	0	ľ
6	黨	0		0	Hands clean and properly washed	0	0		2	2 0	0	X	0	Time as a public health control: procedures and records	0	0	1
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	ΙĽ		_				Ľ	Ľ	\perp
Ŀ			_	_	alternate procedures followed	_		<u></u>	ΙL	IN	OUT	NA		Consumer Advisory		_	_
8		0		LUS	Handwashing sinks properly supplied and accessible	0	0	2	l 2	3 0	ΙoΙ	300	_	Consumer advisory provided for raw and undercooked	0	Ιo	1 4
Ļ			NA	NO	Approved Source	_		_	ΙE	_	-		_	food	-	_	$\overline{}$
9	2		_	_	Food obtained from approved source	0	0		ш	IN	OUT	NA	NO	Highly Susceptible Populations		_	_
10			0	\approx	Food received at proper temperature	0	0	١.	₂	4 0	l٥	320		Pasteurized foods used; prohibited foods not offered	0	l٥	l s
11	0	×	Ь.		Food in good condition, safe, and unadulterated	0	0	5	ΙĽ	1	Ľ	-	ш	The state of the s	_	Ľ	_
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		Ш	IN	OUT	NA	NO	Chemicals			
			NA	NO	Protection from Contamination				1 2		0	3%		Food additives: approved and properly used	0	0	Г.
13	黛	0	0		Food separated and protected	0	0	4	2	6 🙊	0			Toxic substances properly identified, stored, used	0	0	1 °
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	1 [IN	OUT	NA	NO	Conformance with Approved Procedures			
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7 0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

	GOOD RETAIL PRACTICES											
		OUT=not in compliance COS=come					rspection	m	R-repeat (violation of the same code provision)			
		Compliance Status	COS	R	W	Т			Compliance Status	COS	R	WT
	OUT	Safe Food and Water						OUT	Utensiis and Equipment			
28 29		Pasteurized eggs used where required Water and ice from approved source		8			45	M	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
30	0	Variance obtained for specialized processing methods		0			46	$\overline{}$	Missey and the facilities installed analytical and test string	$\overline{}$	$\overline{}$	
	OUT	Food Temperature Control				7	46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
31		Proper cooling methods used; adequate equipment for temperature	6	6	_	71	47		Nonfood-contact surfaces clean	0	0	1
		control	-	-	-	ш		OUT	T Physical Facilities			
32		Plant food properly cooked for hot holding		0		_	48		Hot and cold water available; adequate pressure		0	2
33	0	Approved thawing methods used	0	0	1		49	0	Plumbing installed; proper backflow devices	0	0	2
34	0	Thermometers provided and accurate	0	0	1		50	0	Sewage and waste water properly disposed	0	0	2
	OUT	Food Identification					51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
35	×	Food properly labeled; original container; required records available	0	0	1		52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
	OUT	Prevention of Feed Contamination				7	53	0	Physical facilities installed, maintained, and clean	0	0	1
36	0	Insects, rodents, and animals not present	0	0	2		54	0	Adequate ventilation and lighting; designated areas used	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	1			OUT	Administrative Items			
38	0	Personal cleanliness	0	0	1	П	55	0	Current permit posted	0	0	_
39	0	Wiping cloths; properly used and stored	0	0	1	11	56	0	Most recent inspection posted	0	0	۰
40	0	Washing fruits and vegetables	0	0	1	71	\Box		Compliance Status	YES	NO	WT
	OUT	Proper Use of Utensils				7			Non-Smokers Protection Act			
41	0	In-use utensils; properly stored	0	0	1		57		Compliance with TN Non-Smoker Protection Act	0		\Box
42		Utensils, equipment and linens; properly stored, dried, handled	0	0	1		58		Tobacco products offered for sale	0	0	0
43		Single-use/single-service articles; properly stored, used	0	0		_	59		If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1	Π.			·			

(10) days of the date of the

11/12/2021

11/12/2021

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: SHINING STAR DAYCARE - FD-SRV.

Establishment Number #: | 605248319

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)				
			1				

Equipment Temperature	
Description	Temperature (Fahrenheit)
Haier refrigerator	40
Haier freezer	0
Samsung freezer	-12
Samsung refrigerator	41

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			

Observed Violations				
Total # 4				
Repeated # 0				
11: Molded onion and ginger in refrigerator. Expired baby food in refrigerator. (Green beans and vegetable chicken) 35: Corndog laying in freezer(not in any container or wrapped up.				
42: Plates and bowls are stored improperly. Should be stored faced down.45: Both Refrigerators and Haier freezer needs to be clean.				

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Infor	mation
Establishment Name:	SHINING STAR DAYCARE - FD-SRV.
Establishment Number	605248319

Comments/Other Observations	
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9: Sams, Krogers	
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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)	
A delition of Comments (souther	
Additional Comments (cont'd)	
See last page for additional comments.	

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Sources							
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							
Javonna Shelbia 901-581-0686							