

TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

98

Establishment Name	MeTime Drop-In Child Care Food		Type of Establishment	☒ Farmer's Market Food Unit	☐ Mobile
Address	1410 N Mt. Juliet Rd Ste 103			☐ Permanent	☐ Seasonal
City	Mount Juliet	Time in	01:19 PM	AM / PM	Time out
Inspection Date	01/26/2022	Establishment #	605252692	Embargoed	0
Purpose of Inspection	☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other				
Risk Category	☐ 1	☒ 2	☐ 3	☐ 4	Follow-up Required ☐ Yes ☒ No
					Number of Seats 36

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. **Public Health Interventions** are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IK, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

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)		
Compliance Status								COS	R	WT			
	IN	OUT	NA	NO	Supervision								
1	☒	☐			Person in charge present, demonstrates knowledge, and performs duties			☐	☐	5			
	IN	OUT	NA	NO	Employee Health								
2	☒	☐			Management and food employee awareness, reporting			☐	☐	5			
3	☒	☐			Proper use of restriction and exclusion			☐	☐				
	IN	OUT	NA	NO	Good Hygienic Practices								
4	☐	☐		☒	Proper eating, tasting, drinking, or tobacco use			☐	☐	5			
5	☐	☐		☒	No discharge from eyes, nose, and mouth			☐	☐				
	IN	OUT	NA	NO	Preventing Contamination by Hands								
6	☐	☐		☒	Hands clean and properly washed			☐	☐	5			
7	☐	☐	☐	☒	No bare hand contact with ready-to-eat foods or approved alternate procedures followed			☐	☐				
8	☒	☐			Handwashing sinks properly supplied and accessible			☐	☐	2			
	IN	OUT	NA	NO	Approved Source								
9	☒	☐			Food obtained from approved source			☐	☐	5			
10	☐	☐	☐	☒	Food received at proper temperature			☐	☐				
11	☒	☐			Food in good condition, safe, and unadulterated			☐	☐				
12	☐	☐	☒	☐	Required records available: shell stock tags, parasite destruction			☐	☐				
	IN	OUT	NA	NO	Protection from Contamination								
13	☒	☐	☐		Food separated and protected			☐	☐	4			
14	☒	☐	☐		Food-contact surfaces: cleaned and sanitized			☐	☐	5			
15	☒	☐			Proper disposition of unsafe food, returned food not re-served			☐	☐	2			

Compliance Status								COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods					
16	☐									

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

OUT=not in compliance				COS=corrected on-site during inspection				R-repeat (violation of the same code provision)							
Compliance Status				COS	R	WT	Compliance Status				COS	R	WT		
	OUT	Safe Food and Water							OUT	Utensils and Equipment					
28	☐	Pasteurized eggs used where required		☐	☐	1			45	☐	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		☐	☐	1
29	☐	Water and ice from approved source		☐	☐	2			46	☒	Warewashing facilities, installed, maintained, used, test strips		☐	☐	1
30	☐	Variance obtained for specialized processing methods		☐	☐	1			47	☐	Nonfood-contact surfaces clean		☐	☐	1
	OUT	Food Temperature Control								OUT	Physical Facilities				
31	☐	Proper cooling methods used; adequate equipment for temperature control		☐	☐	2			48	☐	Hot and cold water available; adequate pressure		☐	☐	2
32	☐	Plant food properly cooked for hot holding		☐	☐	1			49	☐	Plumbing installed; proper backflow devices		☐	☐	2
33	☐	Approved thawing methods used		☐	☐	1			50	☐	Sewage and waste water properly disposed		☐	☐	2
34	☒	Thermometers provided and accurate		☐	☐	1			51	☐	Toilet facilities: properly constructed, supplied, cleaned		☐	☐	1
	OUT	Food Identification							52	☐	Garbage/refuse properly disposed; facilities maintained		☐	☐	1
35	☐	Food properly labeled; original container; required records available		☐	☐	1			53	☐	Physical facilities installed, maintained, and clean		☐	☐	1
	OUT	Prevention of Food Contamination							54	☐	Adequate ventilation and lighting; designated areas used		☐	☐	1
36	☐	Insects, rodents, and animals not present		☐	☐	2				OUT	Administrative Items				
37	☐	Contamination prevented during food preparation, storage & display		☐	☐	1			55	☐	Current permit posted		☐	☐	0
38	☐	Personal cleanliness		☐	☐	1			56	☐	Most recent inspection				

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

<i>Daniel Hobbs</i> 01/26/2022 <i>John H. H. H.</i> 01/26/2022 Signature of Person In Charge Date Signature of Environmental Health Specialist Date			
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**** Additional food safety information can be found on our website. <http://tn.gov/health/article/eh-foodservice> ****

Establishment Number #: 605252692

Smoking observed where smoking is prohibited by the Act.

Temperature (Fahrenheit)

Temperature (Fahrenheit)

Temperature (Fahrenheit)

41

Observed Violations

Total # 2

Repeated # 0

34: Thermometer missing in cooler
46: 3 comp sink missing drain boards

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: MeTime Drop-In Child Care Food

Establishment Number : 605252692

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): An employee health policy is available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (N.O.) No food workers present.
- 5: (N.O.) No food workers present at the time of inspection.
- 6: (NO) No workers present during inspection.
- 7: (NO) No food workers present during the inspection.
- 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: (N.A.) No cooked food is cooled, prepares no TCS food from ambient temperature ingredients that require cooling, does not receive raw eggs, shellstock, or milk.
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: See food temps
- 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: Juice served to kids is pasteurized
- 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:

***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.

Establishment Information

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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	Source:	Walmart, Sam's Club
Source Type:	Water	Source:	City
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Additional Comments			
3 comp sink not setup			