TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

			T. S.											1 1			
Establishment Name Mckendree U.M.C. Day Care food				Type of Establishment Stream O Mobile													
Address			520 Commerce St.				. 19	2011	Louden	Carlin I PA	O Temporary O Seasonal			/			
City Nashville Time in			in 11	1:1	0 A	M	A	M/P	м ті	me o	ut 11:35:AM AM/PM						
Inspection Date 01/18/2022 Establishment # 605125510									-								
Purpose of Inspection RRoutine O Follow-up O Complaint								O Pro		-	-	-	Cor	nsuitation/Other			
Risk Category O1 122 O3							O 4				Fo	ollow-	up Required O Yes K No Number of	Seats	78	}	
		R			tors are food preparation practices and employe contributing factors in foodborne illness outbre										ntion		
					FOODBORNE ILLNESS	RISK F	ACT	ORS	AND	PU	BLIC	HEA	ЦТН	INTERVENTIONS			
(Mark designated compliance status (IH, OUT, HA, HO) for each numbered Item. For Items marked OUT, mark COS or R for each)								
	_	_	_	_	OUT=not in compliance NA=not applicable NO=not obse Compliance Status		R		Ē	100.00	u on-s	ane qua	ng int	Compliance Status		R	WT
	-	-	NA	NO	Supervision Person in charge present, demonstrates knowledge, and					IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
18		0	NA	NO	performs duties	0	0	5	16 17	0	8			Proper cooking time and temperatures Proper reheating procedures for hot holding	0	0	5
23	K)	0	100	110	Management and food employee awareness: reporting	_	0	5	H ^{''}	IN	ол		NO	Cooling and Holding, Date Marking, and Time as	_		
3 8	_	0	NA	NO	Proper use of restriction and exclusion Good Hygienic Practices	0	0	Ľ	18	0	0			a Public Health Control Proper cooling time and temperature	0		
42	8	0	nen.	0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	0	0	õ	_	Proper hot holding temperatures	0	0	
1		OUT	NA	NO			0			10	8		0	Proper cold holding temperatures Proper date marking and disposition	8	00	5
6 C	-	0 0	0	窯	Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved		0	5	22	0	0	×	-	Time as a public health control: procedures and records	0	0	
		-	-	~	Handwashing sinks properly supplied and accessible		6	2	23	IN O	OUT O	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	0	0	
8) 9)	N R	our O	NA	NO	Approved Source Food obtained from approved source	0	0		23	IN	OUT		NO	food Highly Susceptible Populations	-	<u> </u>	•
10 C	2	0	0	×	Food received at proper temperature Food in good condition, safe, and unadulterated		0	5	24		0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
12 (_	ŏ	×	0	Required records available: shell stock tags, parasite	Ť	0		H	IN	OUT	NA	NO	Chemicals			
				NO					25	0	0	X	-	Food additives: approved and properly used	0	0	5
13 8		8	0		Food separated and protected Food-contact surfaces: cleaned and sanitized	+8	0		26	义	_		NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	
14 3	Pb	~						5		IN	OUT	NA	1400	Conformance with Approved Procedures			
14 ¥ 15 ¥	8	0		1	Proper disposition of unsafe food, returned food not re- served	0	-	2	27	-	0	×	110	Compliance with variance, specialized process, and HACCP plan	0	0	5
14 3 15 3	8	0		Geo	served	0	0	2	-	0	0	寞		Compliance with variance, specialized process, and HACCP plan	0	0	5
14 3 15 3	8	0		Goo		0 contro	O I the	2 intro	oduc	0 tior	0 of p	笑 atho		Compliance with variance, specialized process, and HACCP plan	0	0	5
14 3	8	0			od Retail Practices are preventive measures to IT=not in compliance COS=cc	Contro CONTRO	O I the	2 intro	oduc	0 tior	o of p	笑 atho		Compliance with variance, specialized process, and HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision)			
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PH-2267 (Rev. 6-15)	Free food safety training class	RDA 629		
(192207 (104. 0-10)	Please call () 6153405620	to sign-up for a class.	101.025

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

Warewashing Info											
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)								
Final step water not set up	CI2										

Equipment l'emperature						
Description	Temperature (Fahrenheit)					
White fridge	25					
White freezer	10					

Food Temperature	State of Food	Temperature (Fahrenheit
/ilk in cooler	Cold Holding	34

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 having no violations of priority violations during current inspection.
- 2: (IN): An employee health policy is available.
- 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: (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:

- 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: (NO) No raw animal foods cooked during inspection.
- 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: (NO) TCS food is not being held hot during inspection.
- 20: See logs
- 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:

***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.

Establishment Information

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.

Establishment Information

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

Sources				
Source Type:	Food	Source:	lwc	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments