# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Est	abis	hme	nt Nar	me	VUMC Child and Family Center Kr	nob F	000			-				O Fermer's Market Food Unit ent @ Permanent O Mobile		ſ	
Address 5701 Knob Ro			5701 Knob Rd					Ту	pe of I	Establ	ishme	O Temporary O Seasonal					
Address			ima in	10:	50 /	٩M		M/P	ит	man	t 11:10:AM AM/PM						
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Purpose of Inspection Routine OFollow-up OComplaint				_		elimir				0.00	nsultation/Other		_				
	k Ca			0011	01 122 03	propriet re		04	sent to the	ary				up Required O Yes K No Number of	Contr	98	
Rus	K GB				ors are food preparation practices and emplo			ors m				rep	ortec	I to the Centers for Disease Control and Preven			
				as c										control measures to prevent illness or injury.			
FOODBORNE ILLNESS RIS (Mark designated compliance status (IN, OUT, NA, NO) for each sambered from.															egory.	)	
ľ	ŧ⊨in o	:ompi	iance		OUT=not in compliance NA=not applicable NO=not of Compliance Status		osti		)\$=co	recte	id on-s	ite dur	ing ins	pection R=repeat (violation of the same code provis Compliance Status		R	WT
IN OUT NA NO Supervision		1	-	COS R WT			IN	оит	NA	NO	Cooking and Reheating of Time/Temperature						
1	鬣	0			Person in charge present, demonstrates knowledge, ar performs duties	nd ,	5	5	16	0	0	22	0	Control For Safety (TCS) Foods Proper cooking time and temperatures	0		
5	IN 2X		NA	NO			510	<u> </u>		ŏ		X		Proper reheating procedures for hot holding	ŏ	00	5
3	×	ō	1		Proper use of restriction and exclusion	_	5 0			IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
Ļ	_		NA					_		×	0	0		Proper cooling time and temperature	0	0	
4		0		0	Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth				20	0 24	0	0		Proper hot holding temperatures Proper cold holding temperatures	0	0	5
6	_		NA	_	Preventing Contamination by Hands Hands clean and properly washed		5	)		×	0	0		Proper date marking and disposition Time as a public health control: procedures and records	0	0	
7	×	0	0	0	No bare hand contact with ready-to-eat foods or approv alternate procedures followed	ved ,	0	> ⁵	-	IN	OUT	-		Consumer Advisory	ľ	<u> </u>	
8	N IN	0	NA	NO	Handwashing sinks properly supplied and accessible Approved Source	-		2	23	0	0	2		Consumer advisory provided for raw and undercooked food	0	0	4
9	黨	0			Food obtained from approved source Food received at proper temperature			2		IN	OUT	NA	NO	Highly Susceptible Populations			
11	X	ŏ			Food in good condition, safe, and unadulterated	_	2	হা হ	24	×	<u> </u>	0		Pasteurized foods used; prohibited foods not offered	0	0	5
12		0	×	0	Required records available: shell stock tags, parasite destruction		2			IN	OUT		NO	Chemicals			
13	黛	0	NA O	NO	Food separated and protected			) 4	25	0 底	0	X	·	Food additives: approved and properly used Toxic substances properly identified, stored, used	00	0	5
			0	]	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re-	_	_	) 5		IN	OUT	NA	NO	Conformance with Approved Procedures Compliance with variance, specialized process, and			
15	X	0			served		>   <	2	27	0	0	126		HACCP plan	0	0	5
				_			-			_	-				_		
_				God	od Retail Practices are preventive measures (	to con	rol t	he inti	oduc	tion	n of p	atho	gens	, chemicals, and physical objects into foods.	_		
						G	DOD	RETA	IL PR	ACT	TICE		gens		_		
					T=not in compliance COS Compliance Status	ecorrecte	d on-s	RETA	IL PR	ction	TICE		gens	R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
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PH-2267 (Rev. 6-15)	Free food safety training class		nth at the county health department.	RDA 629
(Net. 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: VUMC Child and Family Center Knob Food Program
Establishment Number #: [605317589

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 inflitrating into areas where smoking is prohibited.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
High-temperature dishwasher	Heat		165						

-quipment l'emperature					
Description	Temperature (Fahrenheit)				
Reach-in cooler	35				
	1				

Food Temperature Description	State of Food	Temperature (Fahrenheit
Milk in reach-in cooler 1 Used 2 hours ago	Cooling	48

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



### Establishment Information

Establishment Name: VUMC Child and Family Center Knob Food Program

Establishment Number : 605317589

#### Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: An employee health policy is posted on-site. Staff is aware of reportable symptoms and illnesses.
- 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: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Observed employees washing their hands at appropriate times and with correct technique.

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 source information.

- 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: Proper cooling time and temperatures were not observed during the time of inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: Observed proper cold holding temperatures. Temperatures recorded on report.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: No prohibited food 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: "No Smoking" signs or the international "No Smoking" symbol are conspicuously posted at every entrance.
- 58: Tobacco products are not sold.

\*\*\*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: VUMC Child and Family Center Knob Food Program Establishment Number: 605317589

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

### Establishment Information

Establishment Name: VUMC Child and Family Center Knob Food Program

Establishment Number # 605317589

Sources			
Source Type:	Food	Source:	Sodexo and Bellmont
Source Type:		Source:	

# Additional Comments