

Purpose of Inspection

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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O Farmer's Market Food Unit Jaymes Academy Child Care Food Svc Remanent O Mobile Establishment Name Type of Establishment 13189 Old Nashville Hwy O Temporary O Seasonal Address Smyrna Time in 10:47; AM AM / PM Time out 11:18; AM City 04/27/2023 Establishment # 605314468 Embargoed 0 Inspection Date

Number of Seats 175 Risk Category О3 04 Follow-up Required 级 Yes O No

e Control and Prevention

O Preliminary

O Consultation/Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

O Complaint

O Follow-up

KRoutine

m (IN, OUT, NA, HO) for

	N=in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		ō	08 =0	orrecti	ed on-s	ite dur	ing ins	spection R=repeat (violation of the same code provi
					Compliance Status	cos	R	WT						Compliance Status
	IN	OUT	NA	NO	Supervision				П	IN	ОИТ	NA	NO	Cooking and Reheating of Time/Temperature
T	610	_	-	_	Person in charge present, demonstrates knowledge, and		T-		ш	"	1001		100	Control For Safety (TCS) Foods
l٦	黨	١0			performs duties	0	0	5	1	6 0	0	黨	0	Proper cooking time and temperatures
	IN	OUT	NA	NO	Employee Health				1	7 0	0	0	200	Proper reheating procedures for hot holding
2	DK	0			Management and food employee awareness; reporting	0	0		П					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	8 0	0	0	×	Proper cooling time and temperature
4	X	0			Proper eating, tasting, drinking, or tobacco use	0	0		1	_	0	0	文	Proper hot holding temperatures
5	黨	0	1		No discharge from eyes, nose, and mouth	0	0	L.	2	- 0-00		0		Proper cold holding temperatures
	IN	OUT	NA	-	Preventing Contamination by Hands				2	1 🕸	0	0	0	Proper date marking and disposition
6	黨	0		<u> </u>	Hands clean and properly washed	0	0		2	2 0	l٥	×	0	Time as a public health control: procedures and records
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	ΙĽ		1 -		_	
Ŀ	_		Ľ		alternate procedures followed	_			L	IN	OUT	NA	NO	Consumer Advisory
8	区	0		T LUB	Handwashing sinks properly supplied and accessible	0	0	2	₂	3 0	lο	30		Consumer advisory provided for raw and undercooked
	_	-	NA	NO		-		_	ΙĒ	_	-			food
9	黨	0			Food obtained from approved source	0	0		ш	IN	OUT	NA	NO	Highly Susceptible Populations
10	_	0	0	120	Food received at proper temperature	0	0	١.	2	4 0	0	320		Pasteurized foods used; prohibited foods not offered
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	ΙĽ	1_	Ľ			r dotter ace roods does, promotes roods not oriered
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		Ш	IN	ОUТ	NA	NO	Chemicals
	IN	OUT	NA	NO	Protection from Contamination				2			100		Food additives: approved and properly used
13	0	_	歐		Food separated and protected	0	0	4	2	6 🙊	0			Toxic substances properly identified, stored, used
14	0	寒	0		Food-contact surfaces: cleaned and sanitized	翼	0	5		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

			GOO	D R	ч.	UL I	PRA	TIC	E8			
		OUT=not in compliance COS=corre	ected o	n-site	duri	ng int	spection	m	R-repeat (violation of the same code provision)			
		Compliance Status	COS	R	WT] [Compliance Status	COS	R	WT
	OUT Safe Food and Water					1 [OUT	Utensiis and Equipment			
28	0	Pasteurized eggs used where required	0	0	1	1 [45	0	Food and nonfood-contact surfaces cleanable, properly designed,	0	0	•
29	0	Water and ice from approved source	0	0	2	1 L	40	•	constructed, and used	_	u	'
30		Variance obtained for specialized processing methods	0	0	1] [46	46 O	Warewashing facilities, installed, maintained, used, test strips	0	0	4
	OUT	Food Temperature Control				3 L	40	•	warewashing lacilizes, ilistated, maintained, dised, test suips		_	
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	11	47	0	Nonfood-contact surfaces clean	0	0	1
31	١٠	control	١٠	١٧	l ²	11		OUT	Physical Facilities		_	
32	0	Plant food properly cooked for hot holding	0	0	1	11	48	0	Hot and cold water available; adequate pressure	0	ा	2
33	_	Approved thawing methods used	ō	Ō	1	11	49		Plumbing installed; proper backflow devices	ō	ō	2
34	_	Thermometers provided and accurate	0	0	1	11	50		Sewage and waste water properly disposed	0	0	2
	OUT		Ť	_		t t	51		Toilet facilities: properly constructed, supplied, cleaned	ō	ō	1
35	0	Food properly labeled; original container; required records available	0	О	1	11	52		Garbage/refuse properly disposed; facilities maintained	0	ō	1
-	OUT	Prevention of Feed Contamination	-	_	_	4 6	53	\sim	Physical facilities installed, maintained, and clean	0	0	1
_	-				_	4 6	-				$\overline{}$	
36	0	Insects, rodents, and animals not present	0	0	2	IJ	54	0	Adequate ventilation and lighting; designated areas used	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	1	Ш		OUT	Administrative Items			
38	0	Personal cleanliness	0	0	1	11	55	0	Current permit posted	0	ा	_
39	0	Wiping cloths; properly used and stored	0	0	1	11	56	0	Most recent inspection posted	0	0	v
40	0	Washing fruits and vegetables	0	0	1	11			Compliance Status	YES	0 0 1	
	OUT	Proper Use of Utensils				1 [Non-Smokers Protection Act			
41		In-use utensils; properly stored	0	0	1	1 C	57 58		Compliance with TN Non-Smoker Protection Act		0	
42	0	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	1][59		If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1] ,						

You have the right to request a hi n ten (10) days of the date of the

04/27/2023

04/27/2023

Signature of Person In Charge

**** 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.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Jaymes Academy Child Care Food Svc Establishment Number ≠: 605314468

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 (Fahrenheit)		
3 comp sink	CI	0			
3 comp sink	CI	100			

Equipment Temperature				
Temperature (Fahrenheit)				
39				

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Milk ric	Cold Holding	40			
Sliced ham ric	Cold Holding	39			
Egg pattie with cheese ric	Cold Holding	40			

Observed Violations
Total # 1
Repeated # ()
14: Santitizer compartment of 3 comp sink had 0ppm of cl. Corrected by discussing and properly setting up comp sink to wash rinse and sanitize.
Discussed proper cl ppm and had pic refill santi comp for proper cl reading.
Discussed proper of ppin and had pic reilli sand comp for proper of reading.

[&]quot;"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: Jaymes Academy Child Care Food Svc

Establishment Number: 605314468

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Management awareness
- 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: Employee stayed 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.
- 13: No raw animal product
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NA) No raw animal foods served.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling observed
- 19: (NO) TCS food is not being held hot during inspection.
- 20: See food temps
- 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:

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.

Establishment Name: Jaymes Academy Child Care Food Svc			
Establishment Number: 605314468			
Comments/Other Observations (cont'd)			
Additional Comments (cont'd)			
See last page for additional comments.			

Establishment Information

stablishment Name: Ja	aymes Academy Child C	are Food Svc		
stablishment Number #	605314468			
Sources				
Source Type:	Food	Source:	Palmers	
Source Type:	Water	Source:	Smyrna city	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comme	nts			
Lunch: cheese ques	adilla, pineapples			