TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

	FOOD SERVICE ESTABLISHMENT INSPECTION REPORT SCORE																			
N.																				
Ready Teddy Establishment Name			Type of Establishment O Mobile									L								
Add	ress				1400 N Mt.	Juliet Rd Ste	100					1 yş	peor	Establi	shme	O Temporary O Seasonal				
City					Mount Julie	t	Time in	1():4	1 A	M	_ A1	M/P	M Tir	me ou	а <u>10:57: AM</u> АМ/РМ				
Insp	ectic	n Da	rte		03/07/20	24 Establishment	60532398	3			Embe	argoe	d C)						
Purp	ose	of In	spec	tion	O Routine	鏝 Follow-up	O Complaint			O Pr	limin	ary		0	Cor	nsuitation/Other				
Risk	Cat	egor			01	第2	O 3			O 4	_					up Required O Yes 巍 No	Number of S	eats	27	,
			isk I	as c	ontributing fac	eparation practice tors in foodborne	s and employee illness outbreak	beha s. P	ublic	s mo ; Hea	st c ilth	omn Inte	noni) rven	tions	are	I to the Centers for Disease Cont control measures to prevent illu	rol and Prevent Iss or injury.	tion		
		(14)	urik de	algaal	ed compliance stat											INTERVENTIONS ach litem an applicable. Deduct points for e	ategory or subcate	gory.)	,	
IN	in c	ompii			OUT=not in complia	ince NA=not applicable		ed		CO						pection R=repeat (violation of th	e same code provisio	xn)		1407
	IN	OUT	NA	NO	Com	Supervision		COS	K	WI	F	IN	0.0	NA	NO	Compliance Status Cooking and Reheating of Time/		cus	ĸ	WT
1	黨	0		-	Person in charge performs duties	present, demonstrates	knowledge, and	0	0	5	16	0	0			Control For Safety (TCS) Proper cooking time and temperatures	foods	0		
	IN XX		NA	NO		Employee Health food employee aware		0		=		ŏ				Proper reheating procedures for hot hok		8	ŏ	5
	_	0				triction and exclusion	ineres, repetiting	0	0	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking a Public Health Contr				
	IN 法	OUT O	NA	NO O		ting, drinking, or tobac		0				0	8	0		Proper cooling time and temperature Proper hot holding temperatures		0	0	
5	25	0	NA		No discharge from	n eyes, nose, and mou ting Contamination	th	ŏ		5	20	X	0	0		Proper cold holding temperatures Proper date marking and disposition		0	ŝ	5
6	黛	0	101		Hands clean and	properly washed		0	0		22	_	6	x		Time as a public health control: procedu	res and records	ŏ	ŏ	
	鬣	0	0	0	alternate procedu			0	0	5		IN	OUT		NO	Consumer Advisory			_	
		OUT	NA	NO	Handwashing sin	ks properly supplied an Approved Source	d accessible		0	2	23	0	0	麗		Consumer advisory provided for raw and food	undercooked	0	0	4
	<u>高</u>		0	1		m approved source proper temperature		8	0			IN	OUT	-	NO	Highly Susceptible Popula		-	-	
11	×	0			Food in good con	dition, safe, and unadu available: shell stock t		0	0	5	24	-	0	×		Pasteurized foods used; prohibited food	not offered	0	0	5
		0	X	O NO	destruction	ction from Contam		0	0	_	25	IN O	OUT	NA XX		Chemicals Food additives: approved and properly u	sad	0	0	
13	2	0	0		Food separated a	nd protected		_	2		26	黛	0			Toxic substances properly identified, sto	red, used	ŏ		5
	風覚	0	0		Proper disposition	aces: cleaned and san of unsafe food, return		0	0 0	5	27	IN O	001	NA 💢	NO	Conformance with Approved F Compliance with variance, specialized p		0	0	5
	~	-			served			-					-			HACCP plan		-	-	
				Goo	d Retail Practi	ces are preventive	measures to co								gens	, chemicals, and physical object	s into foods.			
				00	T=not in compliance		COS=corre	cted o	n-site					3		R-repeat (violation of the san				
		OUT				pliance Status Food and Water		COS	R	WT	F		TUK			Compliance Status Utensils and Equipment		cos	R	WT
2					d eggs used when lice from approved				8		4	5 1				nfood-contact surfaces cleanable, proper and used	fy designed,	0	0	1
3	0		Varia		obtained for specia	lized processing metho	ods	ŏ	ŏ	î	4	6 1				g facilities, installed, maintained, used, te	st strips	0	0	1
3	_	0	Prop			d; adequate equipment	t for temperature	0	0	2	4	_		Vonfoo	d-cor	tact surfaces clean		0	0	1
3		-	contr Plan		properly cooked for	or hot holding		-	0	1	4	-	O I	-lot and	l cold	Physical Facilities water available; adequate pressure		0	0	2
3	_				thawing methods u eters provided and			0	0	1	4	_	_			talled; proper backflow devices waste water properly disposed		0	0	2
	-	OUT				d Identification		Ľ		_		_				s: properly constructed, supplied, cleane	d		ŏ	1
3	_		Food	i prop		al container; required r		0	0	1	5		-	-		use properly disposed; facilities maintaine	id .	0	0	1
3	_	OUT O	Inse	ots re	Prevention dents, and animal	of Food Contaminat s pot present	tion	0	0	2	5					ities installed, maintained, and clean ntilation and lighting; designated areas u	sed	0	0	1
3	-	-			-	ring food preparation, s	rtomon & disolay	0	0	1	F	-	UT I		10 10	Administrative Items		-	_	
3	_				leanliness	ning rood preparation, a	storage a display	6	0	-	5			Durrient	perm	nit posted		0	0	
3	9	Ó	Wipi	ng cic	ths; properly used			0	0	1			õ k	vlost re	cent	inspection posted		0	0	0
4		OUT				r Use of Utensils			0							Compliance Status Non-Smokers Protection			-	WT
4	2	0	Uten	sils, e		ns; properly stored, dri		0		1	5	8	1	Tobacc	o pro	with TN Non-Smoker Protection Act ducts offered for sale			0	0
4		0	Sing	le-use		icles; properly stored, i			8		5	9	ł	f tobac	co pr	oducts are sold, NSPA survey completed		0	0	
								sion o	f your	food						Repeated violation of an identical risk factor				
man	ter ar	nd po	st the	most	recent inspection rep	port in a conspicuous ma	nner. You have the rig	the to r	eques							e. You are required to post the food service of ling a written request with the Commissioner				
repo	Ç		. /		rell	-14-708, 68-14-709, 68-14- ^						\leftarrow	le			-		0.00		
	C		\sim	yr.	ver 1/1	ſ.	03/0	1/12	022	ł		À		11		//	C	J3/U	112	2024

3 yerle Ľ Signature of Person In Charge

Date Signature of 03/07/2024

Date

**** Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice ****

onmental Health Specialist

Free food safety training classes are available each month at the county health department. Please call () 6154445325 to sign-up for a class. PH-2267 (Rev. 6-15) RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Ready Teddy Establishment Number #: 605323983

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)							
			l							

Equipment Temperature							
Description	Temperature (Fahrenheit)						

ecoription	State of Food	Temperature (Fahrenheit

Observed Violations	
Total # 6 Repeated # 0	
Repeated # 0	
95:	
37:	
5:	
6:	
.7:	
3:	
"See page at the end of this document for any violations that could not be displayed in this space.	

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Establishment	Information

Establishment Name: Ready Teddy Establishment Number : 605323983

Comments/Oth	er Observations
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12:	
12:	Chall aggs are stored on bottom shalf
14: Item corrected. 15: 16: 17: 18: 19:	Shell eggs are stored on bottom shelf 3 comp sink is not setup but discussed proper setup with pic and she was able to answer questions.
21: Item corrected. 22: 23: 24: 25: 26: 27: 57: 58:	Items in sandwich cooler are labeled and date marked

***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: Ready Teddy

Establishment Number: 605323983

Comments/Other Observations (cont'd)

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

Establishment Information

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Sources		
Source Type:	Source:	
Additional Comments		

See routine inspection for comments