

Establishment Name

Address

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Permanent O Mobile Type of Establishment

O Temporary O Seasonal

Antioch City

Time in 10:45 AM AM / PM Time out 11:20: AM

SCORE

04/08/2024 Establishment # 605250444 Inspection Date

Purpose of Inspection

**K**Routine

O Follow-up O Complaint

Cambridge Early Learning Center

2325 Hickory Highlands Drive

O Preliminary

Embargoed 0

O Consultation/Other

Number of Seats 160

Risk Category Follow-up Required O Yes 疑 No

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	<b>#</b> -in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	red		CO
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
Σ	340	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
Ī	IN	OUT	NA	NO	Good Hygienic Practices			
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5
5	200	0		0	No discharge from eyes, nose, and mouth	0	0	l °
		OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	拟	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	$\Box$
0	0	0	0	×	Food received at proper temperature	0	0	1 1
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	0	0	黨		Food separated and protected	0	0	4
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

	Compliance Status				COS	R	WT	
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5
17	8	0	0	0	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	涎	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	245	0	0		Proper cold holding temperatures	0	0	5
21	250	0	0	0	Proper date marking and disposition	00		
22	X	0	0	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

### s, chemicals, and physical objects into foods.

PRACTICES

			GOO				
			cos				
OUT Safe Food and Water  28 O Pasteurized eggs used where required 29 O Water and ice from approved source 30 O Variance obtained for specialized processing methods  OUT Food Temperature Control  31 O Proper cooling methods used; adequate equipment for temperature control  32 O Plant food properly cooked for hot holding							
	OUT	Safe Food and Water					
	0	Pasteurized eggs used where required	0	0	1		
			0	0	_;		
30	_		0	0	١.		
	OUT	Food Temperature Control					
31	0		0	0	:		
32	0	Plant food properly cooked for hot holding	0	0	Г		
33	0	Approved thawing methods used	0	0	Ι.		
34	0	Thermometers provided and accurate	0	0	Т		
	OUT	Food Identification					
35	0	Food properly labeled; original container; required records available	0	0	1		
	OUT	Prevention of Food Contamination					
36	0	Insects, rodents, and animals not present	0	0			
37	0	Contamination prevented during food preparation, storage & display	0	0	Ī		
38	0	Personal cleanliness	0	0	Г		
39	0	Wiping cloths; properly used and stored	0	0			
40	0	Washing fruits and vegetables	0	0	Г		
	OUT	Proper Use of Utensils	$\top$				
41	0	In-use utensils; properly stored	0	0	Г		
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0			
43	0	Single-use/single-service articles; properly stored, used	0	0			
44	10	Gloves used properly	0	0			

		Compliance Status	cos	K	W
	OUT	Utensils and Equipment			
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	_
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	凝	Nonfood-contact surfaces clean	0	0	Г
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	Г
49	0	Plumbing installed; proper backflow devices	0	0	
50	0	Sewage and waste water properly disposed	0	0	
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	T		
55	0	Current permit posted	0	0	Г
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	Г
58		Tobacco products offered for sale	0	0	
59		If tobacco products are sold, NSPA survey completed	0	0	

icuous manner. You have the right to request a n (10) days of the date of the 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

Me

04/08/2024

Date Signature of Environmental Health Specialist

04/08/2024 Date

\*\*\*\* 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) ) 6153405620 Please call ( to sign-up for a class.

RDA 629

Signature of Person In C

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



### Establishment Information

Establishment Name: Cambridge Early Learning Center
Establishment Number #: | 605250444

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	1.
"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.	$\rightarrow$
Smoking observed where smoking is prohibited by the Act.	_

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)				
3 compartment sink	Quarternary	300					

Equipment Temperature					
Description	Temperature ( Fahrenheit)				
Cold holding cabinet	38				
Hot holding cabinet	159				
Hot holding cabinet	194				
Walk-in cooler	33				

Hot Holding Hot Holding Cold Holding Cold Holding Cold Holding	170 150 42 36 32
Cold Holding Cold Holding	42 36
Cold Holding	36
_	
Cold Holding	32

bserved Violations							
Total # 1							
Repeated # ()							
47: Inside of ice machine is dirty.							
·							
"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: Cambridge Early Learning Center

Establishment Number: 605250444

### Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 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: No raw animal foods
- 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: Proper cooking time and temperatures were not observed during the time of inspection.
- 17: (IN) All TCS foods are properly reheated for hot holding.
- 18: No TCS food being actively cooled during inspection
- 19: Observed proper hot holding. Temperatures recorded on report.
- 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: Observed proper TPHC procedures.
- 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.

**5**7:

58:

## Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Cambridge Early Learning Center				
Establishment Number: 605250444				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Information							
Establishment Name: Cambridge Early Learning Center							
Establishment Number #;	605250444						
Sources							
Source Type:	Food	Source:	IWC				
Source Type:	Water	Source:	City				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comme	nts						