### **TENNESSEE DEPARTMENT OF HEALTH** FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

	-		の相信			FOOD SERV	ICE ESTA	BL	ISł	IMI	ENT	r 11	NSI	PEC	TI	DN REPORT	SCO	RE		
	1714		Ģ														1 C			
Establishment Name		l	Lavergne Child Care Food Service								10									
Address		Z	449 Waldron Rd. Type of Establishment O Mocile O Temporary O Seasonal																	
City				ī	La Vergne Time in 10:11: AM AM / PM Time out 10:36: AM AM / PM															
Inspec	tion l	Date		Ō	04/11/2024 Establishment # 605040398 Embargoed 0															
Purpo			otion		Routine	O Follow-up	O Complaint			_	elimin		-		Cor	nsultation/Other				
Risk (	ateg	ory		(	<b>D</b> 1	<u>382</u> 2	<b>O</b> 3			<b>O</b> 4				Fo	low-	up Required O Yes 🕅 No	Number of S	eats	20	
		Risk														to the Centers for Disease Contro control measures to prevent illner	ol and Prevent	tion		
						FOODBORN	E ILLNESS RI	SK F	ACT	ors	AND	PU	BLIC	HEA	LTH	INTERVENTIONS				
IN=ir		piiano				ance NA=not applicable	NO=not observe		llem							ach liem as applicable. Deduct points for ca pection R=repeat (violation of the				
				_		mpliance Status		cos	R		Ē		1			Compliance Status			R	WT
	-	JT NJ	A N	_	Person in charge	Supervision present, demonstrates kr	owledge, and					IN	OUT	NA	NO	Cooking and Rohesting of Time/Te Control For Safety (TCS) Fo				
18	_	JT NA	A N		performs duties	Employee Health		0	0	5		00	0	0 ※		Proper cooking time and temperatures Proper reheating procedures for hot holding	00	0	8	5
23		2		T		d food employee awarenes	ss; reporting	_	0	5	Ë	IN	олт			Cooling and Holding, Date Marking,				
3 8	_	D JT N/	A N	-		striction and exclusion ood Hyglenic Practice	•	0	0	-	18	0	0	0		a Public Health Contro Proper cooling time and temperature		0		
4 2	80	5	7	5	Proper eating, ta	sting, drinking, or tobacco		0	0	5	19	0	0	意		Proper hot holding temperatures		0	0	
10		D JT N/				m eyes, nose, and mouth ting Contamination by	Hands	0	0	-	20 21	20	8	8	23	Proper cold holding temperatures Proper date marking and disposition		8	8	5
6 8	_	_	_	-14		properly washed ntact with ready-to-eat foo	ds or approved	_	0	5	22	0	0	×	0	Time as a public health control: procedure	is and records	0	0	
78	-	_		<u> </u>	alternate procedu			0	0			IN	OUT		NO	Consumer Advisory Consumer advisory provided for raw and	undercooked		_	
8 8 11 9 8		JT N/	A N	0		Approved Source	ovessible .			<u> </u>	23	0	0	黛		food		0	٥	4
10 0			13	_		om approved source proper temperature		8	0			IN	OUT	NA	NO	Highly Susceptible Populat				
11 8	80	2		-		ndition, safe, and unadulte s available: shell stock tag		0	0	5	24		0			Pasteurized foods used; prohibited foods	hot offered	0	0	•
			• I · ·	1	destruction	ection from Contamina		0	0		25	IN O	OUT	NA		Chemicals	od	0	তা	
13 🐒	8 0	0		Ŀ	ood separated a	and protected		_	0	4	26	Ř	0		·	Food additives: approved and properly us Toxic substances properly identified, store	ed, used	ŏ		5
14 X 15 X		> 0				faces: cleaned and sanitiz n of unsafe food, returned		0	0	5		IN	-	NA	NO	Conformance with Approved Pr Compliance with variance, specialized pro		_	_	
15 )	8 0	<u> </u>			served			0	0	2	27	0	0	貿		HACCP plan		0	٥	5
			G	000	I Retail Pract	ices are preventive n	neasures to co	ontro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects	into foods.			
			_				608				L PR			5		Barrowski skolation of Barrowski	en de con úsico)			
				101		npliance Status	COS=corre		R		; inspe	ction				R-repeat (violation of the same Compliance Status		COS	R	WT
28	00		steur	izec	Safe d eggs used whe	Feed and Water		0	0	1		_	NUT	ood ar	nd no	Utensils and Equipment nfood-contact surfaces cleanable, properly	(designed.	-		
29	0	) Wa	iter a	ndi	ce from approve			0	0 0	2	4	5				and used	acadhuar	0	0	1
- 30	0		nanc	e os		emperature Control	,			-	4		-			g facilities, installed, maintained, used, test	t strips	0	٥	1
31	0		per ( trol	:00	ing methods use	ed; adequate equipment fo	r temperature	0	0	2	4	_	O NUT	lonfoo	d-cor	tact surfaces clean Physical Facilities		0	0	1
32		> Pia	int fo		properly cooked t				0	1	4	8 (	0 1			water available; adequate pressure			0	2
33	_		·		hawing methods ters provided and			0	00	1	4	_	_			talled; proper backflow devices waste water properly disposed			0	2
	0	_	enne			d identification		Ľ		<u> </u>	5	_	-			s: properly constructed, supplied, cleaned			ŏ	1
35	0	For	od pr	ope	rly labeled; origin	nal container; required rec	ords available	0	0	1	5	2	•	Sarbag	e/refi	use properly disposed; facilities maintained	J	0	0	1
	0	_				of Food Contaminatio	n				5	_	_			ities installed, maintained, and clean		_	0	1
36	+	-			lents, and anima			0	0	2	5	+	-	vaequa	ne ve	ntilation and lighting; designated areas use	,d	0	0	1
37	-					uring food preparation, sto	rage & display	0	0	1			NT			Administrative items			-	
38	_				eanliness hs; properly used	d and stored		0	0	1	5					nit posted inspection posted		0	0	0
40		) Wa			uits and vegetabl				0	1		-				Compliance Status Non-Smokers Protection A		YES		WT
41	0	) In⊣			sils; properly sto	red			0		5					with TN Non-Smoker Protection Act		20	0	
42						ens; properly stored, dried, ticles; properly stored, use		8	00	1	5	5				ducts offered for sale oducts are sold. NSPA survey completed			00	0
44	Ìč	Gk	Wes	use	d properly				ŏ		<u> </u>							-	-1	
																Repeated violation of an identical risk factor n e. You are required to post the food service es				
manne	r and	post th	he mo	str	ecent inspection re		er. You have the rig	the to r	eques							lling a written request with the Commissioner w				

John Swappe

04/11/2024

0 Signature of Enviro Date ealth Spe 04/11/2024

Date

Signature of Person In Charge

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

Free food safety training classes are available each month at the county health department. Please call ( ) 6158987889 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: Lavergne Child Care Food Service Establishment Number #: 605040398

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	50						

Equipment Temperature	
Description	Temperature (Fahrenheit)
Fridges	39

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Milk, fridges	Cold Holding	39

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Establishment Number : 605040398

#### Comments/Other Observations

1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection. 2: Pic aware

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 good handwashing between tasks

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 sources

- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NÁ) 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 cooking from raw at time of inspection. Pic will cooked ground beef, cool, portion, and freeze
- 17: Reheats for immediate service
- 18: Did not observed any tcs foods actively cooling at time if the inspection
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: All tcs intended for cold holding within temp
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 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: Lavergne Child Care Food Service Establishment Number : 605040398

Comments/Other Observations (cont'd)

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

## Establishment Information

Establishment Name: Lavergne Child Care Food Service Establishment Number # 605040398

Sources					
Source Type:	Water	Source:	Lv city		
Source Type:	Food	Source:	Walmart, sams		
Source Type:		Source:			
Source Type:		Source:			
Source Type:		Source:			
Additional Comments					

Great job!

During inspection pic was actively reheating chicken nuggets, meatballs, and peas.