



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

84

Establishment Name: The Nutrition Spot
Address: 3032 S Church St
City: Murfreesboro
Inspection Date: 01/30/2024
Time in: 03:05 PM
Time out: 03:46 PM
Risk Category: 1
Number of Seats: 10

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Table with 2 main columns: Compliance Status and Compliance Status. Includes sub-sections like Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 2 main columns: Compliance Status and Compliance Status. Includes sub-sections like Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act, and Compliance Status.

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit.

Signature of Person In Charge: [Signature] Date: 01/30/2024
Signature of Environmental Health Specialist: [Signature] Date: 01/30/2024

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

TENNESSEE DEPARTMENT OF HEALTH  
 DIVISION OF ENVIRONMENTAL HEALTH  
 FOOD INSPECTION DATA



**Establishment Information**

Establishment Name: The Nutrition Spot  
 Establishment Number #: 605261429

**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	Cl	100	

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
Mini fridge	47
Small ric	40

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Almon milk, mini fridge	Cold Holding	52
Coconut milk, mini fridge	Cold Holding	51
Greek yogurt, mini fridge	Cold Holding	47
Shelled eggs, mini fridge, ambient temp	Cold Holding	47
Liquid eggs, mini fridge	Cold Holding	51
Whipped cream, mini fridge	Cold Holding	53

## Observed Violations

Total # 5

Repeated # 0

11: Observed container of whipcream in the mini fridge with a lot of what appears to be green mold on the top, and a drink in the small ric that also has the contents covered in whate appears to be white and green mold. Pic stated the mini fridge stores ingredients for costiner use and was unsure if the small ric was employee use. COS made pic aware of both containers and they were discarded.

20: Observed in the mini fridge containers of alternative milks, greek yogurt, whipped cream, liquid eggs, and shelled eggs all above 41°f (see temps), all items contained the label "keep refrigerated". Pic stated that they have not been out of the fridge anytime recently for orders. Thermometer in the fridge stated it was 45°f, I left my thermometer in the fridge for 10minuts and it read 47°f COS by discussing proper holding temps with pic and pic discarded all tcs items above 41°f. Also discussed not keeping tcs items in the mini fridge until they are sure it keeps food 41°f or below.

A warning letter will requested due to violation being noted on two consecutive routine inspections.

26: Observed an unlabeled spray bottle near the hand sink COS by pic discarding contents as they were unsure what it was, discussed proper labeling.

37: Ice scoops stored directly in ice and the handels are making contact with the ice.

55: 2022 permit posted.



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**Comments/Other Observations**

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Policy posted by the permit
- 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 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 source
- 10: (NO): No food received during 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: 3 comp properly set up
- 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: No food prep today, and tcs items were not recently out for individual orders.
- 19: (NA) Establishment does not hot hold TCS foods.
- 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.
- 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.**

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

***Establishment Information***

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Establishment Number : 605261429

***Comments/Other Observations (cont'd)***

***Additional Comments (cont'd)***

***See last page for additional comments.***

**Establishment Information**

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**Sources**

Source Type: Water

Source: Murf city

Source Type: Food

Source: Walmart, herbal life

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

**Additional Comments**

Will return sometime within 10 days to ensure the correction of the observed priority item violations 11, 20, 26

A warning letter will requested due to violation #20 being noted on two consecutive routine inspections. Will provide applicable fact sheets to operator regarding Priority Item Violations via email. Discussed implementing a Food Safety Plan (FSP) in order to obtain active managerial control over repeated priority violations. Advised operator I was available to assist with developing a FSP.

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