TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

The second	100														O Farmer's Market Food Unit		1	
Es	ablis	hmen	nt Nar		Pride And Joy Gr	oup Daycare Home					Typ	pe of I	Establi	shme	St Dermanant OMobile	L	L	
Ađ	dress				1310 Meridian St										O Temporary O Seasonal			
Cit	y				Nashville	Time in	11	L:0	8 A	١M	A	M/P	м ті	me or	ut 11:30:AM AM/PM			
Ins	necti	on Da	te		03/19/2024 🗉							d C						
		e of In				low-up O Complaint			– O Pr			-		Cor	nsultation/Other			
		tegor			01 302	03			04		,				up Required O Yes 叙 No Number of S	Seats	12	
	A Ce	-			ors are food preparatio	n practices and employee			* m				repo	ortec	to the Centers for Disease Control and Preven		_	
				as c	ontributing factors in f										control measures to prevent illness or injury.			
		(14	ırk de	algae	ed compliance status (IN, OU	T, KA, NO) for each numbered liter									INTERVENTIONS ach item as applicable. Deduct points for category or subcat	egory.)	
	N⊨in o	:ompii	ance		OUT=not in compliance NA Compliance			Te)\$=cc	mecte	d on-s	ite duri	ng ins	spection R=repeat (violation of the same code provis Compliance Status		•	WT
⊢	IN	OUT	NA	NO		ervision	1005	R	wi	H	IN	ол	NA	110	Cooking and Reheating of Time/Temperature	cus	ĸ	
1	黨	0				demonstrates knowledge, and	0	0	5				NA		Control For Safety (TCS) Foods			
	IN	OUT	NA	NO	performs duties Emplo	yee Health					00	0	X		Proper cooking time and temperatures Proper reheating procedures for hot holding	0	00	5
23		0			Management and food emp Proper use of restriction an	koyee awareness; reporting	0	0	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time as			
Ľ		OUT	NA	NO	,	enic Practices	Ľ		-	18	0	0	22	0	Public Health Control Proper cooling time and temperature	0	o	
4	X			0	Proper eating, tasting, drink	ing, or tobacco use	0	0	5	15	0	0	室		Proper hot holding temperatures	0	0	
P		O OUT	NA		No discharge from eyes, no Preventing Cont	tamination by Hands	0	0	-			8	8	0	Proper cold holding temperatures Proper date marking and disposition	8	응	5
6	邕	0			Hands clean and properly v	vashed ready-to-eat foods or approved	0	-		22	2 0	0	X	0	Time as a public health control: procedures and records	0	0	
2	×	0	0	0	alternate procedures follow	ed	0	0	Ľ		IN	OUT	_	NO	Consumer Advisory			
	IN	O OUT	NA	NO	Handwashing sinks propert Approv	y supplied and accessible red Source		0	2	23	0	0	篱		Consumer advisory provided for raw and undercooked food	0	0	4
	黨		0	-	Food obtained from approv Food received at proper ten		8	00		F	IN	OUT		NO	Highly Susceptible Populations			
11	×	ŏ	Ľ		Food in good condition, saf	e, and unadulterated	ŏ	ŏ	5	24	0	<u> </u>	×		Pasteurized foods used; prohibited foods not offered	0	0	5
12		0	×	0	Required records available: destruction		0	0			IN	OUT		NO	Chemicals			
13		OUT		NO	Protection fro Food separated and protect	om Contamination	0	0	4	25	5 0 夏	8	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	0	읭	5
14	X	0	ŏ		Food-contact surfaces: clea	aned and sanitized		ŏ		Ē	IN	OUT	NA	NO	Conformance with Approved Procedures	Ŭ		
15	X	0			Proper disposition of unsafe served	e food, returned food not re-	0	0	2	27	0	0	黨		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Rotall Practices are	preventive measures to c	vetro	1 10.0	inte	odu	otios		atho		, chemicals, and physical objects into foods.			
				_					ETA						d energiesend and hulleren erleene une reener			
				00	T=not in compliance	COS=com	ected o	n-site	during						R-repeat (violation of the same code provision)			
	_	OUT	1		Compliance Safe Food an		cos	R	WT			UT			Compliance Status Utensils and Equipment	COS	R	WT
	28 29				d eggs used where required ice from approved source	1	8	00	1		15				infood-contact surfaces cleanable, properly designed, and used	0	0	1
	30	Ō	Varia		btained for specialized proc		ŏ	ŏ	1		6	-			g facilities, installed, maintained, used, test strips	0	0	1
H		OUT	_	er co	Food Temperate	te equipment for temperature					_				ntact surfaces clean	0	0	1
	31	0	cont	lon			0	0	2		0	TUK			Physical Facilities		_	
	32 33				properly cooked for hot hold thawing methods used	áng	8	0	1			-			I water available; adequate pressure stalled; proper backflow devices	8	8	2
<u> </u>	34	0	Ther		eters provided and accurate		ō	ō	1	5	0	0 8	šewag	e and	waste water properly disposed	0	0	2
F		OUT	_		Food Identif						_	_			es: properly constructed, supplied, cleaned		0	1
	35	O		1 prop		er; required records available	0	0	1			-			use properly disposed; facilities maintained	0	0	1
	36	2	_	ots ro	Prevention of Feed dents, and animals not pres		0	0	2		-				lities installed, maintained, and clean entilation and lighting; designated areas used	0	0	1
⊢	37		-				0		1	H	-	TUK			Administrative Items	-		
			_			preparation, storage & display	-	0		Ļ		_						
	38 39				leanliness ths; properly used and store	d	0	0	1		_				nit posted inspection posted	0	8	0
	40		_	hing f	ruits and vegetables		0		1		-	_			Compliance Status	YES	NO	WT
	41	OUT	_	e ute	Proper Use of nsils; properly stored	Utensils	0	0	1	- 5	7	-	Sompli	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act	X	0	
_	42 43	0	Uten	sils, e	quipment and linens; proper /single-service articles; prop		0		1	5	8		obacc	o pro	ducts offered for sale oducts are sold, NSPA survey completed	0	0	0
	43 44				ed properly	any solica, used		ŏ		Ľ		- 10	IN USE	oo pe	wave are sold, nor A survey completed			
															Repeated violation of an identical risk factor may result in revor			
ma	mer a	and po	st the	most	recent inspection report in a co	inspicuous manner. You have the ri-	to he he	eques							e. You are required to post the food service establishment permitting a written request with the Commissioner within ten (10) days			
r eb	ort. 1	CA 1	sectio		14-703, 08-14-706, 68-14-708, 68	14-709, 68-14-711, 68-14-715, 68-14-7			-				_	\sim			_	
_	(/			03/2	19/2	_		_	_	_/		2		03/1	.9/2	
Si	natu	re of	Pers	ion In	Charge				Date						ental Health Specialist			Date
					Additio	nal food safety information car	i be fo	bund	on ou	ır we	bsite	, http	c//tn.g	jow/h	ealth/article/eh-foodservice			

PH-2267 (Rev. 6-15)	Free food safety training class	RDA 629		
P192207 (Nev. 0-10)	Please call () 6153405620	to sign-up for a class.	ND4 023

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Pride And Joy Group Daycare Home Establishment Number #: 605114000

NSPA Survey – To be completed if #57 is "No"	
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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)							

Equipment l'emperature	
Description	Temperature (Fahrenheit)

Food Temperature	State of Food	Temperature (Fahrenheit

Observed Violations	_
rotal # 5	
Repeated # ()	
36:	
37:	
6:	
17:	
53:	
ю.	
"See page at the end of this document for any violations that could not be displayed in this space	

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omments/Other Observations	

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.

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Comments/Other Observations (cont'd)

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

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Sources		
Source Type:	Source:	

Additional Comments