TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

| | Line of | | ¥. | | | | | | | | | | | | | | | | | | | | | Γ | | _ | | |
|--|---|--|-----------|---|---------|----------------|--|--------|----------------------|---------------------|----------|----------------------|------------------------|------------------|------------------|-------------|---------|---------|------------------|------------|----------|--------|--|----------------------------|---------------------|----------|--------|---------|
| E . I . | | TRINITY CHILDREN LEARNING CENTER - FD- | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Establishment Name Address | | 5 | 84 N GERN | MA | | OWN | N PA | RKV | NAY # | 10 | 2 | | | _ | Ту; | e of I | Establi | shme | O Temporary O Se | | J | | J | | | | | |
| City | | | ō | Cordova Time in 10:45 AM AM / PM Time out 11:30: AM AM / PM | | | | | | | | | | | | | | | | | | | | | | | | |
| Inspection Date 10/06/2021 Establishment # 605243017 Embargoed 000 | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | | | | | tion | _ | Routine | | O Follow | | | | Complair | | | _ | | limin | | - | | Cor | nsultation/Other | L | | | | |
| Risk | Cat | gc | хy | | | o | 01 | 8 | 1(2 | | | 0 | 3 | | | c | 4 | | | | Fo | low- | up Required 🕱 Yes | O No | Number of S | ieats | 71 | |
| | 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. | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | | | | ļ. | | | | | | | | | | | | | | | | | | | INTERVENTIONS ach liom as applicable. Deduc | | | | | |
| IN | in c | <u> </u> | iian | | 20910 | | UT=not in compliance | | | | | | -not obser | ved | | | co | | | | | | spection R=repeat (| violation of the | same code provisi | on) | | |
| F | IN | bu | TN | NA | NO | | Comp | _ | | Status rvision | | | | CC | s | R 1 | NT | F | | - | | | Compliance Sta Cooking and Reheatin | | | COS | R | WT |
| \rightarrow | | 0 | + | | | P | erson in charge pr | _ | | | | nowledg | ge, and | 6 | | 5 | 5 | 16 | IN 淀 | OUT | | | Control For Sat Proper cooking time and ten | ety (TCS) Fe | | 0 | | |
| | IN | - | _ | NA | NO | | erforms duties | _ | _ | ee Hea | | | | | | | | | 0 | ő | | | Proper reheating procedures | for hot holding | - | ő | 00 | 5 |
| | 0 🕅 | 2 0 | - | | | | lanagement and fo troper use of restric | | | | | ss; repo | orting | | | 3 | 5 | | IN | ουτ | NA | NO | Cooling and Holding, De a Public He | te Marking, aith Contro | | | | |
| $ \rightarrow $ | | | ΤN | NA | | | | | | nic Pra | ~~~~~ | _ | | t, | _ | _ | | | X | 0 | 0 | | Proper cooling time and tem | | | 0 | 8 | |
| | | 00 | | | 0 | N | roper eating, tastin to discharge from e | eyes | s, nose | e, and n | mouth | | | | | 5 | 5 | 20 | 100 | 00 | 0 | | Proper hot holding temperat Proper cold holding tempera | tures. | | 0 | 0 | 5 |
| | IN K | 0 | TN | NA | | Н | Preventin lands clean and pr | rope | erly was | shed | | | | c | | | | 21 | \# 0 | 0 0 | 0 第 | | Proper date marking and dis Time as a public health cont | | s and records | 0 0 | 0 | |
| | × | 0 | | 0 | 0 | a | to bare hand conta Itemate procedure | es fo | blowed | d . | | | | C | | | 5 | | IN | - | NA | - | Consume | r Advisory | | - | Ŭ | |
| | IN | 0 | TN | NA | NO | | landwashing sinks | | | supplied of Sour | | accessi | ible | | | > | 2 | 23 | 0 | 0 | × | | Consumer advisory provider food | d for raw and | undercooked | 0 | 0 | 4 |
| | | 00 | | 0 | 0 | | ood obtained from ood received at pre | | | | | | | | | | | | IN | OUT | | NO | Highly Suscept | | | | | |
| 11 | × | 0 | | 1 | _ | F | ood in good condit lequired records av | ition, | i, safe, a | and un | hadulter | | site | - | _ | 4 | 5 | 24 | | O OUT | NA | | Pasteurized foods used; pro | | not offered | 0 | 0 | 5 |
| 12 | | 0 | 1. | | O NO | - IØ | estruction Protect | tier | n from | n Cont | amina | ation | | C | <u>'</u> | | - | 25 | IN O | | XX | NO | Food additives: approved an | nicals Id properly us | ed | 0 | o | - |
| 13 14 | 2 | 0 | | 0 | | E | ood separated and ood-contact surfact | | | | sanitiz | rod | | | | | 4 | 26 | × | 0 | NA | NO | Toxic substances properly is Confermance with | entified, store | d, used | 00 | 0 | 5 |
| - | | 0 | - | - | 1 | P | roper disposition o | | | | | | iot re- | | _ | 5 | 2 | 27 | 0 | 0 | 8 | no | Compliance with variance, s | | | 0 | 0 | 5 |
| | ~ | | | _ | _ | | erved | | | | | | | | | | | | | | - | | HACCP plan | | | | | |
| | | | | | Go | od | Retail Practice | | are pr | revent | tive m | neasu | res to o | | | | | | | | | gens | s, chemicals, and physic | cal objects | into foods. | | | |
| | | | | | 0 | UT- | not in compliance | | | | | | COS=cor | rected | on-s | ite d | uring | | | ICE | 8 | | | | code provision) | | | 14.00 |
| | _ | U | | | | _ | Compl Safe F | Feed | d and | | | | | |)S I | | | | 0 | UT | | | Compliance St Utensils and Equ | pment | | cos | ĸ | WT |
| 20 | | 0 | - IV | lab | er an | id îc | eggs used where r e from approved s | sour | irce | | | | | - 0 | 8 | 2 | 2 | 4 | 5 | | | | infood-contact surfaces clear and used | able, properly | designed, | 0 | 0 | 1 |
| 30 | | 0 | | aria | ance | ob | tained for specializ Food Tem | | | | | \$ | | 0 | | 2 | 1 | 4 | 6 | ٥V | Varew | ashin | g facilities, installed, maintair | ed, used, tes | t strips | 0 | 0 | 1 |
| 31 | | 0 | | rop | | oolir | ng methods used; | ade | aquate | equipm | nent fo | or temp | erature | 0 | 0 | > | 2 | 4 | _ | ∧ C עד | lonfoo | d-cor | ntact surfaces clean Physical Facili | ties | | 0 | 0 | 1 |
| 33 | _ | _ | _ | _ | | | roperly cooked for awing methods us | | holding | ig. | | | | 18 | 异 | | 1 | 4 | _ | | | | f water available; adequate p stalled; proper backflow devic | ressure | | | 8 | 2 |
| 34 | • | 0 | T | <u> </u> | | | ers provided and a | accu | | | | | | Ċ | | _ | 1 | 5 | 0 | o s | iewag | e and | waste water properly dispos | ed | | 0 | 0 | 2 |
| 35 | _ | | - | 000 | d pro | per | fy labeled; original | | ontifica ntainer: | | red rec | ords av | vailable | | | 5 | 1 | 5 | _ | _ | | | es: properly constructed, sup use properly disposed; faciliti | | | 0 | 0 0 | 1 |
| | | ÐU | | | | | Prevention of | | | | | | | | | | | 5 | | _ | | | lities installed, maintained, a | | | - | 0 | 1 |
| 36 | : | 0 | In | 158 | cts, r | rode | ents, and animals r | not | presen | nt | | | | 0 | | <u> </u> | 2 | 5 | 4 | <u>ہ</u> ہ | vdequa | de ve | entilation and lighting; designation | ited areas use | ed . | 0 | 0 | 1 |
| 37 | · | 0 | 0 | ont | tamir | nati | on prevented durin | ng fa | ood pre | eparatic | on, stor | rage & | display | 0 | | | 1 | | 0 | υτ | | | Administrative | tems | | | _ | |
| 38 | _ | - | _ | | | | anliness s: properly used ar | and r | stored | | | | | | | | 1 | 5 | | | | | nit posted inspection posted | | | 00 | 0 | 0 |
| 40 | _ | | W | _ | | _ | its and vegetables Proper | 5 | | | - | | | _ | | _ | 1 | | _ | _ | | _ | Compliance Str Non-Smokers F | | et | YES | | WT |
| 4 | | 0 | In | | | | ils; properly stored | d | | | | head | - 4 | 8 | 8 | | 1 | 5 | 7 | | | | with TN Non-Smoker Protect ducts offered for sale | | | 0 | | 0 |
| 43 | | 0 | S | ing | le-us | se/s | uipment and linens ingle-service articl | | | | | | 90 | 0 | 5 | 2 | 1 | 5 | 9 | | | | oducts are sold, NSPA surve | y completed | | ŏ | | Ů |
| 44 Failu | _ | | | | | | t properly | - | within t | ten (10) | dava m | NAV FREE | dt in suso | - | | - | 1 | ervic | | blish | ment o | ermit. | Repeated violation of an identi | cal risk factor n | nav result in revor | ation | of yos | ar food |
| servi | | ab | lish | mer the | nt per | rmit. t res | . Items identified as a cent inspection report | ort in | stituting | g immin spicuous | s manne | alth hazi er, You | ards shall have the | be co light t | rrecte o requ | d im | medi | ately (| or op | ratio | ns shall | ceas | e. You are required to post the | food service es | tablishment permit | t in a c | onsp | icuous |
| repor | manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-709, 68-14-719, 68-14-715, 68-14-716, 4-5-320. | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 10/06/2021 9 Cuthul 10/06/2021 | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Signature of Person In Charge Date Signature of Environmental Health Specialist Date **** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice **** | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| PH-2 | Free food safety training classes are available each month at the county health department. | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | | 1 | | | | | | | | P | fease | call (| (|) | 901 | L22 | 229 | 200 |) | | to si | gn-u | p for a class. | | | | | |

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: TRINITY CHILDREN LEARNING CENTER - FD-SRV. Establishment Number #: 605243017

| Warewashing Info | | | | | | | | | | |
|------------------|----------------|-----|--------------------------|--|--|--|--|--|--|--|
| Machine Name | Sanitizer Type | PPM | Temperature (Fahrenheit) | | | | | | | |
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| Equipment Temperature | | | | | | | |
|-----------------------|--------------------------|--|--|--|--|--|--|
| Description | Temperature (Fahrenheit) | | | | | | |
| 1st Freezer | -10 | | | | | | |
| 1st refrigerator | 41 | | | | | | |
| 2nd freezer | -15 | | | | | | |
| 3rd freezer Frigidare | -10 | | | | | | |

| Food Temperature | | | | | | | | |
|------------------|---------------|--------------------------|--|--|--|--|--|--|
| Description | State of Food | Temperature (Fahrenheit) | | | | | | |
| Mac & cheese | Hot Holding | 140 | | | | | | |
| Peas | Cooking | 200 | | | | | | |
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| Observed Vid | orations | | | | | | |
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| epeated # () | | | | | | | |
| · Doos no | t havo omr | | ass policy | but i did | leave a co | 0)/ | |
| . Dues nu | t nave emp | noyee mile | ess policy | , but i ulu | leave a co | py. | |
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| Comments/Other Observations | |
|--|--|
| | |
| 4: 5: 6: | |
| 0. 7: 8: | |
| 9: US Foods. 10: | |
| 11: 12: 13 [.] | |
| 1: 3: 4: 5: 6: 7: 8: 9: US Foods. 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: 21: 22: 23: 24: 25: 26: 27: 57: 58: | |
| 16: 17: 18: | |
| 19: 20: 21: | |
| 22: 23: | |
| 24: 25: 26 [.] | |
| 27: 57: | |
| 58: | |
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***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.

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Establishment Name: TRINITY CHILDREN LEARNING CENTER - FD-SRV. Establishment Number : 605243017

Comments/Other Observations (cont'd)

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

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Establishment Number # 605243017

| Sources | | |
|--------------|---------|--|
| Source Type: | Source: | |

Additional Comments