

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

MiMi's Home Away From Home Daycare Food Establishment Name

Remanent O Mobile Type of Establishment

1412 Wrightford Dr Address

O Temporary O Seasonal

Lebanon City

Time in 10:52 AM AM / PM Time out 11:30: AM

O Farmer's Market Food Unit

Inspection Date

Risk Category

03/06/2024 Establishment # 605318489

Embargoed 0

**K**Routine Purpose of Inspection

O Follow-up O Complaint

O Preliminary

O Consultation/Other Follow-up Required

O Yes 疑 No

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

12	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	d		0
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	鼷	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	-MC	0			Management and food employee awareness; reporting	0	0	-
3	寒	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA		Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	왮	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	
10	0	0	0	3%	Food received at proper temperature	0	0	
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		Food separated and protected	0	0	4
14	×	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	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٥
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	_	0	0	×	Proper cooling time and temperature	0	0	
19	0	0	0	文	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	0	0	0	200	Proper date marking and disposition	0	0	*
22	0	0	0	氮	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	区	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	5
26	1	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

#### res to control the introduction of pathoge s, chemicals, and physical objects into foods.

			GOO	D R	ΕŢΑ	L PRA	CTIC	3.
		OUT=not in compliance COS=corr				inspecti	on	
		Compliance Status	cos	R	WT			
	OUT						OUT	
28		Pasteurized eggs used where required	0	0	1	45	0	Foo
29	0	Water and ice from approved source	0	0	2	40		con
30	0	Variance obtained for specialized processing methods	0	0	1	46	0	Wa
	OUT	Food Temperature Control				140		***
31	0	Proper cooling methods used; adequate equipment for temperature	0	_	2	47	0	Nor
31	١,٠	control	"	0	*		OUT	-
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Hot
33	ō	Approved thawing methods used	O	ō	1	49	ō	Plu
34	0	Thermometers provided and accurate	0	0	1	50	0	Sev
	OUT		1	_	-	51	ō	Toi
35	0	Food properly labeled; original container; required records available	0	0	1	52	0	Ga
	OUT	Prevention of Food Contamination				53	0	Phy
36	0	Insects, rodents, and animals not present	0	0	2	54	0	Ade
37	0	Contamination prevented during food preparation, storage & display	0	0	1		OUT	
38	0	Personal cleanliness	0	0	1	55	0	Cur
39	0	Wiping cloths: properly used and stored	0	0	1	56	0	Mor
40	0	Washing fruits and vegetables	0	0	1			
	OUT	Proper Use of Utensils						
41	0	In-use utensils; properly stored	0	0	1	57		Cor
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58	1	Tot
43	0	Single-use/single-service articles; properly stored, used	0	0	1	59		If to
44	0	Gloves used properly	0	0	1	_		

pect	on	R-repeat (violation of the same code provision		_	
		Compliance Status	cos	R	W
	OUT	Utensils and Equipment	_	_	_
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	-
49	0	Plumbing installed; proper backflow devices	0	0	- 2
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	'
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
45 46 47 48 49 50 51 52 53 54	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
		Physical Facilities and cold water available; adequate pressure on bing installed; proper backflow devices age and waste water properly disposed of facilities: properly constructed, supplied, cleaned orage/refuse properly disposed; facilities maintained orage/refu			
46 O Warewashing to the constructed, at the constructed, at the constructed, at the constructed of the const	Tobacco products offered for sale	0	0	١ (	
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a h n (10) days of the date of the

ignature of Person In Charge

03/06/2024 Date 03/06/2024 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. ) 6154445325 Please call ( to sign-up for a class.

RDA 629

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



## Establishment Information

Establishment Name: MiMi's Home Away From Home Daycare Food Establishment Number ≠: [605318489]

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)
Three comp sink	Chlorine		

Equipment Temperature	
Description	Temperature ( Fahrenheit)
Samsung RIC	37
Frigidaire RIF	0

Food Temperature		
Description	State of Food	Temperature ( Fahrenheit)
Soy Milk	Cold Holding	40
1% Milk	Cold Holding	40

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



## Establishment Information

Establishment Name: MiMi's Home Away From Home Daycare Food

Establishment Number: 605318489

## Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Establishment has employee illness policy
- 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.

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- 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: (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: (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 foods observed being cooked during inspection
- 17: (NO) No TCS foods reheated during inspection.
- 18: No foods observed in cooling during inspection
- 19: (NO) TCS food is not being held hot during inspection.
- 20: See temps
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.

24:

- 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.

<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: MiMi's Home Away From Home Daycare Food					
Establishment Number: 605318489					
Comments/Other Observations (cont'd)					
Additional Comments (cont'd)					
See last page for additional comments.					

Establishment Information

Establishment Name: MiMi's Home Away From Home Daycare Food					
stablishment Number #: 605318489					
ources					
Source Type:	Water	Source:	City		
Source Type:	Food	Source:	Publix Kroger Walmart Aldis		
Source Type:		Source:			
Source Type:		Source:			
Source Type:		Source:			
Additional Comme	nts				
Three comp sink no	t set up during inspectio	n			