TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Aller A																
Establishment Name TRINITY CHILDREN LEARNING CENTER - FD- Type of Establishment O Mobile																
FOUND (T = DNU A N = D A D Z A A A V + 100)						L	J									
Address				-		<u> </u>	<u></u>					O Temporary O Sec 11-40 A M				
City		21 6						-			me ou	at <u>11:40</u> : <u>AM</u> A	M/PM			
Inspection Date		Establishment # 6				-							L			
Purpose of Inspection			O Complaint			O Pro	limin	ary				nsuitation/Other			71	
Risk Category Risk Fac	O1 tors are food prep	aration practices and	O3 employee	beha		04 8 mo	st co	min	only			up Required O Yes to the Centers for Dise			11	-
		ors in foodborne illnes	s outbreak	s. P	ublic	: Hea	ith I	nte	ven	tions	are	control measures to pre				
(Nark design	ated compliance status											INTERVENTIONS ach liom as applicable. Deduc	t points for category or subcat	egory.)	
IN-in compliance	OUT=not in compliance	e NA=not applicable I liance Status	VO=not observe	d COS	R		\$=cor	recte	d on-si	ite duri	ng ins	pection R=repeat (v Compliance Stat	iolation of the same code provis		R	WT
IN OUT NA NO		Supervision						IN	OUT	NA	NO	Cooking and Roberting	of Time/Temperature			
1 嵐 0	Person in charge properties	esent, demonstrates know	edge, and	0	0	5	16	23	0	0	0	Control For Safe Proper cooking time and tem		0	0	
IN OUT NA NO		Employee Health od employee awareness, r	eporting	0			17	8	0	0	0	Proper reheating procedures Ceoling and Heiding, Dat		0	0	•
3 実 0	Proper use of restric			0	0	5		IN	OUT	NA	NO	a Public He				
IN OUT NA NO		d Hygienic Practices g. drinking, or tobacco use		0	0			区区	00	8	_	Proper cooling time and temp Proper hot holding temperature		0	0	
	No discharge from e	eyes, nose, and mouth		ō	Ō	5	20		0	8		Proper cold holding temperat Proper date marking and disa	ures	8	8	5
6 嵐 0 0	Hands clean and pr			0	-	_	22		0	X		Time as a public health contr		o	ō	
7 嵐 0 0 0	alternate procedure			0	0	_		IN	OUT			Consumer Consumer advisory provided				
IN OUT NA NO		Approved Source	7551040	0		1	23	O IN	O OUT	X8 NA	NO	food		0	0	4
10 🕱 0 0 0	Food received at pr	oper temperature		0	0	5	24		0	200	-	Highly Suscepti Pasteurized foods used; prof		0	0	5
11 <u>実</u> 0 12 0 0 巣 0	Required records av	ion, safe, and unadulterate vailable: shell stock tags, p		0	0 0	°	H	IN	OUT		NO	Chem		-	-	-
IN OUT NA NO	Protect	tion from Contaminatio	n				25	0	0	X		Food additives: approved an	<u> </u>	0	8	5
13 <u>泉</u> O O 14 <u>実</u> O O	Food separated and Food-contact surfac	es: cleaned and sanitized		0	0		26	N IN	O OUT	NA	NO	Toxic substances properly id Conformance with A		0	0	-
15 溴 0	Proper disposition o served	f unsafe food, returned foo	d not re-	0	0	2	27	0	0	×		Compliance with variance, sp HACCP plan	pecialized process, and	0	0	5
60	od Retail Practice	are preventive mea	sures to co	ntrol	l the	intre	oduc	tion	ofp	atho	oens	, chemicals, and physic	al objecta into fooda.			
				600												
0	UT=not in compliance Compl	iance Status	COS=corre	cted or COS			inspe	ction				R-repeat (violation Compliance Str	on of the same code provision)	COS	R	WT
28 O Pasteuro	Safe F ted eggs used where it	ood and Water required		0		1			UT	ood ar	nd no	Utensils and Equip nfood-contact surfaces cleans				
29 O Water an	d ice from approved s			Ō	0 0	2	45	+	•	onstru	cted,	and used		0	0	1
OUT	Food Tem	perature Control				<u> </u>	40		_			g facilities, installed, maintain	ed, used, test strips	0	0	1
31 O Proper of control	coling methods used;	adequate equipment for te	mperature	0	0	2	47	0	UT			tact surfaces clean Physical Facilit		0	0	1
	d properly cooked for d thawing methods use			00	0	1	42					water available; adequate pro talled; proper backflow device		8	8	2
	neters provided and a			0	0	1	50		o s	iewagi	e and	waste water properly dispose s: properly constructed, supp	d	0	0	2
		container; required records	available	0	0	1	53	_				use properly disposed; facilitie		ō	ō	1
OUT		Food Contamination					53	_	-			lities installed, maintained, an		0	0	1
	rodents, and animals r			0	0	2	54	+-	-	vdequa	de ve	ntilation and lighting; designal	ted areas used	0	0	1
		g food preparation, storage	a display	0	0	1			UT			Administrative in	tems			
	loths; properly used an			0			55					nit posted inspection posted		8	0	0
40 O Washing	fruits and vegetables Proper	Use of Utensils		0	0	1						Compliance Sta Non-Smokers P		YES	NO	WT
	ensils; properly stored equipment and linens	; properly stored, dried, ha	ndled	00	8		53	5				with TN Non-Smoker Protecti ducts offered for sale	on Act	8	ð	0
	se/single-service articl	es; properly stored, used		0	8	1	55	F				oducts are sold, NSPA survey	/ completed	ŏ		
Failure to correct any vio	lations of risk factor iter			sion of	fyour	food						Repeated violation of an identic				
service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous 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 (8-14-703, 68-14-706, 68-14-708, 68-14-719, 68-14-719, 68-14-715, 68-14-715, 68-14-716, 4-5-320.																
Werry n 10/06/2021 Smochilli 10/06/2021								0001								
								Date								
**** Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice ****																
		Additional food safety inf	ormation can	be fo	und	on ou	r web	site,	http	c//tn.g	ov/h		e ****			

61	Free food safety training clas	RDA 629		
59	Please call () 9012229200	to sign-up for a class.	HEA GED

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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

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.	
	<u> </u>

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				

Equipment Temperature				
Description	Temperature (Fahrenheit)			
1st Freezer	-10			
1st refrigerator	41			
2nd freezer	-15			
3rd Freezer	-10			

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Peas	Cooking	200			
Mac & Cheese	Hot Holding	140			

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Comments/Other Observations	
1: 2: 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:	
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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