

Establishment Name

Purpose of Inspection

Address

City

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile Type of Establishment

O Temporary O Seasonal

SCORE

Number of Seats 177

04/10/2024 Establishment # 605324039 Embargoed 0 Inspection Date

Equally Created Child Care Center Food

₩ Follow-up

283 Plus Park Blvd

Nashville

Routine

O Preliminary O Consultation/Other

Time in 11:48: AM AM / PM Time out 01:10: AM AM / PM

Risk Category О3 04 Follow-up Required O Yes 疑 No

O Complaint

- 12	¥≃in c	iqmo	ance		OUT=not in compliance NA=not applicable NO=not observe	_			5=co	mecte	d on-si	te dur	ing ins	spection	
					Compliance Status	cos	R	WT						Com	
	IN	оит	NA	NO	Supervision					IN	оит	NA	NO	Cooking a	
1	0	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	0	0	Proper cookin	
	IN	OUT	NA	NO	Employee Health				17	_	ō	ō	ō		
2	0	0			Management and food employee awareness; reporting	0	0							Cooling and	
3	0	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO		
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	0	Proper cooling	
4	0	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		19	0	0	0	0	Proper hot hol	
5	0	0		0	No discharge from eyes, nose, and mouth	0	0	°	20	0	0	0		Proper cold ho	
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	0	0	0	0	Proper date m	
6	0	0		0	Hands clean and properly washed	0	0		22	0	0	0	0	Time as a pub	
7	0	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	-	_	OUT	NA	NO	11110 00 0 pou	
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	_	_	-	Consumer ad	
	IN	OUT	NA	NO	Approved Source				23	0	0	0		food	
9	0	0			Food obtained from approved source	0	0	\Box		IN	OUT	NA	NO	Hig	
10	0		0	0	Food received at proper temperature	0	0		24	0	0	0		Pasteurized fo	
11	0	0			Food in good condition, safe, and unadulterated	0	0	5	[24	0	١ ٠	_		Pasteurized to	
12	0	0	0	0	Required records available: shell stock tags, parasite destruction	0	0			IN	оит	NA	NO		
	IN	OUT	NA	NO	Protection from Contamination				25		0	0		Food additives	
13	0	0	0		Food separated and protected	0	0	4	26	0	0			Toxic substan	
14	0	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conform	
15	0	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	0		Compliance w HACCP plan	

ᆫ	Compliance Status							WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	-	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	0	Proper reheating procedures for hot holding	0	0	Ľ
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18		0	0	0	Proper cooling time and temperature	0	0	
19		0	0	0	Proper hot holding temperatures	0	0	
20		0	0		Proper cold holding temperatures	0	0	5
21	0	0	0	0	Proper date marking and disposition	0	0	*
22	0	0	0	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	0		Food additives: approved and properly used	0	0	5
26	0	0			Toxic substances properly identified, stored, used	0	0	
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	0		Compliance with variance, specialized process, and HACCP plan	0	0	5

ures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD F					
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT				
28	0	Pasteurized eggs used where required	0	0	1
29		Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	١,
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	•
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	_
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	r
44	0	Gloves used properly	0	0	

pecti	2011	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	-:
50	0	Sewage and waste water properly disposed	0	0	- 3
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	0	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	П		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	8
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	100	0	
58		Tobacco products offered for sale	9	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	\perp

ost recent inspection report in a conspicuous manner. You have the right to request a hearing regal 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of th

04/10/2024

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Signature of Person In Charge

Date

**** 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: Equally Created Child Care Center Food Establishment Number # 605324039								
Establishment Number #: 605324039								
MODA C								
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								
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 per	son attempting to gain entry	to submit acceptable form	of identification.					
"No Smoking" signs or the international "Non-Si	moking" symbol are not cons	picuously posted at every	entrance.					
Garage type doors in non-enclosed areas are n	ot completely open.							
Tents or awnings with removable sides or vents	In non-enclosed areas are r	ot completely removed or	open.					
Smoke from non-enclosed areas is infiltrating in	ito areas where smoking is p	rohibited.						
Smoking observed where smoking is prohibited	by the Act.							
Warewashing Info	- 4 -			a efe				
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renhelt)				
Equipment Temperature								
Description			Temperature (Fahr	enheit)				
Food Temperature								
Description		State of Food	Temperature (Fahr	enhelt)				

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information
Establishment Name: Equally Created Child Care Center Food
Establishment Number: 605324039
Comments/Other Observations
8: (IN): All handsinks are properly equipped and conveniently located for food employee use. 57: "No Smoking" signs or the international "No Smoking" symbol are conspicuously posted at every entrance. 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 Name: Equally Created Child Care Center Food			
Establishment Number: 605324039			
Comments/Other Observations (cont'd)			
Additional Comments (cont'd)			
See last page for additional comments.			

Establishment Information

Establishment Name: Equally Created Child Care Center Food						
Establishment Number #: 605324039						
Sources						
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Additional Comments						
Okay to operate.						

Establishment Information