TENNESSEE DEPARTMENT OF HEALTH TARI IQUMENT INCO

	FOOD SERVICE ESTABLISHMENT INSPECTION REPORT																			
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Esta	The Learning Zone Berkshire O Farmer's Market Food Unit Permanent O Mobile																			
Address			1706 Blackman Rd O Temporary O Seasonal												/					
City					Murfreesbo	ro	Time in	12	2:0	5 F	M	A	M/P	и та	me o	ut 12:10: PM AM / PM				
		~ D	de.		03/18/20	24 Establishmen						_								
	Anspection Date 03/18/2024 Establishment # 605261948 Embargoed 0 Purpose of Inspection O Routine Porton O Complaint O Preliminary O Consultation/Other																			
Risk Category O1 III2 O3 O4 Follow-up Required O Yes III No Number of Seats											0									
Nisk	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. FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS																			
	(Mark designated compliance status (IN, OUT, NA, NO) for each numbered litem. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)																			
IN	in c	ompli	ance			nce NA=not applicat pliance Status	NO=not observe		R		\$=cor	recte	d on-s	ite duri	ing ins	pection R=repeat (violation of the Compliance Status	same code provisi		R	WΤ
h	IN	OUT	NA	NO		Supervision						IN	оит	NA	NO	Cooking and Reheating of Time/T	emperature			
П	邕	0		-	Person in charge performs duties	present, demonstrate	s knowledge, and	0	0	5	16	0				Control For Safety (TCS) F Proper cooking time and temperatures	eeds	0		
			NA	NO		Employee Healt		-			17		ŏ			Proper reheating procedures for hot holdi	ng	00	ŏ	5
23	風覚	0				food employee awar riction and exclusion		6	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking a Public Health Contro				
H	_		NA	NO		od Hygienic Pract		-			18	0	0	0	X	Proper cooling time and temperature	·	0	0	_
4	区区	0				ting, drinking, or toba reyes, nose, and mo		0	0	5	19 20		0	0	2	Proper hot holding temperatures Proper cold holding temperatures		0	00	
\square	IN	-	NA	NO	Prevent	ing Contamination						X		ŏ	0	Proper date marking and disposition		ŏ	0	5
-	皇鼠	0	0	6		tact with ready-to-ea	t foods or approved	6	0	5	22	-	0	×	-	Time as a public health control: procedure	as and records	0	٥	
8	X	0	-	-	alternate procedu Handwashing sini	res followed is properly supplied a	and accessible		0	2	23	IN O	OUT	NA X	NO	Consumer Advisory Consumer advisory provided for raw and	undercooked	0	0	
	IN 宸	OUT O	NA	NO	Food obtained fro	Approved Source m approved source	•	0	0	_		IN	OUT		NO	food Highly Susceptible Populat	tions	-	-	•
10	0	0	0	8	Food received at	proper temperature dition, safe, and unad	biltoratori	0	8	5	24	鬣	0	0		Pasteurized foods used; prohibited foods	not offered	0	0	5
-+	<u>×</u>	0	×	0	Required records	available: shell stock		ŏ	ŏ		H	IN	OUT	NA	NO	Chemicals				
H	IN	OUT		NO		ction from Contan	nination					0		X		Food additives: approved and properly us		00	0	5
13 14	응	00	<u>家</u> 0		Food separated a Food-contact surf	nd protected aces: cleaned and sa	nitized		00	4	26	<u>実</u> IN	O	NA	NO	Toxic substances properly identified, store Conformance with Approved Proceeding		0	0	•
	1	0			Proper disposition served	of unsafe food, retur	med food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized pro HACCP plan	ocess, and	0	0	5
⊢	_			_						_										
				Goo	d Retail Practi	ces are preventiv	re measures to co						-		gens	, chemicals, and physical objects	into foods.			
				00	T=not in compliance		COS=corre	cted o	n-site	a (A) during				5		R-repeat (violation of the same	e code provision)			
	_	OUT		_		pliance Status Food and Water		COS	R	WT			UT	_	_	Compliance Status Utensils and Equipment		COS	R	WT
2	8	0	Past	eurize	ed eggs used when	e required		0	0	1	4	_	o F			nfood-contact surfaces cleanable, properly	y designed,	0	0	1
23	_				tice from approved obtained for specia	source lized processing met	hods	8	8	2	\vdash	+	- 0			and used				
		OUT			Food Te	mperature Contro	4				40		-			g facilities, installed, maintained, used, tes	it strips	0	0	1
3	1	0	Prop		oiing methods used	t; adequate equipme	nt for temperature	0	0	2	43	_	O N UT	onnoo	a-cor	Physical Facilities		0	0	1
3	_				properly cooked for				0		4	_				water available; adequate pressure		0		2
3	_	0	<u> </u>		thawing methods u eters provided and			0	0	1	49	_	_			stalled; proper backflow devices waste water properly disposed		00	0	2
	-	OUT				d Identification		Ľ		_	5	_	-			es: properly constructed, supplied, cleaned		ŏ	ŏ	1
3	5	0	Food	d prop	erly labeled; origin	al container; required	records available	0	0	1	53		-	-	·	use properly disposed; facilities maintained	d	0	0	1
		OUT				of Food Contamin	ation				53	_	-			lities installed, maintained, and clean		0	0	1
3		-			dents, and animale	,		0	0	2	54	-	-	vaequa	ne ve	ntilation and lighting; designated areas us	De	0	0	1
3						ring food preparation,	storage & display	0	0	1		-	UT			Administrative items		_		
3	_	-	-		leanliness ths; properly used	and stored		0	0	1	50					nit posted inspection posted			0	0
4		0	Was		ruits and vegetable	15			0	1						Compliance Status				WT
4	_	OUT		se ute	nsils; properly store	r Use of Utensils		0	0	1	57	-	- 0	Sompli	ance	Non-Smokers Protection A with TN Non-Smoker Protection Act	let	X	0	
4	2	0	Uten	sils, e	equipment and line	ns; properly stored, d		0	0	1	53	8	T	obacc	o pro	ducts offered for sale		0	0	0
4	_				a/single-service art ed properly	cles; properly stored	used		8	1	55	9	11	tobac	co pr	oducts are sold, NSPA survey completed		0	0	
1			-			tems within ten (40) da	ys may result in susper				service	0 015	blish	ment o	ermit.	Repeated violation of an identical risk factor i	may result in rever	ation	of yes	ar food
servi	ce er	tabli	shmer	nt perr	nit. Items identified a	s constituting imminen	t health hazards shall b	e corre	cted i	mmedi	ately (or op	eration	ns shal	l ceas	e. You are required to post the food service en	stablishment permit	t in a c	onsp	icuous
repo	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 <u>T.C.A. sections 61</u> -14-703, 68-14-708, 68-14-709, 68-14-715, 68-14-716, 4-5-329.																			
	03/18/2024 03/18/2024																			

Signature	of Person	In Charge						

03/18/2024

SCORE

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03/18/2024 Date Signature of Environmental Health Specialist

Date

**** Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice ****

Free food safety training classes are available each month at the county health department. Please call () 6158987889 to sign-up for a class. PH-2267 (Rev. 6-15) RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: The Learning Zone Berkshire Establishment Number #: 605261948

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)								

quipment l'emperature									
Decoription	Temperature (Fahrenheit)								

ecoription	State of Food	Temperature (Fahrenheit

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Establishment Name: The Learning Zone Berkshire Establishment Number: 605261948

Comments/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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Establishment Name: The Learning Zone Berkshire Establishment Number: 605261948

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