# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Establishment blog			The Tree House Day Care Food Service						Type of Establishment     Wermanent     O Mobile										
Establishment Name			25 W. Division St.																
Audress		Mt Juliet Time in 09:45 AM AM / PM Time out 10:16; AM AM / PM																	
	Inspection Date 08/09/2023 Establishment # 605150188 Embargoed 0 Purpose of Inspection WRoutine 0 Follow-up 0 Complaint 0 Preliminary 0 Consultation/Other																		
									04	e-11111						Number of S	in after	91	
Nak Gub	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 (Nark designated compliance status (IH, OUT, HA, HO) for each numbered Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.) IN=in compliance OUT=not in compliance NA=not applicable NO=not observed COS=corrected on-site during inspection R=repeat (violation of the same code provision)																			
IN=in co	mpli	ance			e NA=not applicable	NO=not observe	cos	R		S=co	recte	d on-t	site duri	ng ins	Pection R=repeat (violation of the Compliance Status		n) COS	R	WT
$\mapsto$	ουτ	NA	NO	P	Supervision			_			IN	ουτ	NA	NO	Cooking and Reheating of Time/ Control For Safety (TCS)				
	0			performs duties	esent, demonstrates kr	lowledge, and	0	0	5		0				Proper cooking time and temperatures		8	<u> </u>	5
2 20	0	NA			Employee Health od employee awarene	ss; reporting	0	0		17	O IN	0		NO	Proper reheating procedures for hot hold Cooling and Holding, Date Marking		0	0	_
3 実	0			Proper use of restric		-	0	0	•						a Public Health Contr	ol	_	_	
4 🐹	0	NA		Proper eating, tastin	d Hygienic Practice g. drinking, or tobacco		0	0	5	19	0	0	0	õ	Proper cooling time and temperature Proper hot holding temperatures		0	0	
IN		NA	NO	Preventin	ryes, nose, and mouth g Contamination by	Hands	0		-		12	8			Proper cold holding temperatures Proper date marking and disposition		8	00	5
6 <u>奥</u> 7 <u>嵐</u>	0	0		Hands clean and pr No bare hand conta	operly washed ct with ready-to-eat foo	ds or approved	0	0 0	5	22	0	0	×	0	Time as a public health control: procedu	res and records	0	0	
8 😹	0		-	alternate procedure Handwashing sinks	s followed properly supplied and a	accessible	-	0	2	23	_	001	NA X	NO	Consumer Advisory Consumer advisory provided for raw and		0	0	4
	олт О	NA		Food obtained from	Approved Source approved source		0	0	_	-	IN	-	NA	_	food Highly Susceptible Popula	tions	-	9	-
		0		Food received at pr		rated	0		5	24	1	0	0		Pasteurized foods used; prohibited foods	s not offered	0	0	5
	ō	×	0		vailable: shell stock tag		ō	o			IN	ουτ	NA	NO	Chemicals				
IN 13 定		NA	NO		tion from Contamina	ition		0		25	0 夏	8	X		Food additives: approved and properly u		0	श	5
14 奚	0	ŏ	- k	Food-contact surfac	es: cleaned and sanitiz			ŏ			IN		NA	1000	Toxic substances properly identified, sto Conformance with Approved P	Procedures		<u> </u>	
15 岌	0			Proper disposition o served	f unsafe food, returned	food not re-	0	0	2	27	0	0	黨		Compliance with variance, specialized p HACCP plan	rocess, and	0	0	5
			Goo	d Retail Practice	is are preventive n	neasures to co	ontro	the	intr	oduc	ction	of	atho	gens	, chemicals, and physical object	s into foods.			
							GOO	DR	ar Al	L PR	LACT	ICE	8						
			001	f=not in compliance Compl	iance Status	COS=corre		n-site R		inspe	ection				R-repeat (violation of the sam Compliance Status		COS	R	WT
28	OUT O		urize	Safe F d eggs used where	eed and Water required		0	0	1			UT	ood ar	nd no	Utensils and Equipment nfood-contact surfaces cleanable, proper	fv designed.			
	0	Water	and	ice from approved s	ource ed processing methods	1	0	0	2	$\vdash$	-	<u> </u>	onstru	cted,	and used		0	0	1
	OUT			Food Ten	perature Control				_		-	_			g facilities, installed, maintained, used, te tact surfaces clean	st strips	0	0	1
31	0	contro	1	-	adequate equipment fo	r temperature	0	0	2		0	UT			Physical Facilities		0	0	_
32 33			_	properly cooked for thawing methods us			8	0	1		_				water available; adequate pressure talled; proper backflow devices		8	응	2
34	O		ome	ters provided and a	courate		0	0	1			-			waste water properly disposed s: properly constructed, supplied, cleane	a	0	0	2
35	0	_	prop		container; required rec	ords available	0	0	1	-	_				use properly disposed; facilities maintaine		0	0	1
	OUT			Prevention of	Food Contaminatio	n				-	_	_			ities installed, maintained, and clean		_	•	1
36	0	Insect	s, ro	dents, and animals r	ot present		0	0	2	5	4 (	<u>ہ</u>	Adequa	de ve	ntilation and lighting; designated areas u	yed	0	이	1
37					g food preparation, sto	rage & display	0	0	1		_	UT			Administrative Items		- 1	- 1	
38 39	-			leanliness ths; properly used a	nd stored			0							nit posted inspection posted		0	0	0
40	O	_	ing fr	uits and vegetables Proper	Use of Utensils		0	0	1	E	_	_	_	_	Compliance Status Non-Smokers Protection		YES	NO	WT
41 42	0	In-use		sils; properly stored		bandlad		8			7				with TN Non-Smoker Protection Act ducts offered for sale		8	श	•
43	0	Single	-use	/single-service articl	; properly stored, dried, es; properly stored, use		0	0	1	5	9				oducts offered for sale oducts are sold, NSPA survey completed		ŏ	ö	Ľ
44 O Gloves used properly O O 1 Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food																			
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.			(0).1		-708, 68-14-709, 68-14-711	, 68-14-715, 68-14-7	16, 4-5	320.			(	$\in$	14	4					
-	١.	$\cap$		~1-1		08/0	)9/2	-		-	(	Ž	10	A	B	C	)8/0		023
Signatur	e of	Perso	n Iñ		Additional facel color	information and	hat		Date						ental Health Specialist			1	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.     PH-2267 (Rev. 6-15)     Please call ( ) 615/1/1/5325 to simplum for a class																			

Free lood safety training ci	asses are available each mor	in at the county nearth department	IL RDA 629
Please call (	) 6154445325	to sign-up for a class.	101025

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



#### Establishment Information

Establishment Name: The Tree House Day Care Food Service Establishment Number #: 605150188

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					

Equipment Temperature	
Description	Temperature (Fahrenheit)
Kenmore rif	10
LG Ric	37
Whirlpool ric	38

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Chicken noodle soup	Hot Holding	145				
Corn	Cold Holding	41				
Milk	Cold Holding	41				

Observed Violations						
Total #						
Repeated # 0						
48: No hot water at hand sink						

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



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Establishment Name: The Tree House Day Care Food Service

Establishment Number : 605150188

#### Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: Discussed policy with pic

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.

6: Employee washed hands when returning from classrooms

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 source info

- 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: Discussed proper sink set up.

15: (IN) No unsafe, returned or previously served food served.

- 16: No food cooked during inspection
- 17: (NO) No TCS foods reheated during inspection.
- 18: No food cooling during inspection
- 19: See food temps
- 20: See food temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: Milk and juice served to kids is pasteurized
- 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.

\*\*\*See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

# Establishment Information

Establishment Name: The Tree House Day Care Food Service Establishment Number: 605150188

Comments/Other Observations (cont'd)

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

### Establishment Information

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Sources			
Source Type:	Food	Source:	IWC, Walmart, Kroger, Aldi
Source Type:	Water	Source:	City
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

# Additional Comments