TENNESSEE DEPARTMENT OF HEALTH ----____ ____ ____ ____

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						F	00) SER	VIC	E EST/	ABL	ISF	IM	ENT	r II	NS	PEC	TI	ON REPORT	sco	RE			
Establishment Name			ne	KinderCare 1272 Food Unit									10		ſ									
Add	ress				410 Swiss Ave O Temporary O Seasonal											/								
City					Na	shville					Time	n 11	L:3	5 /	١M	A	M/P	M Tir	ne o	ut 11:30;AM AM/PM				
Insp	ectio	n Da	te		04	/10/2	2024	Esta	ablishmen	it#_6(0505050	06		_	Emba	irgoe	d C)						
Puŋ	pose	of In	spect		-	outine		劉 Follow			O Complain				elimin				Cor	nsultation/Other				
Risi	Cat	egon	, ·		01		3	22			O 3			04				Fo	ilow-	up Required O Yes 🕱 No	Number of S	eats	13	5
		R																		d to the Centers for Disease Cont control measures to prevent illne	rol and Prevent			
								F	FOODBO	ORNE I	LLNESS R	ISK F	ACT	ors	AND	PU	BLIC	HEA	ТН	I INTERVENTIONS such item as applicable. Deduct points for e				
IN	⊨in ci	ompili		ang is		-not in com	pliance	NA=n	ot applicab		NO=not obser	ved		c						spection R=repeat (violation of th	e same code provisio	n)		
F	IN	our	NA	NO		C	omplia	ance S Super				cos	R	WT						Compliance Status Cooking and Reheating of Time/		cos	R	WT
H	間	0	nun.	NO		son in charg	ge pres			s knowl	ledge, and	0	0	5		IN			NO	Control For Safety (TCS)				
H			NA	NO		orms duties		mploye	e Healti	h	-	-		0	16 17	00	0	1 10 10		Proper cooking time and temperatures Proper reheating procedures for hot hold	ing	00	8	5
	X			_	-	agement a	and food	d employ	yee aware	eness; r	eporting	_	0	5		IN	ουτ	r na	NO	Cooling and Holding, Date Marking				
3	SE IN	0 олт	NA	NO		per use of r			exclusion			0	0	-	18	0	0	XX	0	Public Health Contr Proper cooling time and temperature	ol	0	0	
4	20	0	101	0	Pro	per eating, t	tasting.	drinking	g. or tobac	cco use	,	0	0	5	19	Ō	0	園		Proper hot holding temperatures		0	0	
5	高 IN	0	NA			discharge fr Preve			e, and more mination		inds	0	0	-	20 21	20	8		23	Proper cold holding temperatures Proper date marking and disposition		8	8	5
-	巖	0		_		ds clean ar				foods	or approved	0	-	5	22	0	0			Time as a public health control: procedu	res and records	0	0	
7	×	0	0	0	alte	mate proce	edures f	ollowed				0	0			IN	OUT	NA	NO					
		OUT	NA	NO		dwashing s			d Source		/ssible		0	2	23	0	0	题		Consumer advisory provided for raw and food	undercooked	0	٥	4
		8	0			d obtained d received						0	00			IN	OUT	-	NO	Highly Susceptible Popula	rtions			
11	×	ŏ			Foo	d in good o	condition	n, safe, a	and unad			ŏ	ŏ	5	24	0	0	×		Pasteurized foods used; prohibited foods	s not offered	0	٥	5
		٥	×	0	dest	uired recor truction						0	0			IN	ουτ		NO				_	
13	IN O	001	NA 爲	NO	_	d separates			Contam	inatio	n	0	0	4	25 26	0 18	0			Food additives: approved and properly u Toxic substances properly identified, sto		8	응	5
	X	0	0	1	_	d-contact s						0	0	5		IN	OUT	-	NO	Conformance with Approved F	rocedures		_	
15	黛	٥			serv	per disposit red	oon or u	insale to	oo, reun	nea ioo	a not re-	0	0	2	27	0	0	黨		Compliance with variance, specialized p HACCP plan	rocess, and	0	0	5
				Go	od R	etail Prac	ctices	are pr	eventiv	e mea	sures to c	ontro	l the	intr	oduc	tion	of	patho	gens	s, chemicals, and physical object	s into foods.			
															IL PR			8						
				00	n=no		omplia	nce St			COS=con		R		i inspe					R-repeat (violation of the san Compliance Status	te code provision)	COS	R	WT
2	_	OUT	Past	euriz	ed eo	Sa gs used wr		od and ouired	Water			0	0	1			UT	Food ar	nd no	Utensils and Equipment prood-contact surfaces cleanable, proper	ly designed.	-		
2	9	0	Wate	er and	dice	from appro	ved sou	urce	eine meti	hade		0	0	2	4	\$				and used	.,	0	٥	1
	0	OUT	varia	nce	ootali	ned for spe Food			e Control				0	1	4		-	Narew	ashin	ng facilities, installed, maintained, used, te	st strips	0	٥	1
3	1		Prop		oling	methods u	ised; ad	lequate	equipmen	nt for ter	mperature	0	0	2	4	_	1 O	Vonfoo	d-cor	ntact surfaces clean Physical Facilities		0	0	1
3	_	0	Plan	t food		erly cooke			g				0		4	8	0			d water available; adequate pressure		0		2
3	3 4		<u> </u>			ing method provided a						0	00	1	49	_	_			stalled; proper backflow devices d waste water properly disposed			8	2
	_	OUT	men	- North	eters			entific	ation						5	_	-			es: properly constructed, supplied, cleane	d		ŏ	1
3	5	0	Food	i prog	perfy	labeled; ori	iginal co	ontainer;	required	records	available	0	0	1	5	2	0	Garbag	e/refi	use properly disposed; facilities maintaine	d	0	0	1
	-	OUT				Preventio				ition			_		5	_	-			ilities installed, maintained, and clean		_	0	1
3	6	0	Insec	cts, n	odent	s, and anin	nais not	t presen	.t			0	0	2	5	1	<u>ہ</u>	Adequa	de ve	entilation and lighting; designated areas ur	sed	0	٥	1
3	_					prevented	during f	food pre	paration,	storage	8 display	0	0	1			UT			Administrative items				
3	_	-	-			liness properly us	ied and	stored				0	0	1	5	_			-	nit posted inspection posted		8	0	0
4	0	0				and vegeta	abies						ŏ		Ľ		- 1			Compliance Status				WT
-4	_	OUT	In-us	ie ute	nsis	Pro properly s		e of U	tensils			0	0	1	5		-	Comple	ance	Non-Smokers Protection / with TN Non-Smoker Protection Act	Act	0	N/I	
4	2	0	Uten	sils, (equip	ment and li	inens; p				ndled	0	0	1	5	8		Tobacc	o pro	oducts offered for sale		8	Ô	0
_	3 4					ple-service roperly	articles	, proper	ry stored,	used			8		5	1		110080	co pr	roducts are sold, NSPA survey completed		0	0	
																				Repeated violation of an identical risk factor				
man	ner ar	nd po	st the	most	recer	t inspection	report i	in a cons	picuous m	wanner, 'Y	fou have the r	ight to i	reques							ie. You are required to post the food service (filing a written request with the Commissioner				
											14-715, 68-14-					~	t		-					

IDD Stalt	04/10/2024	Brooklyn P	04/10/2024
Signature of Personnin Charge	Date	Signature of Environmental Health Specialist	Date
**** Additional f	ood safety information can be found on our	website, http://tn.gov/health/article/eh-foodservice	****

	risanorar roos carety meaning meaning	carried reality of the offer,	ich star and a star and a star a s	7 6
PH-2267 (Rev. 6-15)	Free food safety training clas Please call (ises are available each mor) 6153405620	th at the county health department. to sign-up for a class.	RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: KinderCare 1272 Food Establishment Number #: 605050506

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							

quipment l'emperature									
Decoription	Temperature (Fahrenheit)								

Decoription	State of Food	Temperature (Fahrenheit

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: KinderCare 1272 Food Establishment Number : 605050506

Comments/Other Observations		
:		
:		
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:		
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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.

Establishment Information

Establishment Name: KinderCare 1272 Food Establishment Number : 605050506

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: KinderCare 1272 Food Establishment Number #. 605050506

Sources		
Source Type:	Source:	

Additional Comments