TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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Fetz	his	hmen	t Na		MeTime Drop-In Child Care Food	d									O Farmer's Market Food Unit){			
Establishment Name 1410 N Mt. Juliet Rd Ste 103							_	Тур	e of E	Establ	shme	O Temporary O Seasonal		J					
Address				10).0	3 A	M			. т.		ut 10:24: AM AM / PM							
City					07/08/2021 Establishment # 6052					Embe				ne o	<u></u>				
		of In	spec			mplaint	_	_	_	elimin				0.000	nsultation/Other		_		
		legon		DON	01 122 03	ипрали			04	earran	ary					of Seats	36		
RISA	Cat	-			ors are food preparation practices and emp			vior	s mo				rep	ortec	to the Centers for Disease Control and Pre	vention		, 	
				as c						_					control measures to prevent illness or inju	y.			
		(11)	ırk de	algne	FOODBORNE ILLNI ted compliance status (IH, OUT, HA, HO) for each namb										INTERVENTIONS ach item as applicable. Deduct points for category or sa	categor;	•		
IN	in c	ompii	ance		OUT=not in compliance NA=not applicable NO=no Compliance Status	t observed	05	R)S=cc	recte	d on-s	ite dur	ng ins	spection R*repeat (violation of the same code p Compliance Status		ा ह	WT	
h	IN	OUT	NA	NO	Supervision	Ť	~~	~		h	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperatur	_	<u> </u>		
1	黨	0			Person in charge present, demonstrates knowledge,	and	0	0	5	10	0	0	0		Control For Safety (TCS) Foods Proper cooking time and temperatures		10		
H	IN	OUT	NA	NO	Employee Health						ő	8	×		Proper reheating procedures for hot holding	8	0 0	5	
	風覚	0			Management and food employee awareness; reports Proper use of restriction and exclusion		0 0	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time a Public Health Control	a.,			
_	_	-	NA	NO	Good Hygienic Practices	-	<u> </u>	-	_	18	0	0	x	0	Proper cooling time and temperature	- 0	То		
	0				Proper eating, tasting, drinking, or tobacco use		0	0	5	19 20	0	0	Ř	0	Proper hot holding temperatures		0		
		OUT	NA	NO	No discharge from eyes, nose, and mouth Preventing Contamination by Hands		0		_		20	8	8	23	Proper cold holding temperatures Proper date marking and disposition	- 8	8	5	
-	0	0			Hands clean and properly washed No bare hand contact with ready-to-eat foods or app		0		5	22	0	0	×	0	Time as a public health control: procedures and reco	is O	0	1	
	<u> </u>	0	0	×	alternate procedures followed		0	0	_		IN	OUT	_	NO	Consumer Advisory		-	-	
	IN		NA	NO	Handwashing sinks properly supplied and accessible Approved Source			0	2	23	0	0	篱		Consumer advisory provided for raw and undercooke food	, lo	0	4	
	高		0		Food obtained from approved source Food received at proper temperature		8	0			IN	OUT		NO	Highly Susceptible Populations		-		
11	×	ŏ	Ŭ		Food in good condition, safe, and unadulterated		ŏ	ŏ	5	24	X	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5	
12	0	0	X	0	Required records available: shell stock tags, parasiti destruction	e	0	0			IN	ουτ	NA	NO	Chemicals				
		OUT O		NO	Protection from Contamination Food separated and protected		0	0	_	25	0 黛	0	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	<u> </u>	0	5	
		ŏ		1	Food-contact surfaces: cleaned and sanitized			ŏ	5	20	IN	_	NA	NO	Conformance with Approved Procedures	Ť	10		
15	×	0		-	Proper disposition of unsafe food, returned food not served	re-	0	0	2	27	0	0	8		Compliance with variance, specialized process, and HACCP plan	0	0	5	
	Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.																		
						G	00	D R	ar/A	L PR	ACT	ĪCE	3						
				00	T=not in compliance Co Compliance Status	0S=correct		R		inspe	ction				R-repeat (violation of the same code provis Compliance Status		S R	WT	
		OUT			Safe Food and Water						0	UT			Utensils and Equipment				
2					ed eggs used where required dice from approved source		0	8	2	4	5				infood-contact surfaces cleanable, properly designed, and used	0	0	1	
3	0	OUT	Varia	ance o	obtained for specialized processing methods Food Temperature Control		0	0	1	4	5 X	iš v	Varew	ashin	g facilities, installed, maintained, used, test strips	0	0	1	
3		0			oling methods used; adequate equipment for tempera	sture	0	0	2	4		-	lonfoo	d-cor	ntact surfaces clean	0	0	1	
3		-	cont		properly cooked for hot holding		0	0	1	4	_	UT D ⊢	lot an	1004	Physical Facilities I water available; adequate pressure	0	0	2	
3	3	0	Appr	roved	thawing methods used		0	0	1	4	9	ΟP	'lumbi	ng ins	stalled; proper backflow devices	0	0	2	
3	4	OUT	Ther	mom	eters provided and accurate Food Identification		0	0	1	5	_	-			i waste water properly disposed es: properly constructed, supplied, cleaned	0	0		
3	5		Food	d prop	erly labeled; original container; required records avail	lable	0	0	1	5	_	_			use properly disposed; facilities maintained	- o	lõ	1	
		OUT			Prevention of Feed Contamination		-	-	_	5	3 0	_			lities installed, maintained, and clean	0	0	1	
3	6	0	Inse	cts, ro	idents, and animals not present		0	0	2	5	1	0 A	dequa	ite ve	entilation and lighting; designated areas used	0	0	1	
3	7	0	Cont	tamina	ation prevented during food preparation, storage & dis	splay	0	0	1		0	υτ			Administrative items				
3	_	-	-		cleanliness		0	0	1	5					nit posted	0	0	0	
3	_				hths; properly used and stored fruits and vegetables		0	0	1	5	\$ (0 1	lost re	cent	Compliance Status		O NO	WT	
		OUT			Proper Use of Utensils										Non-Smokers Protection Act				
4	2	0	Uter	vsils, e	nsils; properly stored equipment and linens; properly stored, dried, handled		0	-		5	8	T	obacc	o pro	with TN Non-Smoker Protection Act ducts offered for sale	0	8	0	
4	_				a/single-service articles; properly stored, used ed properly			8	1	5)	If	tobac	co pr	roducts are sold, NSPA survey completed	0	0	1	
	_		-						_	servic	0 015	blish	nent o	ermit.	Repeated violation of an identical risk factor may result in	evocation	of ve	sur food	
servi	ce er	stablis	shmer	nt perm	nit. Items identified as constituting imminent health hazard	is shall be o	orre	cted is	mmed	iately	or op-	mation	is shal	l ceas	e. You are required to post the food service establishment fling a written request with the Commissioner within ten (10	ermit in a	cons	picuous	
		CA.	sectio	ne 68.	44,703 68,44,706 68,44,708 68,44,700 68,44,744 68,44,744							>	/		htt				
	P) (1	٣	X	5 minan	07/08	8/2	021	L		\geq	Ŋ	4	1	ANCO	07/	07/08/2022		
Sigr	atu	Signature of Person In Charge						[Date	S	natu	re of	Envir	onme	ental Health Specialist	Date			

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

PH-2267 (Rev. 6-15)	Free food safety training class		nth at the county health department.	RDA 629
1192201 (Nev. 0-10)	Please call () 6154445325	to sign-up for a class.	101.025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: MeTime Drop-In Child Care Food Establishment Number #: 605252692

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.	
	_
"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)

Equipment l'emperature	
Description	Temperature (Fahrenheit)
Ric	37
Rif	0

Food Temperature Description	State of Food	Temperature (Fahrenheit)
milk	Cold Holding	41
	_	

Observed Violations
Total # 2 Repeated # 0
Repeated # ()
46: 3 comp sink missing drain board
55: Permit not posted

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Name: MeTime Drop-In Child Care Food

Establishment Number : 605252692

Comments/Other Observations

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

2: (IN): An employee health policy is available.

3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.

4: (N.O.) No food workers present.

5: (N.O.) No food workers present at the time of inspection.

6: (NO) No workers present during inspection.

7: (NO) No food workers present during the inspection.

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: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.

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

16: (NO) No raw animal foods cooked during inspection.

17: (NA) No TCS foods reheated for hot holding.

18: (N.Á.) No cooked food is cooled, prepares no TCS food from ambient temperature ingredients that require cooling, does not receive raw eggs, shellstock, or milk.

19: (NA) Establishment does not hot hold TCS foods.

20: See food temps

21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.

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: Juice provided by center 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.

Establishment Information

Establishment Name: MeTime Drop-In Child Care Food Establishment Number: 605252692

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: MeTime Drop-In Child Care Food Establishment Number #: 605252692

Sources			
Source Type:	Water	Source:	City
Source Type:	Food	Source:	Walmart, Sam's Club
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Additional Comme	ents		

3 comp sink not set up