



# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

99

Establishment Name Learning Zone Mt. Juliet Food Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile  
Address 1004 Pleasant Grove Pl ☐ Temporary ☐ Seasonal  
City Mt. Juliet Time in 10:45 AM AM / PM Time out 11:29 AM AM / PM  
Inspection Date 03/21/2024 Establishment # 605317164 Embargoed 0  
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other  
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 175

**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 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)						Compliance Status			COS	R	WT
Supervision						Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			COS	R	WT
1	IN	OUT	NA	NO		16	IN	OUT	NA	NO	
					Person in charge present, demonstrates knowledge, and performs duties						
2	IN	OUT	NA	NO		17	IN	OUT	NA	NO	
					Management and food employee awareness, reporting						
3	IN	OUT	NA	NO							
					Proper use of restriction and exclusion						
4	IN	OUT	NA	NO		18	IN	OUT	NA	NO	
					Good Hygienic Practices						
5	IN	OUT	NA	NO		19	IN	OUT	NA	NO	
					Proper eating, tasting, drinking, or tobacco use						
6	IN	OUT	NA	NO		20	IN	OUT	NA	NO	
					No discharge from eyes, nose, and mouth						
7	IN	OUT	NA	NO		21	IN	OUT	NA	NO	
					Preventing Contamination by Hands						
8	IN	OUT	NA	NO		22	IN	OUT	NA	NO	
					Hands clean and properly washed						
9	IN	OUT	NA	NO							
					No bare hand contact with ready-to-eat foods or approved alternate procedures followed						
10	IN	OUT	NA	NO		23	IN	OUT	NA	NO	
					Handwashing sinks properly supplied and accessible						
11	IN	OUT	NA	NO							
					Approved Source						
12	IN	OUT	NA	NO		24	IN	OUT	NA	NO	
					Food obtained from approved source						
13	IN	OUT	NA	NO							
					Food received at proper temperature						
14	IN	OUT	NA	NO		25	IN	OUT	NA	NO	
					Food in good condition, safe, and unadulterated						
15	IN	OUT	NA	NO		26	IN	OUT	NA	NO	
					Required records available: shell stock tags, parasite destruction						
					Protection from Contamination						
					Food separated and protected						
					Food-contact surfaces: cleaned and sanitized						
					Proper disposition of unsafe food, returned food not re-served						

**Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.**

## GOOD RETAIL PRACTICES

OUT=not in compliance COS=corrected on-site during inspection R=repeat (violation of the same code provision)						Compliance Status			COS	R	WT
Safe Food and Water						Utensils and Equipment			COS	R	WT
28	OUT					45	OUT				
					Pasteurized eggs used where required						
29	OUT					46	OUT				
					Water and ice from approved source						
30	OUT					47	OUT				
					Variance obtained for specialized processing methods						
					Food Temperature Control						
31	OUT					48	OUT				
					Proper cooling methods used; adequate equipment for temperature control						
32	OUT					49	OUT				
					Plant food properly cooked for hot holding						
33	OUT					50	OUT				
					Approved thawing methods used						
34	OUT					51	OUT				
					Thermometers provided and accurate						
						52	OUT				
					Food Identification						
35	OUT										
					Food properly labeled; original container; required records available						
					Prevention of Food Contamination						
36	OUT					53	OUT				
					Insects, rodents, and animals not present						
37	OUT					54	OUT				
					Contamination prevented during food preparation, storage & display						
38	OUT										
					Personal cleanliness						
39	OUT					55	OUT				
					Wiping cloths: properly used and stored						
40	OUT					56	OUT				
					Washing fruits and vegetables						
					Proper Use of Utensils						
41	OUT										
					In-use utensils; properly stored						
42	OUT					57	OUT				
					Utensils, equipment and linens; properly stored, dried, handled						
43	OUT					58	OUT				
					Single-use/single-service articles; properly stored, used						
44	OUT					59	OUT				
					Gloves used properly						

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.C.A. sections 68-14-703, 68-14-706, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 03/21/2024 Signature of Environmental Health Specialist [Signature] Date 03/21/2024

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

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***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)
CMA 3 comp sink	Heat QA	200	169.60

***Equipment Temperature***

Description	Temperature ( Fahrenheit)
Arctic air ric	37
Arctic air rif	-7

***Food Temperature***

Description	State of Food	Temperature ( Fahrenheit)
Milk	Cold Holding	40
Sliced turkey	Cold Holding	41

**Observed Violations**

Total # 1

Repeated # 0

43: Disposable aluminum pans stored turned up on shelf over prep table

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**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 upon entering kitchen after delivering food to 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: (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 food being cooked during inspection
- 17: (NO) No TCS foods reheated during inspection.
- 18: No food being cooled during inspection
- 19: (NO) TCS food is not being held hot during inspection.
- 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 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.

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**Comments/Other Observations (cont'd)****Additional Comments (cont'd)*****See last page for additional comments.***



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### ***Additional Comments***