TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

| | | 744 | C. I.I. | | | | | | | | | | | O Fermer's Market Food Unit | | ſ | \ |
|---|--|--|--|--|--|--|--------------------|--|--|---|-------------------------------|---|--|--|---|---|---|
| Est | ablis | hmen | it Nar | | Big Hearts Little Hands Child Care Fo | bod | | | | Typ | e of l | Establi | ishme | B Permanent O Mobile | | | |
| Adx | dress | | | | 1450 Sam Davis Rd., Suite 145 | | | | _ | | | | | O Temporary O Seasonal | | | |
| City | ý | | | | Smyrna Time | 11 | .:2 | 1 A | Μ | A | M/P | и ті | me o | IT 11:50: AM AM / PM | | | |
| Inst | pecti | on Da | ate | | 04/01/2024 Establishment # 60525052 | | | | | | d 0 | | | | | | |
| | | of In | | | Routine O Follow-up O Complain | | | O Pro | | | - | | Cor | nsultation/Other | | | |
| | | tegor | | | O1 102 O3 | | | 04 | | | | Fe | low | up Required O Yes 🕄 No Number of S | Seats | 81 | |
| | | | | | ors are food preparation practices and employee | | vior | * mo | | | | rep | ortec | I to the Centers for Disease Control and Preven | | _ | |
| | | | | as c | ontributing factors in foodborne illness outbreak | | | | | | | | | | | | |
| | | (11 | ırk de | algnat | FOODBORNE ILLNESS R red compliance status (IN, OUT, NA, NO) for each numbered its | | | | | | | | | | egory.) | | |
| 11 | ŧ⊨in o | :ompii | ance | | OUT=not in compliance NA=not applicable NO=not observ Compliance Status | ed COS | R | | \$=cor | recte | d on-s | ite duri | ing ins | pection R=repeat (violation of the same code provis Compliance Status | | R | WT |
| h | IN | OUT | NA | NO | Supervision | 000 | ~ | | h | IN | олт | NA | NO | Cooking and Reheating of Time/Temperature | 000 | ~ 1 | |
| 1 | 83 | 0 | | | Person in charge present, demonstrates knowledge, and performs duties | 0 | 0 | 5 | 16 | 0 | 0 | 1 | | Control For Safety (TCS) Foods Proper cooking time and temperatures | | 0 | |
| | IN | OUT | NA | NO | Employee Health | | | | | ŏ | ŏ | õ | - | Proper reheating procedures for hot holding | 00 | ŏ | 5 |
| 3 | 英 | 0 0 | | | Management and food employee awareness: reporting Proper use of restriction and exclusion | 6 | 0 | 5 | | IN | ουτ | NA | NO | Cooling and Holding, Date Marking, and Time as a Public Health Control | | | |
| | | OUT | NA | | Good Hygienic Practices | | _ | | | 0 | 0 | 0 | X | Proper cooling time and temperature | 0 | 0 | _ |
| 4 | 滅滅 | 8 | | | Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth | 0 | 0 | 5 | 19 | 0)33 | 0 | | 0 | Proper hot holding temperatures Proper cold holding temperatures | 8 | 응 | |
| | IN | OUT | NA | NO | Preventing Contamination by Hands | | | | | X | | ŏ | 0 | Proper date marking and disposition | ŏ | ŏ | 5 |
| 6 7 | 邕 | 0 | 0 | 0 | Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved | 0 | 0 0 | 5 | 22 | 0 | 0 | × | 0 | Time as a public health control: procedures and records | 0 | 0 | |
| | 邕 | 0 | 0 | 0 | alternate procedures followed Handwashing sinks properly supplied and accessible | | 0 | 2 | | IN | OUT | _ | NO | Consumer Advisory Consumer advisory provided for raw and undercooked | | | |
| | IN | OUT | NA | NO | Approved Source | | _ | | 23 | | 0 | 8 | | food | 0 | 0 | 4 |
| | 窓の | | 0 | 2 | Food obtained from approved source Food received at proper temperature | 8 | 0 | | | IN 総 | OUT | _ | NO | Highly Susceptible Populations | | | |
| | X | | | | Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite | 0 | 0 | 5 | 24 | _ | 0 | 0 | | Pasteurized foods used; prohibited foods not offered | 0 | 0 | • |
| 12 | | 0 | X | O NO | destruction | 0 | 0 | | - 25 | IN | OUT | | | Chemicals | | | |
| 13 | X | 001 | O | NO | Protection from Contamination Food separated and protected | 0 | 0 | 4 | 29 | 0 武 | 0 | X | J | Food additives: approved and properly used Toxic substances properly identified, stored, used | 0 | 허 | 5 |
| 14 | X | 0 | 0 | | Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- | - | 0 | 5 | | IN | OUT | NA | NO | Conformance with Approved Procedures | | _ | |
| 15 | X | 0 | | | served | 0 | 0 | 2 | 27 | 0 | 0 | 邕 | | Compliance with variance, specialized process, and HACCP plan | 0 | ٥ | 5 |
| | | | | Goo | d Retail Practices are preventive measures to c | ontro | the | intr | duc | tion | ofp | atho | gens | , chemicals, and physical objects into foods. | | | |
| | | | | | | | | ETAI | | | - | | - | | | | |
| | | | | | | | | | | | 1.2.2 | | | | | | |
| | | | | 00 | T=not in compliance COS=com | ected o | | | | | | | | R-repeat (violation of the same code provision) | Loos | PI | WT |
| | 28 | OUT | | 00 | Tenct in compliance COSecon Compliance Status Safe Food and Water | COS | R | WT | | ction | UT | | _ | Compliance Status Utensils and Equipment | COS | R | WT |
| | 29 | 0 | Past | eurize | Compliance Status | COS | R | WT | | Ction | υτ O F | | | Compliance Status | cos O | R O | WТ 1 |
| | | 000 | Past Wate Varia | eurize | Compliance Status Safe Food and Water d eggs used where required lice from approved source obtained for specialized processing methods | COS COS O | R | WT | inspe | ction S | UT O C | onstru | cted, | Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, | | _ | |
| | 29 30 | 0 0 00 | Past Wate Varia | eurize er and ance o | Compliance Status Safe Food and Water d eggs used where required lice from approved source | O O O | R 0000 | WT | inspe 4 | Clion Clion S | ит О ^Г о О V | onstru Varew | cted, ashin | Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used | 0 | 0 | |
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| PH-2267 (Rev. 6-15) | Free food safety training clas | RDA 629 | | |
|---------------------|--------------------------------|--------------|-------------------------|---------|
| (19220) (Net. 0-10) | Please call (|) 6158987889 | to sign-up for a class. | 101.023 |

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Big Hearts Little Hands Child Care Food Establishment Number # 605250518

| Warewashing Info | | | |
|------------------------|----------------|-----|--------------------------|
| Machine Name | Sanitizer Type | PPM | Temperature (Fahrenheit) |
| 3 comp sink mot set up | CI | | |

| Equipment Temperature | |
|-----------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
| Reach in cooler | 40 |
| | |
| | |
| | |

| Food Temperature | | | | | | |
|------------------|---------------|--------------------------|--|--|--|--|
| Description | State of Food | Temperature (Fahrenheit) | | | | |
| Milk ric | Cold Holding | 40 | | | | |
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Big Hearts Little Hands Child Care Food

Establishment Number : 605250518

Comments/Other Observations

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

2: Policy is present and posted

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 stayed on task, discussed hand washing

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 food source

- 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: No raw animal foods served
- 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: (NA) No raw animal foods served.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling observed, discussed cooking from an ambient temp
- 19: (NA) Establishment does not hot hold TCS foods.
- 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

- 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: Big Hearts Little Hands Child Care Food Establishment Number : 605250518

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Big Hearts Little Hands Child Care Food Establishment Number #. 605250518

| Sources | | | | |
|------------------|-------|---------|-------------|--|
| Source Type: | Food | Source: | Sams | |
| Source Type: | Water | Source: | Smyrna city | |
| Source Type: | | Source: | | |
| Source Type: | | Source: | | |
| Source Type: | | Source: | | |
| Additional Comme | ents | | | |

Lunch: bread, beef ravioli, broccoli, fruit cup