TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

| Same - | | | | | | | | | | | 1 | | _ | |
|--|---|---|---|---|--|--|--|--|---|--|---|---|---|---|
| Establishment Name | | REN LEARNING CE | ENTE | ER - | · FD | - | Tvr | xe of E | istabli | shme | O Fermer's Merket Food Unit | $\left(\right)$ | | |
| Address | 584 N GERMAN | Town Parkway # | ‡ 102 | 2 | | | 1.33 | AC UI L | 51010 | 511110 | O Temporary O Seasonal | | | / |
| City | Cordova | Time | in <u>0</u> 2 | 1:3 | 6 F | M | _ A | M / PI | / Ti | me ou | л <u>02:20</u> ; <u>РМ</u> ам/рм | | | |
| Inspection Date | 03/13/2024 | stablishment # 6052430 | 17 | | _ | Emba | argoe | d 0 | | | | | | |
| Purpose of Inspection | 記Routine O Fo | ollow-up O Complai | nt | | O Pr | limin | ary | | c | Cor | suitation/Other | | | |
| Risk Category | O 1 322 | O 3 | | _ | O 4 | | | | | | | r of Seats | | L |
| | | | | | | | | | | | I to the Centers for Disease Control and Pr control measures to prevent illness or inju | | , | |
| (Mark design | ated compliance status (IN, O | FOODBORNE ILLNESS F | | | | | | | | | INTERVENTIONS ach item as applicable. Deduct points for category or a | bostegon | | |
| IN=in compliance | OUT=not in compliance NA | A=not applicable NO=not obse | rved | | CC | | | | | | pection R=repeat (violation of the same code | provision) | | |
| IN OUT NA NK | Compliance Sup | e Status pervision | COS | F R | WT | h | IN | OUT | NA | NO | Compliance Status Cooking and Reheating of Time/Temperatu | _ | <u>s r</u> | WT |
| 1 與 0 | Person in charge present, performs duties | demonstrates knowledge, and | 0 | 0 | 5 | 16 | 0 | 001 | 0 | | Control For Safety (TCS) Foods Proper cooking time and temperatures | | | |
| IN OUT NA NO | Emple | oyee Health ployee awareness; reporting | - | 0 | | | ŏ | ŏ | | | Proper reheating procedures for hot holding | | 00 | 5 |
| 3 2 0 | Proper use of restriction an | | ō | - | 5 | | IN | ουτ | NA | NO | Cooling and Holding, Date Marking, and Time a Public Health Control | | | |
| IN OUT NA NK 4 滋 O O | | lenic Practices | | 0 | | | 8 | 0 | 0 | | Proper cooling time and temperature Proper hot holding temperatures | - 0 | 0 | |
| 5 嵐 0 0 | No discharge from eyes, n | ose, and mouth | ŏ | ŏ | 5 | 20 | 25 | 0 | 0 | | Proper cold holding temperatures | 0 | 0 | 5 |
| IN OUT NA NK 6 点 O O | Hands clean and properly | | | 0 | | | 100 100 100 | 0 | 0 | | Proper date marking and disposition Time as a public health control: procedures and reco | rds O | | |
| 7 🕱 0 0 0 | alternate procedures follow | | 0 | 0 | 5 | | IN | OUT | NA | - | Consumer Advisory | | 1 | |
| 8 🐹 O IN OUT NA NK | | ved Source | | 0 | 2 | 23 | - | 0 | 簒 | | Consumer advisory provided for raw and undercook food | ° o | 0 | 4 |
| 9 <u>家</u> 0 10 0 0 0 万 | Food obtained from approv Food received at proper te | | 0 | 0 | | 24 | IN O | OUT | NA | NO | Highly Susceptible Populations Pasteurized foods used; prohibited foods not offered | 0 | 0 | 6 |
| 11 <u>家</u> O 12 O O 黛 O | Food in good condition, sa Required records available | | 0 | 0 | 5 | - | IN | OUT | | NO | Chemicals | Ť | 10 | ů |
| IN OUT NA NO | destruction | om Contamination | | | | | 0 | 0 | 26 | | Food additives: approved and properly used | - 0 | 0 | |
| 13 <u>泉</u> 0 0 14 <u>実</u> 0 0 | Food separated and protect Food-contact surfaces: cle | | 0 | 0 | 4 | 26 | <u>民</u> IN | O OUT | NA | NO | Toxic substances properly identified, stored, used Conformance with Approved Procedures | o | ō | 1° |
| 15 溴 0 | | fe food, returned food not re- | 0 | - | 2 | 27 | 0 | 0 | 実 | | Compliance with variance, specialized process, and HACCP plan | 0 | 0 | 5 |
| | | | | | | | 41 | | | | | | _ | |
| | od Retail Practices are | preventive measures to | | | ETAI | | | - | _ | gens | , chemicals, and physical objects into food | •. | _ | |
| 0 | UT=not in compliance Compliance | COS=co | mected o | | during | | | | | | R-repeat (violation of the same code provis Compliance Status | | SR | WT |
| OUT | Safe Food an | nd Water | | | - | | 0 | UT | | | Utensils and Equipment | | 1 | |
| 29 O Water an | zed eggs used where require id ice from approved source | | 0 | 0 | 2 | 4 | 5 | 0 1 | | | nfood-contact surfaces cleanable, properly designed, and used | 0 | 0 | 1 |
| OUT | obtained for specialized pro Food Temperat | | | 18 | | \vdash | + | - | | | | | Ť | 1 |
| 31 O Proper c | coling methods used; adequa | | 0 | 8 | 1 | 40 | _ | o v | | | g facilities, installed, maintained, used, test strips | 0 | 0 | |
| | | ate equipment for temperature | 0 | 0 | 2 | 4 | 7 | o v | | | g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities | | 0 | |
| | d properly cooked for hot hol | ate equipment for temperature | 0 | 0 | 1 2 1 | 47 | 7 C | | onfoo ot and | d-con | tact surfaces clean Physical Facilities water available; adequate pressure | 0 | 0 | 2 |
| 33 O Approve 34 O Thermor | d properly cooked for hot hol d thawing methods used neters provided and accurate | ate equipment for temperature Iding | 0 | 0 0 0 | 2 | 43 43 45 | 7 C 8 9 | | onfoo ot and lumbir ewage | d-con d cold ng ins e and | tact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed | 0 | 0000 | 2 |
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: TRINITY CHILDREN LEARNING CENTER - FD-SRV. Establishment Number #: 605243017

| 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. | Yes |
| "No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance. | Yes |
| 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. | Yes |
| 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) | | | |
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| Equipment l'emperature | | | | |
|------------------------|--------------------------|--|--|--|
| Description | Temperature (Fahrenheit) | | | |
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| Food Temperature | | | | |
|------------------|---------------|--------------------------|--|--|
| Decoription | State of Food | Temperature (Fahrenheit) | | |
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Establishment Number : 605243017

Comments/Other Observations

1: (IN): ANSI Certified Manager present.

- 2:
- 3: Proper restriction of use
- 4: (IN) Employee drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6:

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:
- 10: (NO): No food received during inspection.
- 11:
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13:
- 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:
- 19: 20:

21:

- 22: 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: (NA) A highly susceptible population is not served.
- 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:
- 2: 3:
- 5:
- 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: TRINITY CHILDREN LEARNING CENTER - FD-SRV. Establishment Number : 605243017

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: TRINITY CHILDREN LEARNING CENTER - FD-SRV.

Establishment Number # 605243017

| Sources | | |
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| Source Type: | Source: | |
| Additional Comments | | |

Additional Comments

No violations