TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Const of					Providence Christian School Food Service											O Farmer's Market Food		١	ſ	٦
Establishment Name			nt Na	me								Type of Establishment Server's Merket Food Unit Server's Merket Food Unit Server's Merket Food Unit								J
Address					410 Dejarnette Ln O Temporary O Seasonal															
City				Murfreesborg	-):4						me o	at <u>11:29</u> : <u>AM</u> A	M/PM				
Insp	ectio	on D	ate		02/20/202	Establishment #	60531789	6		-	Emba	rgoe	d C)						
Puŋ	ose	of Ir	nspec	tion	Routine	O Follow-up	O Complaint			O Pr	elimin	ary		c	Cor	nsuitation/Other				
Risi	Cat	-			01	第2	O 3			O 4			_			up Required O Yes			10	0
		_	Cisk													to the Centers for Disc control measures to pr		tion		
																INTERVENTIONS ach liom as applicable. Deduc				
IN	⊧in c		iance	21941		ce NA=not applicable	NO=not observe		NG dash								iolation of the same code provisi			
F		010			Comp	liance Status		COS	R	WT				_	_	Compliance Stat	us g of Time/Temperature	COS	R	WT
H		001	NA	NO	Person in charge pr	Supervision esent, demonstrates kno	wiedge, and	0		-		IN	ουτ	NA	NO		ety (TCS) Foods			
Ľ	篇 IN	-	NA	NO	performs duties	Employee Health		0	0	5		00	00			Proper cooking time and tem Proper reheating procedures		00	0	5
2	X	0	-			od employee awareness	s; reporting		0	5	Ť	IN	001			Cooling and Holding, De	te Marking, and Time as	Ē		
3	笑 IN	0	NA	NO	Proper use of restric	ction and exclusion d Hyglenic Practices		0	0	-	18	0	0	0		a Public He Proper cooling time and tem		0		
4	X	0	1	0	Proper eating, tastin	ig, drinking, or tobacco u		0		5	19	黨	0	0	õ	Proper hot holding temperate	ires	0	0	
5	高 IN		NA			eyes, nose, and mouth g Contamination by I	Hands	0	0			100	8			Proper cold holding temperal Proper date marking and dis		8	8	5
6	×	0		0	Hands clean and pr	operly washed		0				0	o	×		Time as a public health contr		0	0	
7	鬣	0	0	0	alternate procedure			0	0	Ľ		IN	OUT	NA	NO	Consume				
	N N	00	NA	NO		properly supplied and ac Approved Source	ccessible	0	0	2	23	0	0	黛		Consumer advisory provided food	for raw and undercooked	0	0	4
9 10	8	0	0	132	Food obtained from Food received at pr			0				IN	OUT	_	NO	Highly Suscepti	ble Populations			
ii					Food in good condit	ion, safe, and unadultera		ŏ	0	5	24	×	0	0		Pasteurized foods used; prol	hibited foods not offered	0	0	5
12	0	0	X	0	destruction	vailable: shell stock tags,		0	0			IN	ουτ				licals			
13			NA O	NO	Food separated and	tion from Contaminat i protected	lon	0	0	4	25 26	2 0	0		J	Food additives: approved an Toxic substances properly id		0	응	5
	×			1	Food-contact surfac	es: cleaned and sanitize		Ō	Ō	5		IN	OUT	NA	NO	Conformance with A	pproved Procedures		_	
15	2	0			Proper disposition o served	of unsafe food, returned fo	ood not re-	0	0	2	27	0	0	窝		Compliance with variance, s HACCP plan	pecialized process, and	0	0	5
				Goo	d Retail Practice	are preventive m	easures to co	ntro	the	intr	oduc	tion	of	atho	gens	, chemicals, and physic	al objects into foods.			
								600							_					
				00	T=not in compliance	liance Status	COS=corre		n-site	during						R-repeat (violati Compliance St	on of the same code provision)	LCOS	R	WT
		001	_		Safe F	ood and Water						0	UΤ	_		Utensils and Equi	pment			
	8 9	0	Wat	er and	ed eggs used where i lice from approved s	lource		0	0	2	4	5 (nfood-contact surfaces clean and used	able, properly designed,	0	0	1
3	0	0		ance		ed processing methods		0	0	1	4	6 (0	Narew	ashin	g facilities, installed, maintain	ed, used, test strips	0	0	1
3	1	0				adequate equipment for	temperature	0	0	2	47	_	_	Vonfoo	d-cor	tact surfaces clean	-	0	0	1
3	2	0	cont Plar		property cooked for	hot holding			0	1	41		UT D	lot and	d cold	Physical Facilit water available; adequate pr		0	ο	2
	3		<u> </u>		thawing methods us			0	0	1	49	9 (0	Numbi	ng ins	stalled; proper backflow devic-	65	0	0	2
F,	4	001	O Thermometers provided and accurate UT Feed Identification				0	0	1	5	_				waste water properly dispose is: properly constructed, supp		8	0	2	
3	5	0	Foo	d prop	erly labeled; original	container; required record	rds available	0	0	1	53	2 (0	Sarbaç	je/refi	use properly disposed; facilitie	es maintained	0	0	1
		OUT	_			Food Contamination	1				53	_	-			lities installed, maintained, an		0	0	1
	6	0	Inse	cts, ro	idents, and animals r	iot present		0	0	2	54	• •	<u>ہ</u>	Adequa	ste ve	ntilation and lighting; designa	ted areas used	0	0	1
3	7					g food preparation, stora	ige & display	0	0	1			UT			Administrative I	tems		_	
	8 9				cleanliness ths: properly used ar	nd stored		0	0	1	54					nit posted inspection posted		0	0	0
40 O Washing fruits and vegetables				ŏ		1	Ĕ		- I			Compliance Sta				WT				
4	-	001	_	se ute	Proper nsils; properly stored	Use of Utensils		0	0	1	5	-	-	Sompli	ance	Non-Smokers P with TN Non-Smoker Protect		X	o	
	23	0	Uter	nsils, e	equipment and linens	; properly stored, dried, h es; properly stored, used	handled	0	0	1	53	5				ducts offered for sale oducts are sold, NSPA surve	completed	0	0	0
	4				ed properly	and property and the about	-		ŏ		Ľ				and be				-	
																Repeated violation of an identic				
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. YC.A. Section: 18-14-705, 68-14-706, 68-14-709, 68-14-719, 78-14-71																				
22/20/2024 02/20/2										0024										
Sin	hate	۲ C	Per	son In	Charge		0212	_0/2	-	+ Date	-	7		Envis	5	ental Health Specialist		JZIZ	.0/2	Date
Signature of Person In Charge Date Signature of Environmental Health Specialist Date **** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****																				
	Free food safety training classes are available each month at the county health department																			
Pres l											7889 to sign-up for a class.							DA 629		

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Providence Christian School Food Service Establishment Number # 605317896

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)
3 comp sink not set up	CI		

Temperature (Fahrenheit)
36

Food Temperature		
Decoription	State of Food	Temperature (Fahrenheit)
Meatballs serve line hot well	Hot Holding	143
Meatballs hot box	Hot Holding	151
Yogurt ric	Cold Holding	38

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: Pic has knowledge, will send fact sheet as well.
- 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: Employees handling food stayed on task during inspection and did not wash hands.

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: Food is catered in daily from permitted establishments per pic. Today's source is Dominico's Deli.
- 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: Food served is catered, no cooking occurs.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling observed during inspection
- 19: See food temps
- 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: Dairy products on hand are 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: Providence Christian School Food Service Establishment Number : 605317896

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Providence Christian School Food Service Establishment Number # 605317896

Sources			
Source Type:	Food	Source:	Delmonico's Deli
Source Type:	Water	Source:	City
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments

Discussed kitchen expansion with operator: potentially adding dish machine, oven, freezers, salad bar. Discussed requirements for dish machine and position of food prep equipment relative to hand sink placement. Advised operator to send floor plan to TDH once obtained.

Will send applicable fact sheets per pic request