

Address

Inspection Date

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Kabob Gyro Remanent O Mobile Establishment Name Type of Establishment 718 Thompson Ln, STE 114 O Temporary O Seasonal Nashville Time in 10:50 AM AM / PM Time out 11:45: AM AM / PM

01/19/2023 Establishment # 605207494 Embargoed 0

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 16 Risk Category О3 04 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

m (IN, OUT, NA, NO) for a

10	4 =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0	05=0	ж	ecte	d on-si	te dur	ing i
					Compliance Status	cos	R	WT						
	IN	OUT	NA	NO	Supervision				П	Π	IN	OUT	NA	NK
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	-	16	20	0	0	0
	IN	OUT	NA	NO	Employee Health				Ιħ	17	8	O	0	ò
2	100	0			Management and food employee awareness; reporting									
3	×	0			Proper use of restriction and exclusion	0	0	5	Н		IN	ОUТ	NA	NK
	IN	OUT	NA	NO	Good Hygienic Practices				1 17	18	×	0	0	0
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1 17	19	玄	0	0	To
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	l °	2	100	25	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands				1 7	1	×	0	0	0
6	黨	0		0	Hands clean and properly washed	0	0		l I,	22	×	0	0	0
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	H	-	in.	OUT	NA.	NK.
8	0	26			Handwashing sinks properly supplied and accessible	0	0	2	ΙG	23	0	0	M	П
	IN	OUT	NA	NO	Approved Source				Ľ	~	~	_		
9	黨	0			Food obtained from approved source	0	0		Ш		IN	OUT	NA	NK
10	×	0	0	0	Food received at proper temperature	0	0		ΙG	14	0	0	200	П
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ľ	1	•	•	(40)	
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0				IN	OUT	NA	NK
	IN	OUT		NO	Protection from Contamination					5	320	0	0	
13	0	凝	0		Food separated and protected	0	0	4	l [2	6	×	0		
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	П	T	IN	OUT	NA	NK
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	27	0	0	×	

Compliance Status							R	WT
IN OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods								
16	×	0	0	0	Proper cooking time and temperatures	0	0	5
17	8	0	0	0	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	×	0	0	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	×	0	0	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	200	0	0		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

s to control the introduction of pathogens, chemicals, and physical objects into foods.

PRACTICES

			G00		
		OUT not in compliance COS-com			_
	TOUT	Compliance Status Safe Food and Water	cos	K	m
00			-		
28	0	Pasteurized eggs used where required	0	0	Ľ
29	0	Water and ice from approved source	0	0	_
30	0	Variance obtained for specialized processing methods	0	0	Ŀ
	OUT	Food Temperature Control			_
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	г
33	文	Approved thawing methods used	0	0	Г
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	
	OUT	Proper Use of Utensils			Т
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	г
		Gloves used properly	0	0	-

specti	ion	R-repeat (violation of the same code provision		_				
		Compliance Status	COS	R	WT			
	OUT Utensils and Equipment							
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1			
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1			
47	0	Nonfood-contact surfaces clean	0	0	1			
	OUT	Physical Facilities						
48	0	Hot and cold water available; adequate pressure	0	0	2			
49	0	Plumbing installed; proper backflow devices	0	0	2			
50	0	Sewage and waste water properly disposed	0	0	2			
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1			
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1			
53	3%	Physical facilities installed, maintained, and clean	0	0	1			
54	0	Adequate ventilation and lighting; designated areas used	0	0	1			
	OUT	Administrative Items						
55	0	Current permit posted	0	0	6			
56	0	Most recent inspection posted	0	0	۰			
		Compliance Status	YES	NO	WT			
		Non-Smokers Protection Act						
57		Compliance with TN Non-Smoker Protection Act	- 100	0				
58		Tobacco products offered for sale	0	0	0			
59		If tobacco products are sold, NSPA survey completed	_ 0	0				

a conspicuous manner. You have the right to request a h 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320. ten (10) days of the date of the

01/19/2023

01/19/2023 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. PH-2267 (Rev. 6-15) RDA 629) 6153405620 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information
Establishment Name: Kabob Gyro
Establishment Number #: [605207494]

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.	\neg
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	\neg
Garage type doors in non-enclosed areas are not completely open.	\top
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	_
Smoke from non-enclosed areas is inflitrating 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 compartment sink Not in use	Qa		

Equipment Temperature							
Description	Temperature (Fahrenheit)						
Reach in cooler	40						
Reach in cooler 2	40						
Reach in freezer	-1						
Reach in freezer 2	-12						

Food Temperature	1 -1 1	1
Description	State of Food	Temperature (Fahrenheit
Cooked gyro meat in steam table	Hot Holding	176
Cut cucumber and tomato salad in cold well TPHC	Cold Holding	55
Cooked rice in steam table	Hot Holding	168
Raw chicken in Reach in cooler	Cooling	43
Sour cream in Reach in cooler	Cold Holding	41
Cooked rice in rice cooker	Hot Holding	162
Raw hamburger in Reach in cooler 2	Thawing	33
Milk in Reach in cooler 3	Cold Holding	42
Cooked chicken off the grill	Cooking	183

Observed Violations
Total # 5
Repeated # ()
8. Handsink next to 3 compartment sink blocked by containers. Corrective action
- pic moved.
13: Raw shell eggs stored over Ready to eat taziki sauce and milk in Reach in
cooler 3. Corrective action- pic trained on storage levels and moved shell eggs to
bottom shelf.
33: Raw duck thawing in pan in sink without cold running water.
53: Tiles on floor in back prep area are missing and broken.
53: Excessive amount of food and grease under front cook line.

^{****}See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Kabob Gyro Establishment Number: 605207494

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: (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.

р:

7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

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- 10: (IN) All food received was in good condition and at the proper temperature.
- 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.
- 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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (IN) All TCS foods are properly reheated for hot holding.
- 18: Chicken cooling for 1hour in Reach in cooler at 43°F.

19: 20:

21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.

22:

- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: (NA) A highly susceptible population is not served.

25:

- 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: Kabob Gyro	
Establishment Number: 605207494	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
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Establishment Information Establishment Name: Kabob Gyro Establishment Number # 605207494 Sources

Sources							
Source Type:	Food	Source:	Restaurant depot				
Source Type:	Food	Source:	Gfs				
Source Type:	Food	Source:	Sams				
Source Type:	Water	Source:	City				
Source Type:		Source:					
Additional Comments							