



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
83

Establishment Name: Broadway Cafe
Address: 110 9th AVE S
City: Nashville
Time in: 11:35 AM
Time out: 01:00 PM
Inspection Date: 05/11/2023
Establishment #: 605304616
Embargoed: 0
Purpose of Inspection: Routine
Risk Category: 01

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.)

Table with 2 main sections: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

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

GOOD RETAIL PRACTICES

Table with 2 main sections: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act.

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.

Signature of Person In Charge: [Signature] Date: 05/11/2023
Signature of Environmental Health Specialist: [Signature] Date: 05/11/2023

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

TENNESSEE DEPARTMENT OF HEALTH  
 DIVISION OF ENVIRONMENTAL HEALTH  
 FOOD INSPECTION DATA



**Establishment Information**

Establishment Name: Broadway Cafe  
 Establishment Number #: 605304616

**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-compartment sink not set up			

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
Line Reach in freezer	-6
Reach in cooler	38
Reach in freezer 2	2
Walk in cooler	36

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Chili in soup warmer	Hot Holding	150
Gyro meat on gyro cooker	Hot Holding	76
Hummus on serving line	Cold Holding	54
Sliced tomatoes on serving line	Cold Holding	55
Ranch dressing on servings line cooler	Cold Holding	42
Cooked rice on serving line warmer	Hot Holding	149
Gyro meat on serving line warmer	Hot Holding	135
Cooked burget off of grill	Cooking	180
Cooked burgers in cambro on griddle	Hot Holding	169
Cooked chicken off of griddle	Cooking	192
Cooked turkey patties in Reach in cooler 1	Cold Holding	35

**Observed Violations**

Total # 7

Repeated # 0

- 2: No policy posted - unable to list symptoms and diseases. CA: policy provided and reviewed.
- 13: Raw shell eggs stored on dry storage rack on top of boxes of salt.
- 19: Gyro meat reading below 135 degrees (Food temps listed). CA: discussed hot holding, and follow-up issued.
- 20: Sliced tomatoes on serving line reading above 41 degrees (Food temps listed). CA: ice added, and follow-up issued.
- 37: Employee water bottles with screw top caps stored on back prep table.
- 37: Single service trays not stored upside down.
- 48: Noticeably low water pressure for hot water at serving line hand sink.



**Establishment Information**

Establishment Name: Broadway Cafe

Establishment Number : 605304616

**Comments/Other Observations**

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 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 washing 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 source(s) listed.
- 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.
- 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 temps listed.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling during inspection.
- 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: (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:
- 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: Broadway Cafe

Establishment Number : 605304616

***Comments/Other Observations (cont'd)***

***Additional Comments (cont'd)***

***See last page for additional comments.***

**Establishment Information**

Establishment Name: Broadway Cafe

Establishment Number #: 605304616

**Sources**

Source Type: Food Source: Pfg, restaurant depot

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

**Additional Comments**

Warming rack not holding temp - operator advises that it is not used for hot holding TCS food.