TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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			A.C.														
	110	THEFT			Broadway Cafe									O Fermer's Market Food Unit			
Estat	bīsł	nem	t Nar	ne ,						Typ	xe of I	Establ	shme	O Fermer's Market Food Unit O Permanent 資Mobile			
Addro	655				110 9th AVE S				_					C Terripolary C Seasonal			
City					Nashville Time in	11	1:3	5 A	M	_ A	M/P	м ті	me o	и 01:00: РМ АМ/РМ			
Inspe	etic	n Da	rte		05/11/2023 Establishment # 60530461	.6			Emba	irgoe	d C)					
Purp	ose	of In	spect		Routine O Follow-up O Complaint			O Pr					Cor	nsultation/Other			
Risk	Cat	egon	v .		O1 302 O3			O 4				Fo	ollow-	up Required 🛍 Yes O No Number of S	Seats		
			isk F		ors are food preparation practices and employee										tion	_	
				as c	ontributing factors in foodborne illness outbreak FOODBORNE ILLNESS RI												
		(Me	ırk de	algnat	ed compliance status (IN, OUT, NA, NO) for each numbered her										egery.		
IN-	in c	ompili	ance		OUT=not in compliance NA=not applicable NO=not observ Compliance Status	ed COS	R	the second se	S=cor	rrecte	d on-s	ite dur	ng ins	pection R=repeat (violation of the same code provis Compliance Status	ion)	R	WT
1	IN	OUT	NA	NO	Supervision					IN	оит	NA	NO	Cooking and Reheating of Time/Temperature			
1 1	8	0		_	Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	22	0	0		Control For Safety (TCS) Foods Proper cooking time and temperatures	0	0	
_	_		NA	NO	Employee Health					õ	ŏ	ŏ	-	Proper reheating procedures for hot holding	00	ŏ	5
		8			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	NO	Good Hygienic Practices					0	0	0		Proper cooling time and temperature	0	0	_
4	ŝ	00			Proper eating, tasting, drinking, or tobacco use No discharge from eves, nose, and mouth	0	0	5	19 20		黨		0	Proper hot holding temperatures Proper cold holding temperatures	0		
	IN		NA	-	Preventing Centamination by Hands	<u>۲</u>				X			0	Proper date marking and disposition	ŏ		5
_		0		_	Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	0	-	5	22	0	0	×	0	Time as a public health control: procedures and records	0	0	
		0	0	0	alternate procedures followed	0	0			IN	OUT		NO	Consumer Advisory			
_	IN	OUT	NA	NO	Handwashing sinks properly supplied and accessible Approved Source		0	2	23	0	0	蒿		Consumer advisory provided for raw and undercooked food	0	0	4
		8	0	4	Food obtained from approved source Food received at proper temperature	8	0			IN	OUT		NO	Highly Susceptible Populations			
11 2					Food in good condition, safe, and unadulterated	ŏ	ŏ	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT			Chemicais			
13				NO	Protection from Contamination Food separated and protected	0	0	4	25	0 実	0	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	0	읭	5
14	×	ô	ŏ		Food-contact surfaces: cleaned and sanitized		ŏ			IN		NA	NO	Conformance with Approved Procedures	–	-	
15 3	_	_		, 	Proper disposition of unsafe food, returned food not re- served	-	0		27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
_				-				_	_		_						
					d Retail Practices are preventive measures to c	ontro		intr	oduc	tion	OTE	atho	gens	, chemicals, and physical objects into foods.			
				000				_			_						
						GOO	D R	arA during	L PR	ACT	ICE	3		R-repeat (violation of the same code provision)			
					T=not in compliance COS=com Compliance Status	GOO ected o	D R	during	L PR	AG ction	TICE	3		R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
28	_	OUT		00	F=not in compliance COS=com Compliance Status Safe Food and Water	cted o COS	n-site R	during WT	inspe	ction	ICE B		nd no	Compliance Status Utensils and Equipment		_	
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	5	8	Paste Wate Varia	OU eurize	T=not in compliance COS=com Compliance Status Safe Feed and Water d eggs used where required		D R n-site R	during WT	inspe	ction ction	iCi∋ uτ ο ^F α	ood a	cted,	Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed,		_	
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PH-2267 (Rev. 6-15) Free food safety training classes are available each month at the county health department. Please call () 6153405620 to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Broadway Cafe Establishment Number #: 605304616

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-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.	
arage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	1
moking observed where smoking is prohibited by the Act.	+

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)				
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 # ()

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

(IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
 (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
 (IN) Employee isn't dripking, eating, or using tobacce in a food proparation area.

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.

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:	

Additional Comments

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