

Address

City

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Drury Inn Permanent O Mobile Establishment Name Type of Establishment 555 Donelson Pike. O Temporary O Seasonal Nashville

10/13/2021 Establishment # 605155035 Embargoed 0 Inspection Date

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

Number of Seats 64 Risk Category О3 04 Follow-up Required 级 Yes O No

Time in 07:31; AM AM / PM Time out 08:10; AM AM / PM

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

- 12	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		CC	)\$ <u>=</u> co	rrecte	id (
	_		_		Compliance Status	cos	R	WT			_
	IN	OUT	NA	NO	Supervision					IN	k
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	H
	IN	OUT	NA	NO	Employee Health				17		t
2	300	0			Management and food employee awareness; reporting	0	0				t
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	ľ
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	Т
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		19	黨	t
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	5	20	0	Г
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	*	Τ
6	黨	0		0	Hands clean and properly washed	0	0		22	0	Г
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	-	IN	c
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	Ħ
	IN	OUT	NA	NO	Approved Source				23	0	L
9	嵩	0			Food obtained from approved source	0	0			IN	C
10	0	0	0	×	Food received at proper temperature	0	0	1 1	24	0	т
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24	0	L
12	0	0	Ж	0	Required records available: shell stock tags, parasite destruction	0	0			IN	c
	IN	OUT	NA	NO	Protection from Contamination				25		Т
13	0	0	黨		Food separated and protected	0	0	4	26	窦	Г
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	C
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	Γ

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	×	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	333	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	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	0	0	X		Food additives: approved and properly used	0	0	5
26	黨	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

#### Good Retail Practices are preventive m res to control the introduction of pathoge s, chemicals, and physical objects into foods.

L PRACTICES

	GOOD RI				
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	Г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	1
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	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	ļ
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	0	0	

	on	R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment	1000		
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	ŀ
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	-
47	凝	Nonfood-contact surfaces clean	0	0	
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	П
49	0	Plumbing installed; proper backflow devices	0	0	
50	0	Sewage and waste water properly disposed	0	0	
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	Ľ
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	

conspicuous manner. You have the right to request a hearing r 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of the

10/13/2021

10/13/2021 Date

Signature of Person In Charge

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



## Establishment Information

Establishment Name: Drury Inn

Establishment Number #: 605155035

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.	$\neg$
Garage type doors in non-enclosed areas are not completely open.	$\neg$
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.	$\neg$
Smoking observed where smoking is prohibited by the Act.	-

Warewashing Info						
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)			
H-temp machine Manual Dish Sink	QA		170			

Equipment Temperature					
Description	Temperature ( Fahrenheit)				
Reach in warmer	192				
Walk-In Cooler	34				
Walk in freezer	0				

Food Temperature					
Description	State of Food	Temperature ( Fahrenheit)			
Boiled egg	Cold Holding	51			
Scramble egg	Hot Holding	148			
Sausage	Hot Holding	156			
Gravy	Hot Holding	147			
Milk	Cold Holding	33			
Scramble eggs, Reach in warmer	Hot Holding	155			
Breaded chicken, sunday	Cold Holding	37			
Cooked pasta with cream sauce, monday	Cold Holding	35			

Observed Violations							
Total # 3							
Repeated # ()							
20: Boiled eggs sitting out at 51F, not maintain at 41F, not on tphc CA discard restock with temp eggs. Discuss cold holding methods and use of ice packs.							
47: Inside of ice machine dirty with moldy like substance							
47: Fan guards in Walk-In Cooler dirty							
47. I all gualus in Waik-in Coolei uiity							

<sup>&</sup>quot;"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: Drury Inn Establishment Number: 605155035

## 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.

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: Us foods
- 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: No raw meats
- 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: (N.O.) No cooling of TCS foods during inspection.
- 19: 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: (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:

## Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Drury Inn				
Establishment Number: 605155035				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				
occ hast page for additional comments.				

Establishment Information

Establishment Information								
Establishment Name: Drury Inn								
Establishment Number #. 605155035								
Sources								
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Additional Comments								
Open today 6-9:30am								