



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
75

Establishment Name: Scoreboard at Four Corners
Address: 4027 Lavergne Couchville Pike
City: Nashville
Inspection Date: 05/16/2024
Time in: 03:20 PM
Time out: 04:30 PM
Risk Category: 03
Number of Seats: 200

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: Compliance Status (Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination) and Compliance Status (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, 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: Compliance Status (Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils) and Compliance Status (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: 05/16/2024
Signature of Environmental Health Specialist: [Signature] Date: 05/16/2024

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: Scoreboard at Four Corners  
 Establishment Number #: 605324505

**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)
Dish Washing Machine 3 compartment sink	Chlorine Quarternary	0 300	

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
Prep cooler	42
Prep cooler	40
Prep cooler	49
Low boy cooler	38

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Precooked wings in prep cooler	Cold Holding	41
Raw chicken in prep cooler	Cold Holding	40
Grits on steam well	Hot Holding	38
Pulled pork on steam well	Hot Holding	41
Sliced tomatos in prep cooler	Cold Holding	48
Pico in prep cooler	Cold Holding	49
Meatballs in low boy cooler	Cold Holding	40
Ribs in hot cabinet	Hot Holding	69
Ribs in hot holding cabinet	Hot Holding	70
Ceviche in reach-in cooler	Cold Holding	39
Diced tomatoes in reach-in cooler	Cold Holding	40

## Observed Violations

Total # 7

Repeated # 0

13: Raw chicken chunks stored above cooked chicken in walk-in cooler.

Corrective Action: Person in charge moved items.

14: Dish Washing Machine machine is not functioning properly. Observed at 0ppm. Corrective Action: 3 compartment sink will be used. A followup will be conducted within 10 days.

17: Grits on steam well 38F and pulled pork on steam well at 41F, ribs in hot holding cabinet 68F and 70F placed there at 3PM it is now 3:35PM. Items were not reheated to 165F before being placed on steam well for hotholding.

Corrective Action: Person in charge reheated items to 165F

20: Pico at 49F made two days before, sliced tomatoes in prep cooler 48F made day before. Corrective Action: embargoed

23: Menu is missing indication marks on specific items that pertain to the consumer advisory. Corrective Action: a follow up will be conducted.

46: No test strips

53: Floors behind equipment on cook line have debris build up. Ceiling tiles missing throughout kitchen



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**Comments/Other Observations**

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: An employee health policy is posted on-site. Staff is aware of reportable symptoms and illnesses.
- 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: Observed employees washing their hands at appropriate times and with correct technique.
- 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: See source information.
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: Shell stock tags available and checked.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: Proper cooking time and temperatures were not observed during the time of inspection.
- 18: No TCS food being actively cooled during inspection
- 19: Hot holding not observed.
- 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.
- 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: A "No smoking" sign or the international symbol is not posted at every exterior entrance door.
- 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.



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

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

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

**Establishment Information**

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**Sources**

Source Type: Food Source: PFG, Gordon

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

**Additional Comments**