



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
81

Establishment Name: Mallard's Restaurant
Address: 3803 Dickerson Rd.
City: Nashville
Inspection Date: 11/18/2021
Time in: 01:25 PM
Time out: 02:15 PM
Risk Category: 03
Number of Seats: 79

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 columns: Compliance Status and Compliance Status. Rows include 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, and Chemicals.

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 columns: Compliance Status and Compliance Status. Rows include Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, and 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: 11/18/2021
Signature of Environmental Health Specialist: [Signature] Date: 11/18/2021

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: Mallard's Restaurant
 Establishment Number #: 605183840

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 comp sink	Cl		
Low temp machine	Cl	0	

Equipment Temperature

Description	Temperature (Fahrenheit)
Walk in cooler	38
Prep cooler	40
Chest freezer	-10
Reach in freezer	8

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Potato salad in walk in cooler	Cold Holding	40
Cooked noodles in walk in cooler	Cold Holding	38
Raw beef patty on walk in cooler	Cold Holding	38
Sliced tomatoes on prep cooler	Hot Holding	48
Mash potatoes on hot line	Hot Holding	163
Greens on hot line	Hot Holding	165
Burger grilled (Well)	Cooking	185

Observed Violations

Total # 9

Repeated # 0

- 13: Observed employee place raw beef on to grill with gloved hand, then use same gloved hand to place bun on grill. CA: discussed importance of cross contamination practices, discard bun.
- 14: Dish machine reading 0ppm of cl. CA: order placed for more sanitizer, 3 comp sink shall be used until fixed.
- 20: Sliced tomatoes and raw sausage on prep cooler not holding proper temp. CA: removed food items to bottom of cooler.
- 37: Observed connector of soda spout on floor.
- 39: Observed wet cloth, not in use, stored on food prep surface.
- 45: Observed card board used as shelving in walk in cooler.
- 47: Observed mold like growth on walls in walk in cooler, wire rack of walk in cooler.
- 53: Observed excessive grease build up under hood system.
- 53: Floors and ceiling throughout the kitchen in poor repair.



Establishment Information

Establishment Name: Mallard's Restaurant

Establishment Number : 605183840

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: Observed good hand washing practice.
- 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 hand sinks are properly equipped and conveniently located for food employee use.
- 9:
- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19:
- 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: Mallard's Restaurant

Establishment Number : 605183840

Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

Establishment Information

Establishment Name: Mallard's Restaurant

Establishment Number #: 605183840

Sources

Source Type: Food Source: Restaurant Depot, GFS, Sysco

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

Zef004@hotmail.com