



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
85

Establishment Name Sweet Milk
Address 329 Donelson Pike
City Nashville
Inspection Date 11/08/2023
Risk Category 01
Number of Seats 168

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.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Table with 2 main columns: 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, 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 columns: 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.

Signature of Person In Charge: [Signature] Date: 11/08/2023
Signature of Environmental Health Specialist: [Signature] Date: 11/08/2023

TENNESSEE DEPARTMENT OF HEALTH  
 DIVISION OF ENVIRONMENTAL HEALTH  
 FOOD INSPECTION DATA



**Establishment Information**

Establishment Name: Sweet Milk  
 Establishment Number #: 605321127

**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)
Low temp dishwasher	Chlorine	50	
Triple sink (not set up)	QA		

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
Warmer	169
Breading prep cooler	38
Vegetable prep cooler	36
Drawer cooler	33

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Raw sausage in drawer cooler	Cold Holding	39
Scrambled egg	Cooking	158
Sliced tomatoes on vegetable prep cooler	Cold Holding	40
Raw shell egg in drawer cooler	Cold Holding	38
Raw chicken in breading cooler after prep	Cooling	
Breakfast casserole with egg on steam table	Hot Holding	192
Breakfast casserole in warmer 2	Hot Holding	148
Opened gallon of milk in walk cooler	Cooling	50
Cooked turkey in walk in cooler	Cold Holding	37
Mac and cheese mix in walk in cooler	Cold Holding	35

**Observed Violations**

**Total # 9**

**Repeated # 0**

- 20: Raw shell eggs at 62F and stored at room temperature during breakfast service. No time policy in place. CA: embargoed and discussed time as a public health control with PIC.
- 23: Menu does not have reminder or disclosure for undercooked foods. CA: discussed adding advisory to menu with PIC.
- 36: Flies in kitchen.
- 36: Garage-style doors open and kitchen is not pest proof.
- 37: Open pitchers of tea in drink area directly next to bathroom and accessible to customers.
- 37: Cut lemons stored in original box with uncut lemons.
- 43: Personal items stored on shelf with single use paper goods.
- 51: Self closures on bathroom doors are missing.
- 53: Vent fan cover over can storage shelf is missing.



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**Comments/Other Observations**

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: PIC able to list symptoms and illnesses and discussed with employees.
- 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 proper hand washing procedures.
- 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.
- 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: (IN) All raw animal food is separated and protected as required.
- 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: See temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: See temps
- 19: See 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.
- 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***

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Establishment Number : 605321127

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

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

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

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**Sources**

Source Type: Food Source: US Foods

Source Type: Food Source: Creation Gardens

Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

**Additional Comments**