



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
85

Establishment Name: Sinema Restaurant
Address: 2600 Franklin Pike
City: Nashville
Inspection Date: 03/30/2023
Time in: 05:30 PM
Time out: 07:00 PM
Risk Category: 03
Number of Seats: 205

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: 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, and 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: 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. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit.

Signature of Person In Charge: [Signature] Date: 03/30/2023
Signature of Environmental Health Specialist: [Signature] Date: 03/30/2023

TENNESSEE DEPARTMENT OF HEALTH  
 DIVISION OF ENVIRONMENTAL HEALTH  
 FOOD INSPECTION DATA



**Establishment Information**

Establishment Name: Sinema Restaurant  
 Establishment Number #: 605241521

**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)
Red sani bucket at front line	Qa	200	

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
Grill cooler 1	38
Reach-in Freezer 1	-1
Warming cabinet	152
Walk-in Cooler (cooling)	50

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Raw chicken in grill cooler 1	Cold Holding	40
Sliced tomatoes in Prep Cooler 1	Cold Holding	35
Truffle cream sauce made 30 min ago	Cooling	113
Beef short rib on Steam Table	Hot Holding	181
Mashed potatoes on Steam Table	Hot Holding	156
Smoked peppers in Prep Cooler 2	Cold Holding	40
Mashed potatoes in warming cabinet	Hot Holding	135
Sliced tomatoes on Prep Cooler 3	Cold Holding	37
Egg yolks in dessert cooler	Cold Holding	39
Raw seafood mixture in Walk-in Cooler	Cold Holding	42
House made chimichurri in Walk-in Cooler that	Cooling	61

**Observed Violations**

**Total # 9**

**Repeated # 0**

8: No soap at hand sink in prep area

Corrective Action: PIC supplied soap to sink

8: Hand sink in dish area is blocked with jackets

Corrective Action: PIC cleared area

13: Raw shelled eggs stored above milk in Walk-in Cooler

Corrective Action: PIC moved eggs below milk

14: Chemical Dishwasher tested at 0 ppm chlorine

34: Thermometers in prep coolers and Walk-in Cooler are broken

37: Observed trays of uncovered meatballs in Reach-in Freezer 1

37: Observed personal sunglasses and computer sitting on prep bar area

41: Plastic bowls used at scoops for flour products

47: Observed excessive food build-up on bottom shelf of Reach-in Freezer 1



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**Comments/Other Observations**

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Employee health policy available on site
- 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
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: See next
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: No shell stock in establishment and no shell stock has been served in the last 90 days
- 15: (IN) No unsafe, returned or previously served food served.
- 16: Not observed during inspection
- 17: (NO) No TCS foods reheated during inspection.
- 18: See temp log
- 19: See temp log
- 20: See temp log
- 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: Posted on menus
- 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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***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: Source:

Source Type: Source:

Source Type: Source:

**Additional Comments**