



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

93

Establishment Name Radisson Restaurant Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 1112 Airport Center Dr ☐ Temporary ☐ Seasonal
City Nashville Time in 07:50 AM AM / PM Time out 08:15 AM AM / PM
Inspection Date 05/06/2024 Establishment # 605185122 Embargoed 15
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 56

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.)

IN=in compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)				
Compliance Status										COS					R					WT									
	IN	OUT	NA	NO	Supervision																								
1	☒	☐			Person in charge present, demonstrates knowledge, and performs duties					☐	☐	5																	
	IN	OUT	NA	NO	Employee Health																								
2	☒	☐			Management and food employee awareness, reporting					☐	☐	5																	
3	☒	☐			Proper use of restriction and exclusion					☐	☐	5																	
	IN	OUT	NA	NO	Good Hygienic Practices																								
4	☒	☐		☐	Proper eating, tasting, drinking, or tobacco use					☐	☐	5																	
5	☒	☐		☐	No discharge from eyes, nose, and mouth					☐	☐	5																	
	IN	OUT	NA	NO	Preventing Contamination by Hands																								
6	☒	☐		☐	Hands clean and properly washed					☐	☐	5																	
7	☒	☐	☐	☐	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					☐	☐	5																	
8	☒	☐			Handwashing sinks properly supplied and accessible					☐	☐	2																	
	IN	OUT	NA	NO	Approved Source																								
9	☒	☐			Food obtained from approved source					☐	☐	5																	
10	☐	☐	☐	☒	Food received at proper temperature					☐	☐	5																	
11	☐	☒			Food in good condition, safe, and unadulterated					☐	☐	5																	
12	☐	☐	☒	☐	Required records available: shell stock tags, parasite destruction					☐	☐	5																	
	IN	OUT	NA	NO	Protection from Contamination																								
13	☒	☐	☐		Food separated and protected					☐	☐	4																	
14	☒	☐	☐		Food-contact surfaces: cleaned and sanitized					☐	☐	5																	
15	☒	☐			Proper disposition of unsafe food, returned food not re-served					☐	☐	2																	

Compliance Status										COS					R					WT				
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																			
16	☒	☐	☐	☐	Proper cooking time and temperatures					☐	☐	5												
17	☐	☐	☐	☒	Proper reheating procedures for hot holding					☐	☐	5												
	IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control																			
18	☐	☐	☐	☒	Proper cooling time and temperature					☐	☐	5												
19	☐	☐	☐	☒	Proper hot holding temperatures					☐	☐	5												
20	☒	☐	☐		Proper cold holding temperatures					☐	☐	5												
21	☒	☐	☐	☐	Proper date marking and disposition					☐	☐	5												
22	☐	☐	☒	☐	Time as a public health control: procedures and records					☐	☐	5												
	IN	OUT	NA	NO	Consumer Advisory																			
23	☒	☐	☐		Consumer advisory provided for raw and undercooked food					☐	☐	4												
	IN	OUT	NA	NO	Highly Susceptible Populations																			
24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered					☐	☐	5												
	IN	OUT	NA	NO	Chemicals																			
25	☐	☐	☒		Food additives: approved and properly used					☐	☐	5												
26	☒	☐			Toxic substances properly identified, stored, used					☐	☐	5												
	IN	OUT	NA	NO	Conformance with Approved Procedures																			
27	☐	☐	☒		Compliance with variance, specialized process, and HACCP plan					☐	☐	5												

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

OUT=not in compliance						COS=corrected on-site during inspection						R=repeat (violation of the same code provision)						
Compliance Status						COS	R	WT	Compliance Status						COS	R	WT	
	OUT	Safe Food and Water				Utensils and Equipment												
28	☐	Pasteurized eggs used where required				☐	☐	1	45	☐	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used				☐	☐	1	
29	☐	Water and ice from approved source				☐	☐	2	46	☐	Warewashing facilities, installed, maintained, used, test strips				☐	☐	1	
30	☐	Variance obtained for specialized processing methods				☐	☐	1	47	☐	Nonfood-contact surfaces clean				☐	☐	1	
	OUT	Food Temperature Control				Physical Facilities												
31	☐	Proper cooling methods used; adequate equipment for temperature control				☐	☐	2	48	☐	Hot and cold water available; adequate pressure				☐	☐	2	
32	☐	Plant food properly cooked for hot holding				☐	☐	1	49	☒	Plumbing installed; proper backflow devices				☐	☐	2	
33	☐	Approved thawing methods used				☐	☐	1	50	☐	Sewage and waste water properly disposed				☐	☐	2	
34	☐	Thermometers provided and accurate				☐	☐	1	51	☐	Toilet facilities: properly constructed, supplied, cleaned				☐	☐	1	
	OUT	Food Identification				Administrative Items												
35	☐	Food properly labeled; original container; required records available				☐	☐	1	52	☐	Garbage/refuse properly disposed; facilities maintained				☐	☐	1	
	OUT	Prevention of Food Contamination				Compliance Status												
36	☐	Insects, rodents, and animals not present				☐	☐	2	53	☐	Physical facilities installed, maintained, and clean				☐	☐	1	
37	☐	Contamination prevented during food preparation, storage & display				☐	☐	1	54	☐	Adequate ventilation and lighting; designated areas used				☐	☐	1	
38	☐	Personal cleanliness				☐	☐	1		OUT	Administrative Items							
39	☐	Wiping cloths, properly used and stored				☐	☐	1	55	☐	Current permit posted				☐	☐	0	
40	☐	Washing fruits and vegetables				☐	☐	1	56	☐	Most recent inspection posted				☐	☐		
	OUT	Proper Use of Utensils				Compliance Status										YES	NO	WT
41	☐	In-use utensils; properly stored				☐	☐	1			Non-Smokers Protection Act							
42	☐	Utensils, equipment and linens; properly stored, dried, handled				☐	☐	1	57		Compliance with TN Non-Smoker Protection Act				☒	☐		
43	☐	Single-use/single-service articles; properly stored, used				☐	☐	1	58		Tobacco products offered for sale				☐	☐	0	
44	☐	Gloves used properly				☐	☐	1	59		If tobacco products are sold, NSPA survey completed				☐	☐		

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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge Kenia B Date 05/06/2024 Signature of Environmental Health Specialist Kenia B Date 05/06/2024

**** Additional food safety information can be found on our website, <http://tn.gov/health/article/eh-foodservice> ****

Establishment Number #: 605185122

Smoking observed where smoking is prohibited by the Act.

Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
Dishmachine	Chlorine	100	
Triple sink (not set up)	Bleach		

Description	Temperature (Fahrenheit)
Reach in freezer	-2
Prep cooler	40
Reach in cooler	34
Walk in cooler	40

Description	State of Food	Temperature (Fahrenheit)
Scrambled eggs off stovetop	Cooking	148
Sliced tomatoes in prep cooler	Cold Holding	38
Mozzarella in prep cooler	Cold Holding	43
Cooked pastanin reach in cooler	Cold Holding	40
Raw hamburger patties in reach in cooler	Cold Holding	44
Cooked chicken in walk in cooler	Cold Holding	42
Sliced ham in walk in cooler	Cold Holding	41

Observed Violations

Total # 2

Repeated # 0

11: 3 severely dented cans on shelf with good cans. CA embargoed

49: Backflow preventer for dishwasher is leaking onto unit during run cycle

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: Radisson Restaurant

Establishment Number : 605185122

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Has health policy
- 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: Employees properly wash hands
- 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 sources
- 10: (NO): No food received during 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: No active cooling observed
- 19: (NO) TCS food is not being held hot during inspection.
- 20: 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.
- 23: Has consumer advisory
- 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 : 605185122

Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

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Sources

Source Type:	Food	Source:	Sysco
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Source Type:	Water	Source:	City
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Source Type: Source:

Source Type:	Source:
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Source Type:	Source:
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Additional Comments