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City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Courtyard By Marriott Restaurant Remanent O Mobile Establishment Name Type of Establishment 2508 Elm Hill Pike. O Temporary O Seasonal Address Nashville Time in 09:25 AM AM / PM Time out 10:15: AM AM / PM 10/31/2023 Establishment # 605040875 Embargoed 0

Inspection Date O Follow-up **K**Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Risk Category О3 04 Follow-up Required

Number of Seats 50 O Yes 疑 No

ID PUBLIC HEALTH INTERVENTIONS

10	e in c	ompli	ence		OUT=not in compliance NA=not applicable NO=not observ	ed		_ (
					Compliance Status	cos	R	W
	IN	OUT	NA	NO	Supervisien			
1	0	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	0	0			Management and food employee awareness; reporting	0	0	5
3	0	0			Proper use of restriction and exclusion O O			
	IN	OUT	NA	NO	Good Hygienic Practices			
4	0	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5
5	0	0		0	No discharge from eyes, nose, and mouth	0	0	ľ
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	0	0		0	Hands clean and properly washed	0	0	
7	0	0	0	0	No bare hand contact with ready-to-eat foods or approved o		5	
8	0	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	0	0			Food obtained from approved source	0	0	
10	0	0	0	0	Food received at proper temperature	0	0	1
11	0	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	0	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	0	0	0		Food separated and protected	0	0	4
14	\sim	0	$\overline{}$		Food-contact surfaces: cleaned and sanitized		0	- 5

Food-contact surfaces: cleaned and sanitized

Proper disposition of unsafe food, returned food not re

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	0	Proper reheating procedures for hot holding	0	0	÷
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18		0	0	0	Proper cooling time and temperature	0	0	
19		0	0	0	Proper hot holding temperatures	0	0	
20		0	0		Proper cold holding temperatures	0	0	5
21	0	0	0	0	Proper date marking and disposition	0	0	
22	0	0	0	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals	Chemicals		
25		0	0		Food additives: approved and properly used	0	0	5
26	0	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	0		Compliance with variance, specialized process, and HACCP plan	0	0	5

od Retail Practices are preventive m ns, chemicals, and physical objects into foods.

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		AUV	G00		
		OUT=not in compliance COS=con			
	Tarre	Compliance Status	cos	K	Ľ
	OUT		-	_	_
28	0	Pasteurized eggs used where required	0	0	
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	L.
	OUT	Food Temperature Control	_		
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	Ι.
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	Г
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Ι,
43	0	Single-use/single-service articles; properly stored, used	0	0	r
44	0	Gloves used properly	0	0	

spect		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensiis and Equipment		-	
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	,
47	0	Nonfood-contact surfaces clean	0	0	-
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	_:
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١ ١
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	'
	OUT	Administrative Items			
55	0	Current permit posted	0	0	Г
56	0	Most recent inspection posted	0	0	L.
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

cuous manner. You have the right to request a h n (10) days of the date of the 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

10/31/2023

Date Signature of E

10/31/2023

Signature of Person In Charge

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 6153405620 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Courtyard By Marriott Restaurant
Establishment Number # 605040875

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 wenty-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.	П
No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	
Sarage type doors in non-enclosed areas are not completely open.	\vdash
Fents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	\vdash
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	\vdash
Smoking observed where smoking is prohibited by the Act.	\vdash

Warewashing Info						
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)			
Dishmachine Triple sink (not set up)	High temp QA		166			
1 (17	4,,					

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Lowboy cooler	35				
Prep cooler	40				
4 door freezer	-2				
4 door freezer 2	-4				

Food Temperature					
Description	State of Food	Temperature (Fahrenheit			
Cut melons in lowboy cooler, cut 20 min ago	Cooling	48			
Sliced turkey in prep cooler	Cold Holding	42			
Commercially cooked hamburger patties in reach	Cold Holding	41			
Half and half in reach in cooler 2	Cold Holding	39			
Commercially cooked chicken in coffee prep cooler	Cold Holding	40			
Milk in lowboy cooler in coffee area	Cold Holding	39			

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Comments/Other Observation	ns		
***See page at the end of this documer	nt for any violations that could	not be displayed in this space	e.
Additional Comments			
See last page for addi	tional comments		
***See page at the end of this document	nt for any extra Additional Cor	nments that could not be disp	layed in this space.

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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:	Source:						
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Source Type:	Source:						
Additional Comments							