

Establishment Name

Purpose of Inspection

Address

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile Type of Establishment

O Temporary O Seasonal

Nashville City

2920 Sidco Drive

Time in 12:30 PM AM / PM Time out 12:55: PM AM / PM

11/28/2022 Establishment # 605245379 Inspection Date

O Follow-up

О3

Chef Penelope's Catering

Embargoed 0 O Preliminary

O Consultation/Other

Follow-up Required

Risk Category

**E**Routine

O Complaint

级 Yes O No

SCORE

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	¥=in c	omplii	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		c
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	糕	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	-MC	0			Management and food employee awareness; reporting	0	0	
3	寒	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	0	0		X	Proper eating, tasting, drinking, or tobacco use		0	-
5	0	0		*	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	0	0		3%	Hands clean and properly washed	0	0	
7	0	0	0	×	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×				Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	Ж	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	Ä	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

					Compliance Status	COS	R	WT
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	300	0	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	X	0	Proper cooling time and temperature	0	0	
19	0	0	0	文	Proper hot holding temperatures	0	0	
20		0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25		0	- XX		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

#### Good Retail Practices are preventive me ures to control the introduction of pathogo is, chemicals, and physical objects into foods.

			GOO	D R	ar/	IL PRA	CTIC	35
		OUT=not in compliance COS=con					on	
		Compliance Status	cos	R	WT			
	OUT	Safe Food and Water					OUT	
28		Pasteurized eggs used where required	0	0	1	45	0	Foo
29	0	Water and ice from approved source	0	0	2	40	١.	con
30	0	Variance obtained for specialized processing methods	0	0	1	46	0	Wa
	OUT	Food Temperature Control				1 46	١.	VVa
	┰	Proper cooling methods used; adequate equipment for temperature				47	0	Nor
31	0	control	0	0	2		OUT	-
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Hot
33	_	Approved thawing methods used	ŏ	ŏ	1	49	ŏ	Plu
34	_	Thermometers provided and accurate	ō	ō	1	50	ŏ	Ses
-	OUT		-	_	÷	51	ŏ	Toi
35	0	Food properly labeled; original container; required records available	0	0	1	52	ō	Ga
	OUT	Prevention of Food Contamination				53	38	Phy
36	0	Insects, rodents, and animals not present	0	0	2	54	0	Ade
37	0	Contamination prevented during food preparation, storage & display	0	0	1		OUT	Г
38	0	Personal cleanliness	0	0	1	55	0	Cur
39	0	Wiping cloths: properly used and stored	0	0	1	56	0	Mor
40	0	Washing fruits and vegetables	0	0	1			
	OUT	3	1	_				
41		In-use utensils; properly stored	0	0	1	57		Cor
42	_	Utensils, equipment and linens; properly stored, dried, handled	ŏ	ŏ	1	58	1	Tot
43		Single-use/single-service articles; properly stored, used	ŏ	ŏ	1	59	1	If to
44		Gloves used properly	l ö	ŏ	Ť		_	
				_				

spect	ion	R-repeat (violation of the same code provision	)		
	OUT	Compliance Status Utensils and Equipment	COS	R	WT
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	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	ि	0	
56	0	Most recent inspection posted	0	0	0
Compliance Status				NO	WT
	Non-Smokers Protection Act				
57		Compliance with TN Non-Smoker Protection Act	- 3%	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

conspicuous manner. You have the right to request a he 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of the

Signature of Person In Charge

PH-2267 (Rev. 6-15)

11/28/2022 Date 11/28/2022

\*\*\*\* 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. ) 6153405620 Please call ( to sign-up for a class.

RDA 629

Date

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: Chef Penelope's Catering
Establishment Number #: |605245379

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 ( Fahrenhelt)						
Low temp dishmachine 3 compartment sink	Chlorine Bleach								

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Reach-in freezer	3					
Reach-in freezer	7					
Walk-in cooler	32					

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
	State of Food Cold Holding	Temperature (Fahrenheit) 37				

Observed Violations
Total # 1
Repeated # 0
53: Floors are dirty under dish machine and under stoves/appliances. Ceiling
tiles in kitchen are warped.
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***See page at the end of this document for any violations that could not be displayed in this space.

# TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: Chef Penelope's Catering

Establishment Number: 605245379

### Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: (IN): An employee health policy is available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (N.O.) No food workers present.
- 5: (N.O.) No food workers present at the time of inspection.
- 6: (NO) No workers present during inspection.
- 7: (NO) No food workers present during the inspection.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See source.
- 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: (NO) No raw animal foods cooked during inspection.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: (N.A.) No cooked food is cooled, prepares no TCS food from ambient temperature ingredients that require cooling, does not receive raw eggs, shellstock, or milk.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: Proper cold holding temperatures were observed (= 41 F)
- 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: "No smoking" signs or the international symbols are not conspicuosly posted at every entrance
- 58: No

## Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Name: Chef Penelope's Catering				
Establishment Number: 605245379				
Comments/Other Observations (cont'd)				
A -L-Part L O				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Name: Chef Penelope's Catering							
Establishment Number #:	605245379						
71							
Sources							
Source Type:	Food	Source:	Hallsy, midsouth, us foods				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comme	nts						
Off-season for kitche	en, PIC states they have not had	any orders this month.					

Establishment Information