

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit Mallard's Restaurant Remanent O Mobile Establishment Name Type of Establishment 3803 Dickerson Rd. O Temporary O Seasonal Address Nashville Time in 01:32 PM AM / PM Time out 03:15: PM AM / PM City 12/01/2022 Establishment # 605183840 Embargoed 0 Inspection Date O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 79

Follow-up Required

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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed						id		С
	Compliance Status							WT
	IN	OUT	NA	NO	Supervision			
1	×	٥			Person in charge present, demonstrates knowledge, and performs duties		0	5
	IN	OUT	NA	NO	Employee Health			
2	$\neg x$	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	-
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	拟	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	0	26			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	X	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	×	0	0		Food separated and protected	0	0	4
14	0	X	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	M	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

ш					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	8	0	0	0	Proper reheating procedures for hot holding	0	0	Ů
	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	X	0	0	0	Proper hot holding temperatures	0	0	1 1
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	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals	Chemicals		
25	0		3%		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used		0	Ľ
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

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s, chemicals, and physical objects into foods.

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		OUT=not in compliance COS=con				j insp
		Compliance Status	cos	R	WT	╵┖
	OUT	Safe Food and Water				
28	_	Pasteurized eggs used where required	0	0	1	ш
29	0	The state of the s	0	0	2	ΙĽ
30	0	Variance obtained for specialized processing methods	0	0	1	ш
	OUT	Food Temperature Control				lГ
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2	ľ
32	0	Plant food properly cooked for hot holding	0	0	1	15
33	0	Approved thawing methods used	0	0	1	1 17
34	0	Thermometers provided and accurate	0	0	1	П
	OUT	Food Identification				
35	0	Food properly labeled; original container; required records available	0	0	1	
	OUT	Prevention of Food Contamination				ΙГ
36	麗	Insects, rodents, and animals not present	0	0	2	
37	335	Contamination prevented during food preparation, storage & display	0	0	1	
38	0	Personal cleanliness	0	0	1	1 17
39	0	Wiping cloths: properly used and stored	0	0	1	IЬ
40	0	Washing fruits and vegetables	0	0	1	
	OUT	Proper Use of Utensils				
41	0	In-use utensils; properly stored	0	0	1	IТ
42	0		0	0	1	F
43	0		0	0	1	ΙÞ
44	0	Gloves used properly	O	O	1	ı –

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pecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment	1000		
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	凝	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	- 3
49	0	Plumbing installed; proper backflow devices	0	0	- 2
50	0	Sewage and waste water properly disposed	0	0	- 2
51	126	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	2%	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	_ `
		Compliance Status	YES	NO	V
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0	100	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

er. You have the right to request a h n (10) days of the date of the

> tenser 12/01/2022 Date Signature of Environmental Health Specialist

12/01/2022

Date

RDA 629

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

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Mallard's Restaurant
Establishment Number #: | 605183840

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)			

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Prep cooler	42			
Chest freezer	0			
Walk in cooler	42			
Pie cooler	20			

Main of Food	Tomourbus / Fabrush of
	Temperature (Fahrenheit
	43
Cold Holding	51
Cold Holding	53
Hot Holding	138
Hot Holding	156
Cold Holding	38
Cold Holding	41
Cold Holding	35
Cooling	70
Cold Holding	35
Cooking	199
	Hot Holding Hot Holding Cold Holding Cold Holding Cold Holding Cold Holding Cooling Cold Holding

Observed Violations							
Total # 12							
Repeated # ()							
8: Handsink in back cook area does not have paper towels. Corrective action - pic replaced.							
8: Back handwash sink does not have cold water.							
14: Low temperature dishwasher at Oppm of cl. Corrective action - must use 3 compartment sink until fixed.							
20: Sliced tomato in prep cooler at 53°. Cooked sausage in prep cooler at 51°. Pic stated that he placed them in the cooler at 12. It is now 1:40. Corrective							
action - pic placed in Walk in cooler .							
36: Back door is propped open.							
37: Personal drinks stored on prep table with food in cook area. 37: Bag of potatoes stored on floor in Walk in cooler .							
47: Excessive buildup of food in chest cooler.							
51: Piece of the Wall is missing behind mens toilet.							
53: Excessive buildup of grease and food under cook line and on the side of the							
grill and fryer.							
53: Ceiling has peeling paint and in poor repair.							
53: Floors throughout establishment is in poor repair.							

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Number: 605183840

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: (IN): An employee health policy is available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.

[6:

7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

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- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (IN) All raw animal foods cooked to proper temperatures.
- 17: (IN) All TCS foods are properly reheated for hot holding.

18:

19:

- 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: On menu
- 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 "No Smoking" symbol are NOT conspicuously posted at every entrance.

58:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

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ast page for additional comments.	

Establishment Information

Establishment Information							
Establishment Name: Mallard's Restaurant							
Establishment Number #: 605183840							
Sources							
Source Type: Food	Source:	Sysco					
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							