



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
82

Establishment Name: Mallard's Restaurant
Address: 3803 Dickerson Rd.
City: Nashville
Inspection Date: 12/01/2022
Time in: 01:32 PM
Time out: 03:15 PM
Risk Category: 03
Number of Seats: 79

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: 12/01/2022
Signature of Environmental Health Specialist: [Signature] Date: 12/01/2022

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

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Sliced ham in prep cooler	Cold Holding	43
Cooked sausage in prep cooler	Cold Holding	51
Sliced tomatoes in prep cooler	Cold Holding	53
Mac and cheese in steam table	Hot Holding	138
Cooked white beans in steam table	Hot Holding	156
Milk in pie cooler	Cold Holding	38
Eggs in white Reach in cooler	Cold Holding	41
Cooked turnip greens in Walk in cooler	Cold Holding	35
Chicken and dumplings in Walk in cooler	Cooling	70
Raw hamburger in Walk in cooler	Cold Holding	35
Fried chicken out of fry basket	Cooking	199

## Observed Violations

Total # 12

Repeated # 0

- 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 0ppm 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.



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**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.
- 9:
- 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:

\*\*\*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: Sysco

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

**Additional Comments**