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# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

84

 Farmer's Market Food Unit City Kitchen @ St. Cecilia Academy Establishment Name Permanent O Mobile Type of Establishment 4210 Harding Pike O Temporary O Seasonal Address Nashville Time in 11:25; AM AM / PM Time out 12:20; PM AM / PM City 10/30/2023 Establishment # 605320453 Embargoed 5 Inspection Date Purpose of Inspection MRoutine O Follow-up O Complaint O Preliminary O Consultation/Other

Risk Category O1 X2 O3 O4 Follow-up Required X Yes O No Number of Seats

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS IT, HA, HO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable.

sted compliance status (IN, OUT, HA, HO) for a OUT=not in compli IN-in compliance NA=not app COS R WT Compliance Status IN OUT NA NO Supervision Person in charge present, demonstrates knowledge, and 製し 0 0 5 performs duties IN OUT NA NO **Employee Health** 2 X O Management and food employee awareness, reportir 0 0 3 🕱 O Proper use of restriction and exclusion 0 0 **Good Hygienic Practices** IN OUT NA NO 4 嵐 O 5 嵐 O O Proper eating, tasting, drinking, or tobacco use 0 0 No discharge from eyes, nose, and mouth IN OUT NA NO Preventing Contamination by Hands O Hands clean and properly washed 6 O 🕱 0 0 No bare hand contact with ready-to-eat foods or approved 0 0 0 **窓** 0 0 alternate procedures followed 8 🐹 O III OUT NA NO Handwashing sinks properly supplied and accessible 0 0 2 Approved Source

Food obtained from approved source

Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite

Food-contact surfaces: cleaned and sanitized

Proper disposition of unsafe food, returned food not re

**Protection from Contamination** 

Food received at proper temperature

Food separated and protected

	Compliance Status						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	0	0	0	X	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	涎	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	26	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	оит	NA	NO	Chemicals			
25	0	0	<b>X</b>		Food additives: approved and properly used	0	0	5
26	2	0			Toxic substances properly identified, stored, used	0	0	۰
	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 measures to control the introduction of pathogens, chemicals, and physical objects into foods.

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			GOO		
		OUT=not in compliance COS=corr			
	Lave	Compliance Status	cos	к	W
	OUT		-	_	_
28		Pasteurized eggs used where required	0	0	1
29	0		0	0	2
30		Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	1
	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	2
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	188	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	1
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	1
44	0	Gloves used properly	0	0	-

pecti		R-repeat (violation of the same code provision)  Compliance Status	COS	R	W
	OUT	Utensiis and Equipment	1	- 11	
45	0	Food and norifood-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		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	
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	0	Γ,
56	0	Most recent inspection posted	0	0	Ľ
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violations of risk factor may result in revocation of your food service establishment permit, items identified as constituting imminent hearnst 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, 68-14-705, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge

10/30/2023 Vicole Vasgue
Signature of Environmental Health Spec

10/30/2023

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

PH-2267 (Rev. 6-15)

Free food safety training classes are available each month at the county health department.

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

Date

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



## Establishment Information

Establishment Name: City Kitchen @ St. Cecilia Academy
Establishment Number #: 605320453

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.	$\vdash$
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	$\vdash$
Smoking observed where smoking is prohibited by the Act.	-

Warewashing Info							
Machine Name	8anitizer Type	PPM	Temperature ( Fahrenheit)				
3 compartment sink	QA	100					
Sanitizing bucket	QA	0					

Equipment Temperature				
Description	Temperature ( Fahrenheit)			
Reach-in fridge	29			
Grab n go	41			
Walk-in cooler	35			
Walk-in freezer	0			

Food Temperature					
State of Food	Temperature ( Fahrenheit)				
Cold Holding	40				
Cold Holding	38				
Cold Holding	43				
Cold Holding	40				
Cold Holding	39				
Hot Holding	152				
Cold Holding	49				
	Cold Holding Cold Holding Cold Holding Cold Holding Cold Holding Hot Holding				

Observed Violations
",
Repeated # 0 6: Observed employee wash hands with gloves on. CA: trained employee and Person in charge, hands must be washed and gloves replaced between different tasks. Hands washed, gloves replaced.  13: Raw shell eggs stored above ready-to-eat foods in reach-in fridge next to serving line. CA: raw shell eggs moved to bottom shelf  20: Hard boiled eggs in salads in grab n go are @ 49F. Person in charge states they were placed there around 9:45am. CA: salads placed in walk-in cooler to cool to 41F  21: Cooked eggs in reach-in fridge and cooked pasta in walk-in cooler stored without date markings. CA: Person in charge embargoed 2#  21: Container of cooked pasta date marked 10/17. CA: embargoed 3#  39: Wet wiping cloth stored with food items on prep table, sanitizing bucket @ 0 ppm sanitizing bucket stored on floor  53: Dust build-up on ceiling throughout kitchen. Water damage on some ceiling titles

<sup>&</sup>quot;"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: City Kitchen @ St. Cecilia Academy

Establishment Number: 605320453

## Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Copy available on site
- 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.
- 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 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.
- 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:

17: (NO) No TCS foods reheated during inspection.

18:

- 19: Proper hot holding temperatures were observed (=135 F)
- 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.

**5**7:

58:

## 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.

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

Establishment Name: City Kitchen @ St. Cecilia Academy				
Establishment Number: 605320453				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Information						
Establishment Name: City Kitchen @ St. Cecilia Academy						
Establishment Number #:	605320453					
Sources						
Source Type:	Food	Source:	Pfg, restaurant depot			
Source Type:		Source:				
Source Type:		Source:				
Source Type:		Source:				
Source Type:		Source:				
Additional Comme	nts					