

Purpose of Inspection

Risk Category

### TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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O Farmer's Market Food Unit Hilton Suites Main Kitchen Establishment Name Permanent O Mobile Type of Establishment 121 4th S. Ave. O Temporary O Seasonal Address Nashville Time in 11:55; AM AM/PM Time out 12:10; PM AM/PM City 10/28/2021 Establishment # 605143280 Embargoed 0 Inspection Date

Number of Seats 159 ase Control and Prevention

04

O Preliminary

O Consultation/Other

O Yes 疑 No

Follow-up Required

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

_ "	IN-in compliance OUT-not in compliance NA-not applicable NO-not observed COS=corrected on-site during inspection R-repeat (violation of the same code provision of the same code provis														
$\perp$	Compliance Status					COS	OS R WT Compliance Status				Compliance Status				
	IN	OUT	NA	NO	Supervision					IN	оит	NA	NO	Cooking and Reheating of Time/Temperature	
$\vdash$	000				Person in charge present, demonstrates knowledge, and	-					001	TEA	NO.	Control For Safety (TCS) Foods	
1	器	0			performs duties	0	0	5	16	0	0	0	家	Proper cooking time and temperatures	
	IN	OUT	NA	NO	Employee Health	-			17	0	0	0	1	Proper reheating procedures for hot holding	
2	300	0			Management and food employee awareness; reporting	0	0							Cooling and Holding, Date Marking, and Time as	
3	寒	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	a Public Health Control	
-	_	-			'	-		ш	1	100		_			
Ļ	IN	OUT	NA	NO	Good Hygienic Practices	_		$\overline{}$	18	0.0	0	0		Proper cooling time and temperature	
4	300	0			Proper eating, tasting, drinking, or tobacco use	0	0	5	19	_	0	0		Proper hot holding temperatures	
5	黨	0			No discharge from eyes, nose, and mouth	0	0		20		0	0		Proper cold holding temperatures	
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	*	0	0	0	Proper date marking and disposition	
6	黨	0		0	Hands clean and properly washed	0	0		22	0	0	×	0	Time as a public health control: procedures and records	
7	級	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	lo	5	$\vdash$		OUT	T NA	A LOS		
-	300	-			alternate procedures followed	-	-	_	$\vdash$	IN	001	NA		Consumer Advisory	
8	355	0	515	LIB	Handwashing sinks properly supplied and accessible	0	0	2	23	×	ΙoΙ	0		Consumer advisory provided for raw and undercooked	
	_	OUT	NA	NO	Approved Source	-		$\overline{}$	$\vdash$					_	food
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	Highly Susceptible Populations	
10	0	0	0	×	Food received at proper temperature	0		١. ١	24	0	0	333		Pasteurized foods used; prohibited foods not offered	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24	_	ľ	(40)		Pasteurized loods used, profilbited loods not offered	
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	Chemicals	
		OUT	NA	NO	Protection from Contamination				25		0	X		Food additives: approved and properly used	
13	黛	0	0		Food separated and protected	0	0	4	26	黨	0			Toxic substances properly identified, stored, used	
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures	
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	

O Complaint

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₩ Follow-up

Routine

	GOOD RETAIL PRACTICES									
		OUT=not in compliance COS=com					specti	on	R-repeat (violation of the same code provision)	_
		Compliance Status	COS	R	WT	]			Compliance Status	1
	OUT	Safe Food and Water				]		OUT	Utensiis and Equipment	I
28		Pasteurized eggs used where required			1	]	45	320	Food and nonfood-contact surfaces cleanable, properly designed,	Т
29		Water and ice from approved source		0	2	1	40	(40)	constructed, and used	1
30		Variance obtained for specialized processing methods	0	0	1	l I	46	0	Warewashing facilities, installed, maintained, used, test strips	1
	OUT	Food Temperature Control			_	П		-		4
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	Ш	47	黨	Nonfood-contact surfaces clean	
31	-	control	"	١	*	Ш		OUT	Physical Facilities	I
32	0	Plant food properly cooked for hot holding	0	0	1	1	48	0	Hot and cold water available; adequate pressure	T
33	0	Approved thawing methods used	0	0	1	1	49	黨	Plumbing installed; proper backflow devices	I
34	0	Thermometers provided and accurate	0	0	1	1	50	100	Sewage and waste water properly disposed	T
	OUT	Food Identification				1	51	0	Toilet facilities: properly constructed, supplied, cleaned	1
35	0	Food properly labeled; original container; required records available	0	0	1		52	0	Garbage/refuse properly disposed; facilities maintained	
	OUT	Prevention of Food Contamination				1	53	3%	Physical facilities installed, maintained, and clean	1
36	Ħ	Insects, rodents, and animals not present	0	0	2		54	0	Adequate ventilation and lighting; designated areas used	I
37	0	Contamination prevented during food preparation, storage & display	0	0	1	]		OUT	Administrative Items	Ī
38	0	Personal cleanliness	0	0	1	1	55	0	Current permit posted	7
39	0	Wiping cloths; properly used and stored	0	0	1	1	56	0	Most recent inspection posted	1
40	0	Washing fruits and vegetables	0	0	1	1			Compliance Status	T
	OUT	Proper Use of Utensils				1			Non-Smokers Protection Act	1
41	0	In-use utensils; properly stored	0	0	1	1	57		Compliance with TN Non-Smoker Protection Act	T
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	]	58		Tobacco products offered for sale	I
43		Single-use/single-service articles; properly stored, used	0	0	1	1	59		If tobacco products are sold, NSPA survey completed	1
44	0	Gloves used properly	0	0	1	1				

icuous manner. You have the right to request a h n ten (10) days of the date of th

Le 10/28/2021 Signature of Person In Charge Date Signature of Environmental Health Specialist

10/28/2021 Date

\*\*\*\* 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.

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



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Establishment Name: Hilton Suites Main Kitchen
Establishment Number # 605143280

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)						
			1						

Equipment Temperature				
Description	Temperature ( Fahrenheit			

Food Temperature					
Description	State of Food	Temperature ( Fahrenheit)			
Sliced tomatoes in open top cooler	Cold Holding	41			
Cut leafy greens in open top coolers	Cold Holding	43			

bserved Violations	1
otal # 6	4
epeated # O	4
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# TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information	
Establishment Name: Hilton Suites Main Kitchen	
Establishment Number: 605143280	
Comments/Other Observations	
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13:	
14: Slicer properly cleaned. Staff has been trained.	
15: 16:	
16: 17:	
18:	
19:	
20: Temperatures recorded on report	
21:	
22:	
21: 22: 23:	
24:	
25:	
26: Chemical bottles propeely labeled at time of follow up	

# Additional Comments

27: 57: 58:

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: Hilton Suites Main Kitchen			
Establishment Number: 605143280			
Comments/Other Observations (cont'd)			
*			
Additional Comments (cont'd)			
See last page for additional comments.			

Establishment Information

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Establishment Name: Hilton Suites Main Kitchen	
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Sources	
Source Type:	Source:
Additional Comments	