

City

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Beyond Details Nashville Remanent O Mobile Establishment Name Type of Establishment 2518 Winford Ave O Temporary O Seasonal Address Nashville Time in 10:03 AM AM / PM Time out 11:05: AM AM / PM 12/06/2023 Establishment # 605240046 Embargoed 0 Inspection Date

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Risk Category **O**3 Follow-up Required O Yes 疑 No

10	<b>4</b> ≃in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		C	08	*con	recte	d on-s
					Compliance Status	cos	R	WT	П			
	IN	OUT	NA	NO	Supervision				П		IN	out
1	盔	0			Person in charge present, demonstrates knowledge, and	0	0	5	Н	16	0	0
-	IN	OUT	NA	NO	performs duties  Employee Health		_	_	Н	17	ŏ	ŏ
2	W.	-	nen.	NO	Management and food employee awareness: reporting	0	0		Н		ŭ	×
3	×	o			Proper use of restriction and exclusion	0	ō	5	П		IN	ουτ
	IN	ОИТ	NA	NO	Good Hygienic Practices				П	18	0	0
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	П	19	0	0
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	ľ	П	20	2	0
	IN	OUT	NA	NO	Proventing Contamination by Hands			П	21	×	0	
6	凝	0		0	Hands clean and properly washed	0	0		П	22	0	0
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	Н	-	IN	OUT
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	П	23	0	0
	IN	OUT	NA	NO	Approved Source				П	23	U	ľ
9	黨	0			Food obtained from approved source	0	0		П		IN	OUT
10	0	0	0	3%	Food received at proper temperature	0	0	]	П	24	0	6
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	П		_	Ľ
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		П		IN	OUT
		OUT	NA	NO	Protection from Contamination				П	25	0	0
13	黛	0	0		Food separated and protected	0	0	4	П	26	8	0
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	П		IN	OUT
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	П	27	×	0

Compliance Status						COS	R	WT
	IN	OUT	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	0	300	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	×	Proper cooling time and temperature	0	0	
19		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	Ů
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	×	0	0		Compliance with variance, specialized process, and HACCP plan	0	0	5

			GOO		
		OUT=not in compliance COS=com			
		Compliance Status	cos	R	М
	OUT	Caro i con amo i i mon			
28	0	Pasteurized eggs used where required	0	0	
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	OUT	Food Temperature Control		_	
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	Γ.
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	338	Contamination prevented during food preparation, storage & display	0	0	
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensiis			
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	Т
44	0	Gloves used properly	0	0	

specti		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensiis and Equipment		-	
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	-
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	0	Nonfood-contact surfaces clean	0	0	_
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	_:
49	黨	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- :
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١ ١
53	0	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	L.
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	_

us manner. You have the right to request a hearing requ (10) days of the date of the

12/06/2023

Ernly Captuell Signature of Person In Charge

Date Signature of Environmental Health Specialist

12/06/2023 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



#### Establishment Information

Establishment Name: Beyond Details Nashville

Establishment Number #: | 605240046

#### 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)					
Wash bucket	Qa	100						
Bleach spray	CI	200						
High temperature dishwasher			160					

Equipment Temperature						
Description	Temperature ( Fahrenheit)					
Walk in cooler	41					
Expo freezer	-5					
Expo Reach in cooler	36					
Walk in freezer	-2					

Description	State of Food	Temperature ( Fahrenheit
Cooked chicken in expo Reach in cooler	Cold Holding	37
Beef stew in expo Reach in cooler	Cold Holding	36
Milk in expo Reach in cooler	Cold Holding	36
Sour cream in Walk in cooler	Cold Holding	39
Cooked chicken in Walk in cooler	Cold Holding	36
Cooked shrimp in Walk in cooler	Cold Holding	35
Raw chicken in Walk in cooler	Cold Holding	35

Observed Violations							
Total # 2							
Repeated # ()							
37: Bags of ice and meat on floor in Walk in freezer							
49: Back flow broken at mop sink							

<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

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Establishment Number: 605240046

### Comments/Other Observations

- 1: (IN): PIC has Active Managerial Control of food systems in FSE.
- 2: Health policy available on site in binder
- 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.
- 6: Employee observed with good hand washing practices
- 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.

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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.
- 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 cooking during inspection
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling during inspection
- 19: (NO) TCS food is not being held hot during inspection.
- 20: See temperature log.
- 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: Haccp not being performed at time of inspection. Plan on site
- 57: "No Smoking" signs or the international "No Smoking" symbol are conspicuously posted at every entrance.

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: Beyond Details Nashville				
Establishment Number: 605240046				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

## Establishment Information

Establishment Name: Beyond Details Nashville

Establishment Number # 605240046

Sources

Source Type: Food Source: Restaurant depot

Source Type: Food Source: Sam

Source Type: Food Source: Gfs

Source Type: Food Source: Creation gardens

Source Type: Water Source: City

## **Additional Comments**