

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Dose Permanent O Mobile Establishment Name Type of Establishment 700 Hadley Ave O Temporary O Seasonal Address Nashville Time in 12:55 PM AM/PM Time out 01:45: PM AM/PM City 02/15/2023 Establishment # 605317090 Embargoed 0 Inspection Date O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 30 Risk Category О3 Follow-up Required 级 Yes O No

10	<b>ê</b> =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe			C
					Compliance Status	cos	R	WT
	IN	оит	NA	NO	Supervision			
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	380	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	Proventing Contamination by Hands			
6	0	寒		0	Hands clean and properly washed	0	0	
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	200	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	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	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served		0	2

					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	3%	0	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	0	×	Proper cooling time and temperature	0	0	
19	0	0	文	0	Proper hot holding temperatures	0	0	
20	24	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	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	0	28			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

#### to control the introduction of pathoge s, chemicals, and physical objects into foods.

		OUT=not in compliance COS=com	GOO		
		OUT=not in compliance COS=con	COS		
	TOUT		1000	-	-
28	0	Pasteurized eggs used where required	0	0	-
29	lŏ	Water and ice from approved source	ŏ	ŏ	١.
30	ŏ	Variance obtained for specialized processing methods	ŏ	ŏ	Н
-	OUT	Food Temperature Control	1	_	
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	Ī
32	0	Plant food properly cooked for hot holding	0	0	Н
33	Ō	Approved thawing methods used	O	ō	Н
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	Г
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	338	Contamination prevented during food preparation, storage & display	0	0	Г
38	0	Personal cleanliness	0	0	г
39	128	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	120	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	
44	0	Gloves used properly	0	0	г

specti	ion	R-repeat (violation of the same code provision	)		
		Compliance Status	COS	R	WT
	OUT	Utensiis and Equipment			
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	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	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	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	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	0
56	100	Most recent inspection posted	0	0	
$\overline{}$		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58	]	Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

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

02/15/2023

Signature of Person In Charge

Date Signati

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.

02/15/2023

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



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	L/III-a			or in a	UUIII

Establishment Name: Dose

Establishment Number #: |605317090

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 inflitrating into areas where smoking is prohibited.	
Smoking observed where smoking is prohibited by the Act	-

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)					
3 comparment sink	QA	200						
Low temperature dish machine	CI	50						

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Prep cooler	38				
drawer cooler	40				
Back area 1, 2 door avantico reach in cooler	40				
Back area 1 avantico, 1 door Reach in cooler 1	39				

Food Temperature		
Description	State of Food	Temperature ( Fahrenheit)
Feta in prep cooler	Cold Holding	40
Sliced tomato on prep cooler	Cold Holding	41
Saitam in drawer cooler	Cold Holding	40
Milk in flat top prep cooler	Cold Holding	40
Milk in 2 door reach in cooler	Cold Holding	40

Observed Violations
Total # 7
Repeated # ()
6: Employee did not wash hand between leaving kitchen area and reentering and
going back to food preparation. Corrective Action: Discussed proper ware
washing frequency
26: Unlabeled chemical bottles through out facility, soap. Corrective Action:
labeled by employee.
37: Single service cups stored in boxes on floor of storage room.
37: Bag of potatoes in original container but on floor
39: Wet and or soiled wiping clothes stored on prep surfaces.
41: Matcha wisk stored in standing water
56: No consultation yet posted

<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: Dose

Establishment Number: 605317090

## Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 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 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 sources
- 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) No raw animal foods cooked during inspection.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: Observed proper cold holding
- 21: Observed proper date marking
- 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.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.

57:

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.

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

Comments/Other Observations (cont'd)	Establishment Name: Dose	
additional Comments (cont'd)	Establishment Number: 605317090	
additional Comments (cont'd)		
	Comments/Other Observations (cont'd)	
	Additional Comments (cont'd)	
	See last page for additional comments.	

Establishment Information

Establishment Inform	mation	
Establishment Name: Do	ose	
Establishment Number #:	605317090	

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300	63

Source Type: Food Source: Gordon food service, gorilla biscuits,

Source Type: Food Source: Jersey bahel

Source Type: Water Source: Metro/municipal

Source Type: Source:

Source Type: Source:

# **Additional Comments**

Reviewed and discussed proper no bare hand contact as there seems to be some minor training needed. Any food ready to eat cannot be touched with bare hands and any food that is touched and still needs to go through cooking process can be touched but needs to be properly heated. Discussed with current processes using gloved hands is recommended as not handling of raw food occurs.