

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit MBA Wallace Hall 2nd Floor Permanent O Mobile Establishment Name Type of Establishment 4001 Harding Road O Temporary O Seasonal Address Nashville Time in 07:55 AM AM / PM Time out 08:00; AM AM / PM City 05/13/2024 Establishment # 605226648 Embargoed 0 Inspection Date ∰ Follow-up Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Number of Seats 300

Follow-up Required

О3

ORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

117	4 ≐in ¢	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		X
	Compliance Status							WT
	IN	OUT	NA	NO	Supervision			
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
IN OUT NA NO Employee Health								
2	ЭX	0			Management and food employee awareness; reporting	0	0	
3	寒	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	滋	0		0	No discharge from eyes, nose, and mouth	0	0	l °
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	滋	0		0	Hands clean and properly washed	0	0	
7	氮	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	黨	0			Food obtained from approved source	0	0	П
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated OO		5	
12	0	0	×	0	tequired records available: shell stock tags, parasite testruction		0	
	IN	OUT	NA	NO	Protection from Contamination			
13	0	0	窳		Food separated and protected	0	0	4
14	0	0	X		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re-	0	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	寒	0	Proper cooking time and temperatures	0	0	5
17	0	0	3%	0	Proper reheating procedures for hot holding	0	0	۰
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	X	0	Proper cooling time and temperature	0	0	
19	×	0	0	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	1 *
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	黨	0			Toxic substances properly identified, stored, used	0	0	•
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

O Yes 疑 No

s, chemicals, and physical objects into foods.

		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT				
28	0	Pasteurized eggs used where required	0	0	Ι,
29		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	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	г
OUT Food Identification					
35	0	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	1
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	-
	OUT	Proper Use of Utensils			
41	0	in-use utensils; properly stored	0	0	г
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	Г
44	0	Gloves used properly	0	0	

pecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment	_		
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	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			
55	0	Current permit posted	ि	0	Г
56	0	Most recent inspection posted	0	0	_ `
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- XX	0	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	

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

05/13/2024

05/13/2024

Signature of Person In Charge

Date Signature of Environmental Health Specialist

Date

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

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Catablishmant Information						
Establishment Information						
Establishment Name: MBA Wallace Hall 2nd Floor						
Establishment Number #: [605226648						
NCDA Survey. To be completed if	#57 in #Ma#					
NSPA Survey – To be completed if Age-restricted venue does not affirmatively rest		facilities at all times to pe	emone who are			
twenty-one (21) years of age or older.	unct access to its buildings or	lacilities at all times to pe	ersons who are			
Age-restricted venue does not require each per	rson attempting to gain entry	to submit acceptable for	n of identification.			
"No Smoking" signs or the international "Non-S	moking" symbol are not cons	picuously posted at every	y entrance.			
Garage type doors in non-enclosed areas are n	not completely open.					
Tents or awnings with removable sides or vents	s in non-enclosed areas are r	not completely removed o	r open.			
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	rohibited.				
Smoking observed where smoking is prohibited	i by the Act.					
Warewashing Info			1 = 1	- efe		
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renneit)		
		•	•			
Equipment Temperature						
Description			Temperature (Fah	renheit)		
			Temperature (Fah	renhelt)		
			Temperature (Fah	renhelt)		
			Temperature (Fah	renheit)		
			Temperature (Fah	renhelt)		
			Temperature (Fah	renheit)		
			Temperature (Fah	renheit)		
Description			Temperature (Fah	renheit)		
Food Temperature		State of Food				
Description		State of Food	Temperature (Fah			
Food Temperature		State of Food				
Food Temperature		State of Food				
Food Temperature		State of Food				
Food Temperature		State of Food				
Food Temperature		State of Food				
Food Temperature		State of Food				
Food Temperature		State of Food				
Food Temperature		State of Food				
Food Temperature		State of Food				
Food Temperature		State of Food				
Food Temperature		State of Food				
Food Temperature		State of Food				
Food Temperature		State of Food				
Food Temperature		State of Food				
Food Temperature		State of Food				
Food Temperature		State of Food				

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



Comments/Other Observations :: :: :: :: :: :: :: :: :: :: :: :: :	Establishment Name: MBA Wallace Hall 2nd Floor	
****See page at the end of this document for any violations that could not be displayed in this space.	Establishment Number: 605226648	
****See page at the end of this document for any violations that could not be displayed in this space.		
****See page at the end of this document for any violations that could not be displayed in this space.	Comments/Other Observations	
1: 22: 33: 44: 55: 66: 77: 88: 99: 101: 122: 133: 44: 155: 166: 77: 77: 77: 77: 78: 88: ****See page at the end of this document for any violations that could not be displayed in this space.		
1: 22: 33: 44: 55: 66: 77: 88: 99: 101: 122: 133: 44: 155: 166: 77: 77: 77: 77: 78: 88: ****See page at the end of this document for any violations that could not be displayed in this space.	2:	
1: 22: 33: 44: 55: 66: 77: 88: 99: 101: 122: 133: 44: 155: 166: 77: 77: 77: 77: 78: 88: ****See page at the end of this document for any violations that could not be displayed in this space.	3:	
1: 22: 33: 44: 55: 66: 77: 88: 99: 101: 122: 133: 44: 155: 166: 77: 77: 77: 77: 78: 88: ****See page at the end of this document for any violations that could not be displayed in this space.	4:	
1: 22: 33: 44: 55: 66: 77: 88: 99: 101: 122: 133: 144: 155: 166: 77: 77: 77: 78: 88: ****See page at the end of this document for any violations that could not be displayed in this space.	5:	
1: 22: 33: 44: 55: 66: 77: 88: 99: 101: 122: 133: 144: 155: 166: 77: 77: 77: 78: 88: ****See page at the end of this document for any violations that could not be displayed in this space.	6:	
1: 22: 33: 44: 55: 66: 77: 88: 99: 101: 122: 133: 144: 155: 166: 77: 77: 77: 78: 88: ****See page at the end of this document for any violations that could not be displayed in this space.	7:	
1: 22: 33: 44: 55: 66: 77: 88: 99: 101: 122: 133: 144: 155: 166: 77: 77: 77: 78: 88: ****See page at the end of this document for any violations that could not be displayed in this space.	გ: ი∙	
1: 22: 33: 44: 55: 66: 77: 88: 99: 101: 122: 133: 44: 155: 166: 77: 77: 77: 77: 78: 88: ****See page at the end of this document for any violations that could not be displayed in this space.	ສ. 1∩∙	
4: 15: 16: 17: 18: 19: 10: 11: 12: 13: 14: 15: 16: 17: 18: 18: 18: 18: 18: 18: 18: 18: 18: 18	10. 11 [.]	
4: 15: 16: 17: 18: 19: 10: 11: 12: 13: 14: 15: 16: 17: 18: 18: 18: 18: 18: 18: 18: 18: 18: 18	12:	
4: 15: 16: 17: 18: 19: 10: 11: 12: 13: 14: 15: 16: 17: 18: 18: 18: 18: 18: 18: 18: 18: 18: 18	13:	
66: 77: 88: 99: 90: 101: 122: 133: 144: 155: 166: 177: 187: 188: ***See page at the end of this document for any violations that could not be displayed in this space.	14:	
7: 8: 9: 00: 11: 22: 23: 44: 55: 66: 77: 57: 58: ***See page at the end of this document for any violations that could not be displayed in this space.	15:	
89. 99. 90. 11: 122: 123: 124: 125: 126: 127: 127: 128: 128: 129: 129: 129: 129: 129: 129: 129: 129		
9: 10: 21: 22: 23: 24: 25: 26: 27: 27: 28: ***See page at the end of this document for any violations that could not be displayed in this space.	17. 19.	
20: 21: 22: 23: 24: 25: 26: 27: 27: 28: 28: ***See page at the end of this document for any violations that could not be displayed in this space.	10. 19 [.]	
25: 26: 27: 37: 38: ***See page at the end of this document for any violations that could not be displayed in this space.	20:	
25: 26: 27: 37: 38: ***See page at the end of this document for any violations that could not be displayed in this space.	21:	
25: 26: 27: 37: 38: ***See page at the end of this document for any violations that could not be displayed in this space.	22:	
***See page at the end of this document for any violations that could not be displayed in this space.	23:	
***See page at the end of this document for any violations that could not be displayed in this space.	24: or	
***See page at the end of this document for any violations that could not be displayed in this space.	25. 26.	
***See page at the end of this document for any violations that could not be displayed in this space.	20. 27 [.]	
***See page at the end of this document for any violations that could not be displayed in this space.	57:	
	58:	
	***See page at the end of this document for any violations that could not be	e displayed in this space.
Additional Comments	 (4) (2) (3) (3) (3) (3) (3) (4) (4) (4) (4) (4) (4) (4) (4) (4) (4	reneral serificiari di describi e sulla describi de
	Additional Comments	

Additional Col	nments				
See last pa	ige for additi	onal comm	ents.		

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

ablishment Number: 605226648
mments/Other Observations (cont'd)
mments/Other Observations (cont'd)
ditional Comments (cont'd)
e last page for additional comments.

Establishment Information

Establishment Information					
Establishment Name: MBA Wallace Hall 2nd Floor					
Establishment Number #: 605226648					
Sources					
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Additional Comments					