



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
82

Establishment Name: Hilton Suites Main Kitchen
Address: 121 4th S. Ave.
City: Nashville
Inspection Date: 01/09/2023
Time in: 10:25 AM
Time out: 12:20 PM
Risk Category: 03
Number of Seats: 159

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Table with 2 main columns: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 2 main columns: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Compliance Status, Non-Smokers Protection Act.

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit.

Signature of Person In Charge: [Signature] Date: 01/09/2023
Signature of Environmental Health Specialist: [Signature] Date: 01/09/2023



Establishment Information

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 (Fahrenheit)
Sanitizer bucket	QA	300	

Equipment Temperature

Description	Temperature (Fahrenheit)
Walk in cooler 1	41
Walk in freezer 1	-1
Walk in cooler 3	37
Walk in cooler 4	41

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Home fries in Walk in cooler 1	Cooling	43
Potato salad in Walk in cooler 1	Cold Holding	37
Cut melons on buffet line	Cold Holding	49
Oatmeal in warmer on buffet line	Hot Holding	170
Scrambled eggs in warmer on buffet line	Hot Holding	156
Walk in cooler 2	Cold Holding	39
Fully cooked chicken wings in Walk in cooler 2	Cold Holding	37
Vegetable medley in Walk in cooler 3	Cold Holding	37
Cut cantaloupe in Walk in cooler 4	Cold Holding	38
Scrambled eggs in hot box 1	Hot Holding	158
Half and half in Reach in cooler 1	Cold Holding	35
Cheesecake in Reach in cooler 2	Cold Holding	31
Milk in server Reach in cooler 1	Cold Holding	36
Cooked chicken in server Reach in cooler 2	Cold Holding	38
Sliced tomatoes on front kitchen Preptable-cooler 1	Cold Holding	35

Observed Violations

Total # 9

Repeated # 0

8: Hand sink at the toast station does not have running water. CA: sensor batteries replace, and sink now has running water.

14: High-temperature dish washer is down for maintenance . CA: neighboring kitchen High-temperature dish washer is reading 161 degrees, and operator advised to use Tratorrio's dish machine.

19: Chicken and vegetable soup in double boiler on the stove reading 119 degrees. CA: reheated to 165 degrees.

20: Cut melons on buffet line reading 49 degrees. CA: operator provided a TILT policy form as hold time for fresh fruit is 4 hours.

Sliced cucumber on front kitchen table cooler reading 50 degrees. CA: cooler outlet breaker disengaged, and TCS food moved to the Walk in cooler.

21: Carton of liquid egg in Walk in cooler not date marked. A: product date marked.

Half and half in Reach in cooler 1 not date marked. CA: product date marked.

Hard boiled eggs in front kitchen Pretable-cooler 1 dated 12/28 not discarded. CA: embargoed.

23: Consumer advisory disclaimer asterisks not printed on menus. CA: operator advised to update the menus.

37: Employee drinks in bottle with screw top caps stored on ingredients rack in the kitchen.

53: Excessive ice buildup in Walk in freezer 1.

56: Recent inspection not posted conspicuously.



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.
- 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: Employees washing hands.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: Food source(s) listed.
- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NO) No raw animal foods cooked during inspection.
- 17: (IN) All TCS foods are properly reheated for hot holding.
- 18: Food temps listed.
- 22: (NA) No food held under time as a public health control.
- 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.
- 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.

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

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Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

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Sources

Source Type: Food Source: Sysco, fresh point, halperns

Source Type: Source:

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Source Type: Source:

Source Type: Source:

Additional Comments

Apples not properly protected from hands.

Watch wet cloths?