## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Sec.	100	714	AN AN																	
Est	ablisi	hmer	nt Nar	me	Hilton Suites	Main Kitchen						T		Establ	in the second	Fermer's Market Food Uni Germanent O Mobile				
Adx	iress				121 4th S. Av	ve.					_	T yş	pe of	Establ	ishme	O Temporary O Seaso				
City					Nashville		Time in	10	):2	5 A	٩ M	A	м / я	мт	me o	ut 12:20; PM AM/				
		on Da	ate		01/09/202	3 Establishment#														
Pur	pose	of In	spec		Routine	O Follow-up	O Complaint			O Pr					Cor	nsultation/Other				
Ris	k Cat	tegor	y		01	302	03			<b>O</b> 4				F	-wollo	up Required 🕱 Yes O	No Number of S	seats	15	9
		R	isk													to the Centers for Disease control measures to preve	e Control and Preven			
						FOODBORN	E ILLNESS RI	SK F	ACT	ORS	AND	PU	BLI	C HEA	штн	INTERVENTIONS such item as applicable. Deduct po				
11	⊨in c	ompli		1010	OUT=not in compliance	e NA=not applicable	NO=not observe	d		cc						spection R=repeat (violat	tion of the same code provisi	ion)		
	IN	OUT	NA	NO	Comp	Supervision		cos	R	WT	$\vdash$					Compliance Status Cooking and Reheating of	Time/Temperature	cos	R	WT
1	10	0			Person in charge pr	esent, demonstrates kn	owledge, and	0	0	5		IN	1.1	T NA		Control For Safety	(TCS) Foods			
	IN	OUT	NA	NO	performs duties	Employee Health		-		-		0 家				Proper cooking time and tempera Proper reheating procedures for		0	0	5
23	Ř	0			Management and fo Proper use of restric	od employee awarenes	s; reporting		0	5		IN	ou	T NA	NO	Cooling and Holding, Date I				
-	笑 IN		NA	NO	,	d Hygionic Practicos		0		-	18	RX RX	0	0	0	a Public Health Proper cooling time and tempera		0	о	
4	X	0				g. drinking, or tobacco	use	0	0	5	19	6	120		-	Proper hot holding temperatures		0	0	
		OUT	NA	NO	Preventin	eyes, nose, and mouth g Contamination by	Hands		0	-		8	1 2 2	8	0	Proper cold holding temperature Proper date marking and disposi		00	8	5
	<u>×</u>	0		_	Hands clean and pro	operly washed ct with ready-to-eat food	ts or approved		0	5	22	0	0	X	0	Time as a public health control: p	procedures and records	0	0	
7	邕	0 漢	٥	0	alternate procedures	s followed		0	0			IN	ou	_	NO					
	IN	OUT	NA	NO		properly supplied and a Approved Source	coessible		0	2	23	_	12			Consumer advisory provided for food		0	0	4
	黨	0	0	52	Food obtained from Food received at pro				0			IN	ou	-	NO	Highly Susceptible		_		
11	X	0		_	Food in good condit	ion, safe, and unadulter vailable: shell stock tags		ō	0	5	24	0	0	22		Pasteurized foods used; prohibit	ed foods not offered	0	0	5
12	0	0	X	0	destruction			0	0			IN	ou		NO	Chemics				
13		OUT		NO	Food separated and	tion from Contaminat protected	tion	0	0	4	25 26	0 度	8		J	Food additives: approved and pr Toxic substances properly identif		0	0	5
14	0	嵩		1		es: cleaned and sanitize		0	_	5		IN	ou	T NA	NO	Conformance with Appr	roved Procedures			
15	X	0			Proper disposition o served	f unsafe food, returned I	food not re-	0	0	2	27	0	0	黨		Compliance with variance, speci HACCP plan	alized process, and	0	0	5
				Goo	d Retail Practice	is are preventive m	easures to co	ntro	l the	intr	oduc	tion	of	patho	geni	, chemicals, and physical (	objects into foods.			
								GOO	DR	ET/A	L PR	ACT	TICI.	53						
				00	T=not in compliance	iance Status	COS=corre		n-site R		inspe	iction				R-repeat (violation o Compliance Status	f the same code provision)	COS	R	WT
		OUT	_		Safe F	ood and Water				_		0	UT			Utensils and Equipme	ont			
	8 9				ed eggs used where r lice from approved s			0	0	2	4	5	0			infood-contact surfaces cleanable and used	, properly designed,	0	0	1
-	0	O OUT		ance		ed processing methods perature Control		0	0	1	4	6	0	Warew	ashin	g facilities, installed, maintained,	used, test strips	0	0	1
Ε,	11	0	_	er co		adequate equipment for	temperature	0	0	2	4	7	0	Nonfoc	d-cor	ntact surfaces clean		0	0	1
	2	-	cont		properly cooked for	hat holding			0	1	4		UT O	Hot an	d cold	Physical Facilities water available; adequate press		0		2
	3				thawing methods use			ŏ	ŏ	1	4	9				stalled; proper backflow devices	are		0	
-	4	O OUT		mom	eters provided and a	courate		0	0	1			응			i waste water properly disposed es: properly constructed, supplied	cleaned	0	0	2
5	5		_	d prog		container; required reco	ords available	0	0	1		_	_			use properly disposed; facilities m		0	0	1
		OUT				Food Contamination		-	-	-			-		-	ilities installed, maintained, and cl		0		1
:	6	0	Inse	cts, ro	dents, and animals r	ot present		0	0	2	5	4	0	Adequ	ate ve	entilation and lighting; designated	areas used	0	0	1
:	7	X	Cont	tamin	ation prevented durin	g food preparation, stor	age & display	0	0	1		0	лл			Administrative Item			_	
	8	-			leanliness			0	0	1					-	nit posted		0	0	0
	9 0				ths; properly used an ruits and vegetables	nd stored		0	0	1	-5	6 ] 3	<u>s</u>	Most n	ent	inspection posted Compliance Status	1	O YES	0 NO	WT
		OUT			Proper	Use of Utensils				_				<u></u>		Non-Smokers Prote	ection Act			
	1				nsils; properly stored equipment and linens	; properly stored, dried,	handled	8	0	1	5	8				with TN Non-Smoker Protection / iducts offered for sale	Act	) Mo	0	0
	3	0	Sing	le-use		es; properly stored, use		8	8	1	5	9				roducts are sold, NSPA survey co	mpleted	0	0	
Fail	are to	o com	ect an	y viola	ations of risk factor iter			sion o	f you	r food						Repeated violation of an identical ri e. You are required to post the food				
mar	ner a	nd po	st the	most	recent inspection report		r. You have the rid	ht to r	eques							filing a written request with the Comm				
4		2					01/0			2				A	v	i tohora		01/0	าก/ว	000
Sie	nater		-	ion le	Charge		01/(	1912	-	5 Date	0	anat	100 0	/ End	0.000	ental Health Specialist		)T/C	1912	Date
зŋ	alu	eor	- CIS	-un 10		Additional food safety	information can	be fo								ealth/article/eh-foodservice *	***			Lane
PH-	2267	(Rev.	6-15	)		Free food safety t Please	-			ilable 3405			onth			nty health department. p for a class.			RD	XA 629

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



# 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.	
Sarage 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.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
Sanitizer bucket	QA	300						

Equipment Temperature	
Decoription	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 # ()

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 Preptable-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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#### Establishment Information

Establishment Name: Hilton Suites Main Kitchen

Establishment Number : 605143280

#### 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.

## Establishment Information

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

Establishment Name: Hilton Suites Main Kitchen Establishment Number # 605143280

Sources			
Source Type:	Food	Source:	Sysco, fresh point, halperns
Source Type:		Source:	
Additional Comm	ents		
Apples not properly	y protected from hands.		

Watch wet cloths?