



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

97

Establishment Name NASHVILLE UNDERGROUND PENTHOUSE Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 105 BROADWAY ☐ Temporary ☐ Seasonal
City Nashville Time in 03:30 PM AM / PM Time out 03:35 PM AM / PM
Inspection Date 05/09/2024 Establishment # 605254710 Embargoed 0
Purpose of Inspection ☐ Routine ☒ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☒ 1 ☐ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats _____

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

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=In compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)												
Compliance Status															COS	R	WT	Compliance Status															COS	R	WT		
IN	OUT	NA	NO															IN	OUT	NA	NO																
Supervision																		Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																			
1	☒	☐	☐	☐	Person in charge present, demonstrates knowledge, and performs duties.											☐	☐	5	16	☐	☐	☒	☐	Proper cooking time and temperatures											☐	☐	5
Employee Health																		17	☐	☐	☒	☐	Proper reheating procedures for hot holding											☐	☐		
2	☒	☐	☐	☐	Management and food employee awareness, reporting											☐	☐		Cooling and Holding, Date Marking, and Time as a Public Health Control																		
3	☒	☐	☐	☐	Proper use of restriction and exclusion											☐	☐	5	18	☐	☐	☒	☐	Proper cooling time and temperature											☐	☐	
Good Hygienic Practices																		19	☐	☐	☒	☐	Proper hot holding temperatures											☐	☐		
4	☒	☐	☐	☐	Proper eating, tasting, drinking, or tobacco use											☐	☐	5	20	☐	☐	☒	☐	Proper cold holding temperatures											☐	☐	5
5	☒	☐	☐	☐	No discharge from eyes, nose, and mouth											☐	☐		21	☐	☐	☒	☐	Proper date marking and disposition											☐	☐	
Preventing Contamination by Hands																		22	☐	☐	☒	☐	Time as a public health control: procedures and records											☐	☐		
6	☒	☐	☐	☐	Hands clean and properly washed											☐	☐		Consumer Advisory																		
7	☒	☐	☐	☐	No bare hand contact with ready-to-eat foods or approved alternate procedures followed											☐	☐	5	23	☐	☐	☒	☐	Consumer advisory provided for raw and undercooked food											☐	☐	4
8	☒	☐	☐	☐	Handwashing sinks properly supplied and accessible											☐	☐	2	Highly Susceptible Populations																		
Approved Source																		24	☐	☐	☒	☐	Pasteurized foods used; prohibited foods not offered											☐	☐	5	
9	☒	☐	☐	☐	Food obtained from approved source											☐	☐		Chemicals																		
10	☐	☐	☐	☒	Food received at proper temperature											☐	☐	5	25	☐	☐	☒	☐	Food additives: approved and properly used											☐	☐	5
11	☒	☐	☐	☐	Food in good condition, safe, and unadulterated											☐	☐		26	☒	☐	☐	☐	Toxic substances properly identified, stored, used											☐	☐	
12	☐	☐	☒	☐	Required records available: shell stock tags, parasite destruction											☐	☐		Conformance with Approved Procedures																		
Protection from Contamination																		27	☐	☐	☒	☐	Compliance with variance, specialized process, and HACCP plan											☐	☐	5	
13	☒	☐	☐	☐	Food separated and protected											☐	☐	4																			
14	☒	☐	☐	☐	Food-contact surfaces: cleaned and sanitized											☐	☐	5																			
15	☒	☐	☐	☐	Proper disposition of unsafe food, returned food not re-served											☐	☐	2																			

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

GOOD RETAIL PRACTICES

OUT=not in compliance					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)																					
Compliance Status										COS	R	WT	Compliance Status										COS	R	WT						
OUT													OUT																		
Safe Food and Water													Utensils and Equipment																		
28	☐	Pasteurized eggs used where required									☐	☐	1	45	☐	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used									☐	☐	1				
29	☐	Water and ice from approved source									☐	☐	2	46	☒	Warewashing facilities, installed, maintained, used, test strips									☐	☐	1				
30	☐	Variance obtained for specialized processing methods									☐	☐	1	47	☐	Nonfood-contact surfaces clean									☐	☐	1				
Food Temperature Control													Physical Facilities																		
31	☐	Proper cooling methods used; adequate equipment for temperature control									☐	☐	2	48	☐	Hot and cold water available; adequate pressure									☐	☐	2				
32	☐	Plant food properly cooked for hot holding									☐	☐	1	49	☐	Plumbing installed; proper backflow devices									☐	☐	2				
33	☐	Approved thawing methods used									☐	☐	1	50	☐	Sewage and waste water properly disposed									☐	☐	2				
34	☐	Thermometers provided and accurate									☐	☐	1	51	☐	Toilet facilities: properly constructed, supplied, cleaned									☐	☐	1				
Food Identification													52	☐	Garbage/refuse properly disposed; facilities maintained									☐	☐	1					
35	☐	Food properly labeled; original container; required records available									☐	☐	1	53	☐	Physical facilities installed, maintained, and clean									☐	☐	1				
Prevention of Food Contamination													54	☐	Adequate ventilation and lighting; designated areas used									☐	☐	1					
36	☐	Insects, rodents, and animals not present									☐	☐	2	Administrative Items																	
37	☒	Contamination prevented during food preparation, storage & display									☐	☐	1	55	☐	Current permit posted									☐	☐	0				
38	☐	Personal cleanliness									☐	☐	1	56	☐	Most recent inspection posted									☐	☐					
39	☒	Wiping cloths: properly used and stored									☐	☐	1	Compliance Status										YES	NO	WT					
40	☐	Washing fruits and vegetables									☐	☐	1	Non-Smokers Protection Act																	
Proper Use of Utensils													57	☐	Compliance with TN Non-Smoker Protection Act									☐	☒						
41	☐	In-use utensils; properly stored									☐	☐	1	58	☐	Tobacco products offered for sale									☐	☐	0				
42	☐	Utensils, equipment and linens; properly stored, dried, handled									☐	☐	1	59	☐	If tobacco products are sold, NSPA survey completed									☐	☐					
43	☐	Single-use/single-service articles; properly stored, used									☐	☐	1																		
44	☐	Gloves used properly									☐	☐	1																		

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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 05/09/2024 Signature of Environmental Health Specialist [Signature] Date 05/09/2024

**** 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**



Establishment Information

Establishment Name: **NASHVILLE UNDERGROUND PENTHOUSE BAR**

Establishment Number #: **605254710**

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)

Equipment Temperature

Description	Temperature (Fahrenheit)

Food Temperature

Description	State of Food	Temperature (Fahrenheit)

Observed Violations

Total # 3

Repeated # 0

37:

39:

46:

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Establishment Number : 605254710

Comments/Other Observations

1:
2:
3:
4:
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6:
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11:
12:
13:
14: CA: Low-temperature dish washer repaired and reading 100ppm.
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26:
27:
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:	Source:
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Additional Comments