

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Reunion Remanent O Mobile Establishment Name Type of Establishment 105 South 11th Street O Temporary O Seasonal Address Nashville Time in 02:35 PM AM/PM Time out 02:40: PM AM/PM City 06/12/2023 Establishment # 605316039 Embargoed 0 Inspection Date ∰ Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other

О3

Number of Seats 157

Follow-up Required

04

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

itus (IH, OUT, HA, HO) for ea

10	ê -in ¢	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0	05 ≈c
					Compliance Status	cos	R	WT	
	IN	OUT	NA	NO	Supervision				П
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	-
	IN	OUT	NA	NO	Employee Health				1 17
2	ЭX	0			Management and food employee awareness; reporting	0	0		ır
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш
	IN	OUT	NA	NO	Good Hygienic Practices				1 17
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		1 17
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	0	2
	IN	OUT	NA	NO	Preventing Contamination by Hands				2
6	100	0		0	Hands clean and properly washed	0	0		2
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	H
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	1 2
	IN	OUT	NA	NO	Approved Source				ľ
9	200	0			Food obtained from approved source	0	0		П
10	×	0	0	0	Food received at proper temperature	0	0	1	2
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	H
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		П
	IN	OUT	NA	NO	Protection from Contamination				2
13	Ž	0	0		Food separated and protected	0	0	4	2
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	Ι
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2

					Compliance Status	COS	к	WI
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	×	Proper cooking time and temperatures	0	0	5
17	0	0	0	333	Proper reheating procedures for hot holding	0	0	÷
	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	243	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	M		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	菜	0			Toxic substances properly identified, stored, used	0	0	9
	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.

PRACTICES

			G00		
		OUT not in compliance COS-com			
	Tour	Compliance Status	cos	K	w
	OUT		-		
28	0	Pasteurized eggs used where required	0	0	Ľ
29	0	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	1
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	Т
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 Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	1
37	885	Contamination prevented during food preparation, storage & display	0	0	
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	
	OUT	Proper Use of Utensils	$\overline{}$		
41	0	in-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
46	_	Single-use/single-service articles: properly stored, used	0	0	Н
43	10	Childre-reservingle-service arrives, property societi, used		-	

spect	ion	R-repeat (violation of the same code provision)		
		Compliance Status	COS	R	WT
	OUT	Utensils and Equipment		_	
45	0	Food and norfood-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	6
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 3%	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 (10) days of the date of the

06/12/2023

06/12/2023

Signature of Person In Charge

Date Signature of Er

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



Establishment Information				
Establishment Name: Reunion				
Establishment Number #: [605316039				
NSPA Survey - To be completed if		- feelikkee et eil tieree te		
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.	trict access to its buildings o	or facilities at all times to	persons who are	
Age-restricted venue does not require each per	son attempting to gain entr	y to submit acceptable f	orm of identification.	
"No Smoking" signs or the international "Non-S	moking" symbol are not con	spicuously posted at ev	ery entrance.	
Garage type doors in non-enclosed areas are r	ot completely open.			
Tents or awnings with removable sides or vents	s in non-enclosed areas are	not completely remove	d or open.	
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is	prohibited.		
Smoking observed where smoking is prohibited	i by the Act.			
				-
Warewashing Info				
Machine Name	Sanitizer Type	PPM	Temperature (Fai	renhelt)
	l .			
Equipment Temperature				
Description			Temperature (Fah	renhelt)
-				
Food Temperature		1 -1 1	1- 1	
Description		State of Food	Temperature (Fah	renhelt)

Observed Violations	
Total # 1	
Repeated # ()	
37:	
""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: Reunion	
Establishment Number: 605316039	

Comments/Other Observations	
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See last page for additional comments.

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

Establishment Name: Reunion Establishment Number: 605316039	Establishment Information	
Establishment Number: 605316039 Comments/Other Observations (cont'd) Additional Comments (cont'd)	Establishment Name: Reunion	
Additional Comments (cont'd)	Establishment Number: 605316039	
Additional Comments (cont'd)		
Additional Comments (cont'd)	Comments/Other Observations (cont'd)	
See last page for additional comments.		
	See last page for additional comments.	

Establishment Inform		
Establishment Name: Re		
Establishment Number #	605316039	
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Sources		-
Source Type:	Source:	
Additional Commer	ıts	