

Address

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

92

Establishment Name

Germantown Cafe

Type of Establishment

Type of Establishment

Type of Establishment

1200 5TH AVE N O Temporary O Seasonal

City Nashville Time in 12:45 PM AM / PM Time out 01:30; PM AM / PM AM / PM Time out 01:30; PM AM / PM A

Purpose of Inspection Routine O Follow-up O Complaint O Preliminary O Consultation/Other

Risk Category O1 🕱 O3 O4 Follow-up Required 🕱 Yes O No Number of Seats 104

usk ractors 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 (IM, OUT, MA, NO) for each numbered Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.

10	¥=in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		CC)S=∞	rrecte	d on-si	te dur	ing ir
_	_		_		Compliance Status	cos	R	WT		_			
	IN	OUT	NA	NO	Supervision					IN	оит	NA	NO
1	誕	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	200	0	0	0
	IN	OUT	NA	NO	Employee Health		-		17		ŏ	ō	X
2	AVA		Management and food employee awareness; reporting	0	0				Ť				
3	寒	0			Proper use of restriction and exclusion	0	0	5		IN	ОUТ	NA	NO
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	X	0	0
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	黨	0	0	0
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	l ° I	20	24	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	*	0	0	0
6	黨	0		0	Hands clean and properly washed	0	0		22	0	0	×	0
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	Ľ	IN	_	NA.	NO
	927	0			alternate procedures followed Handwashing sinks properly supplied and accessible	0	0	2	Н		001	NA	N/U
•	IN		NΔ	NO	Approved Source	-	_	-	23	×	0	0	
9	100	0	161	110	Food obtained from approved source	0	0			IN	OUT	NA	NC
10	0	0	0	32	Food received at proper temperature	0	0	1 1			-	6+9	
11	×			-	Food in good condition, safe, and unadulterated	ō	ō	5	24	0	0	350	
12		0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	оит	NA	NO
	IN	OUT	NA	NO	Protection from Contamination				25		0	X	
13	0	0	窳		Food separated and protected	0	0	4	26	稟	0		
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NC
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×	

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	200	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	X	0	0	Proper cooling time and temperature	0	0	
19	×	0	0	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

			GOO		
		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	ļ ,
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	г
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43			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	黨	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	782	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	T.
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	- XK	0	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	- 0	0	

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 68-14-705, 68-14-705, 68-14-708, 68-14-709, 68-14-715, 68-14-715, 68-14-716, 4-5-320.

11/14/2022

W Jarra Jahan

11/14/2022

Date

Signature of Person In Charge

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

PH-2267 (Rev. 6-15)

Free food safety training classes are available each month at the county health department.

Please call () 6153405620 to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Germantown Cafe
Establishment Number #: 605309175

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.	Т
"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 (Fahrenhelt)							
3 Compartment Sink Chemical Dishwasher	Chlorine Chlorine	100 100								

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Grill cooler	40					
Prep Cooler 2	38					
Reach-in Cooler 1	28					
Prep Cooler 1	40					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
White rice on Steam Table	Hot Holding	141
French onion soup on Steam Table	Hot Holding	150
Italian sausage on Prep Cooler 1	Cold Holding	43
Shrimp from grill	Cooking	169
Tomato soup on Steam Table	Hot Holding	170
Cooked pasta in Prep Cooler 1	Cold Holding	43
Raw crab in Low Boy Cooler	Cold Holding	38
Raw salmon in grill cooler	Cold Holding	38
White rice made 2 hours ago in Walk-in Cooler	Cooling	67
Raw chicken in grill cooler	Cold Holding	41
Baked potato in Reach-in Cooler 1	Cold Holding	39
Potatoes blanched 2 hours ago on cooling rack	Cooling	62
Cooked egg in breakfast cooler	Cold Holding	38
Tomato salsa on expo cooler	Cold Holding	38
Cooked chicken in Walk-in Cooler	Cold Holding	41

Observed Violations
Total # 4
Repeated # 0
18: House made mornay sauce in Walk-in Cooler that was made 2 hours ago is at 120F
Corrective Action: PIC will reheat to 165F and re-start the cooling process
42: Observed wet nesting on clean dishes
47: Observed excessive food buildup on can opener
51: No covered trashcans in unisex restrooms
51. NO COVERCE ITASTICATIS III UTIISEX TESTIOOTTIS

[&]quot;"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



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Establishment Number: 605309175

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): An employee health policy is available.
- 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: Observed employees washing their hands
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See next
- 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.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: See temp log
- 17:
- 19: See temp log
- 20: see temp log
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: Posted on menus
- 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:

Additional Comments

See last page for additional comments.

^{***}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 extra Additional Comments that could not be displayed in this space.

stablishment Name: Germantown Cafe	
stablishment Number: 605309175	
omments/Other Observations (cont'd)	
dditional Comments (cont'd)	
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Establishment Information

Establishment Information								
Establishment Name: Ger	mantown Cafe							
(605309175			T I				
Sources								
Source Type:	Food	Source:	GFS					
Source Type:	Food	Source:	Sysco					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comment	ts							