



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
92

Establishment Name: Swett's
Address: 2725 Clifton Ave.
City: Nashville
Inspection Date: 05/16/2024
Time in: 03:45 PM
Time out: 04:05 PM
Risk Category: 01
Number of Seats: 52

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 sections: 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, and 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 sections: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, 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: 05/16/2024
Signature of Environmental Health Specialist: [Signature] Date: 05/16/2024

TENNESSEE DEPARTMENT OF HEALTH  
 DIVISION OF ENVIRONMENTAL HEALTH  
 FOOD INSPECTION DATA



<b>Establishment Information</b>	
Establishment Name:	Swett's
Establishment Number #:	605312026

<b>NSPA Survey – To be completed if #57 is "No"</b>	
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.	

<b>Warewashing Info</b>			
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)

<b>Equipment Temperature</b>	
Description	Temperature ( Fahrenheit)

<b>Food Temperature</b>		
Description	State of Food	Temperature ( Fahrenheit)

### Observed Violations

Total # 7

Repeated # 0

37: Employee personal drink stored on food prep table.

42: Wet nesting of pans on clean dishes rack beside 3 compartment sink.

43: To go plates in the front and back counter were not upside down.

47: Walls, floors, ceiling, ceiling tiles, vents excessively dirty with food build up and grease

50: Waste water from dishwasher is causing stagnant water on the ground in kitchen

52: Water is leaking out of dumpster.

53: The lights in the kitchen does not have a cover.



**Establishment Information**

Establishment Name: Swett's

Establishment Number : 605312026

**Comments/Other Observations**

- 1:
- 2:
- 3:
- 4:
- 5:
- 6: This violation was noticed during the last inspection; No employees observed washing hands during inspection.
- 7:
- 8: This violation was noticed during the last inspection; nothing blocking access to hand sinks
- 9:
- 10:
- 11: This violation was noticed during the last inspection; no dented cans observed during follow-up
- 12:
- 13:
- 14:
- 15:
- 16:
- 17:
- 18:
- 19:
- 20:
- 21: This violation was noticed during the last inspection; proper date markings on tcs foods in walk-in cooler
- 22:
- 23:
- 24:
- 25:
- 26: This violation was noticed during the last inspection; no insecticide present in kitchen. Last pest control visit from Terminix on 5/7/24
- 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.

***Establishment Information***

Establishment Name: Swett's

Establishment Number : 605312026

***Comments/Other Observations (cont'd)***

***Additional Comments (cont'd)***

***See last page for additional comments.***

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**Sources**

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

**Additional Comments**