

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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Number of Seats 52

O Farmer's Market Food Unit Swett's Remanent O Mobile Establishment Name Type of Establishment 2725 Clifton Ave. O Temporary O Seasonal Address Nashville Time in 03:45 PM AM / PM Time out 04:05: PM AM / PM City 05/16/2024 Establishment # 605312026 Embargoed 0 Inspection Date

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

Risk Category О3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

etus (IN, OUT, HA, HO) for ea

| 12 | N≃in c | compli | ance | | OUT=not in compliance NA=not applicable NO=not observe | ed | | CC | S=cor | recte | d on-si | te duri | ing ins | spection |
|----|--------|--------|------|-----|---|-----|---|--------|----------|-------|---------|---------|---------|----------|
| | | | | | Compliance Status | cos | R | WT | | | | | | |
| | IN | оит | NA | NO | Supervision | | | | | IN | оит | NA | NO | Coo |
| 1 | 氮 | 0 | | | Person in charge present, demonstrates knowledge, and performs duties | 0 | 0 | 5 | 16 | × | 0 | 0 | 0 | Proper |
| | IN | OUT | NA | NO | Employee Health | | | | 17 | | ŏ | ŏ | _ | Proper |
| 2 | 100 | 0 | | | Management and food employee awareness; reporting | 0 | 0 | \Box | | | | | | Coolin |
| 3 | 寒 | 0 | | | Proper use of restriction and exclusion | 0 | 0 | 5 | | IN | OUT | NA | NO | 000 |
| | IN | OUT | NA | NO | Good Hygienic Practices | | | | 18 | × | 0 | 0 | 0 | Proper |
| 4 | X | 0 | | 0 | Proper eating, tasting, drinking, or tobacco use | 0 | 0 | 5 | 19 | _ | 0 | 0 | 0 | Proper |
| 5 | 黨 | 0 | | 0 | No discharge from eyes, nose, and mouth | 0 | 0 | لتا | 20 | 9-90 | 0 | 0 | | Proper |
| | | OUT | NA | NO | Proventing Contamination by Hands | | | | 21 | * | 0 | 0 | 0 | Proper |
| 6 | 黨 | 0 | | 0 | Hands clean and properly washed | 0 | 0 | | 22 | 0 | lol | × | 0 | Time as |
| 7 | 왮 | 0 | 0 | 0 | No bare hand contact with ready-to-eat foods or approved | 0 | 0 | 5 | | _ | _ | | _ | 11170-0 |
| Ŀ. | - | | _ | _ | alternate procedures followed | _ | | Щ. | | IN | OUT | NA | NO | |
| 8 | 55 | OUT | NA | NO. | Handwashing sinks properly supplied and accessible Approved Source | 0 | 0 | 2 | 23 | 0 | 0 | 32 | | Consun |
| - | _ | _ | Nen | NO | | _ | _ | - | \vdash | IN | OUT | NA | NO | food |
| 9 | 黨 | _ | _ | -50 | Food obtained from approved source | 0 | 0 | l I | | IN | 001 | NA | NO | |
| 10 | 0 | 0 | 0 | 250 | Food received at proper temperature | 0 | ö | 5 | 24 | 0 | 0 | 333 | | Pasteur |
| 11 | × | | | | Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite | - | _ | * | \vdash | | | | | _ |
| 12 | 0 | 0 | × | 0 | destruction | 0 | 0 | | | IN | ОUТ | NA | NO | |
| | IN | OUT | NA | NO | Protection from Contamination | | | | 25 | | 0 | 3% | | Food ac |
| 13 | 黛 | 0 | 0 | | Food separated and protected | 0 | 0 | 4 | 26 | 黨 | 0 | | | Taxic s |
| 14 | X | 0 | 0 | | Food-contact surfaces: cleaned and sanitized | 0 | 0 | 5 | | IN | OUT | NA | NO | C |
| 15 | Ħ | 0 | | | Proper disposition of unsafe food, returned food not re- served | 0 | 0 | 2 | 27 | 0 | 0 | × | | Compli |

| ᆫ | Compliance Status | | | | COS | R | WT | |
|----|-------------------|-----|----|-----|---|---|----|---|
| | 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 | 300 | 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 | 0 | Proper hot holding temperatures | 0 | 0 | |
| 20 | 245 | 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 | Ж | | Pasteurized foods used; prohibited foods not offered | 0 | 0 | 5 |
| | IN | OUT | NA | NO | Chemicals | | | |
| 25 | | 0 | 3% | | Food additives: approved and properly used | 0 | 0 | 5 |
| 26 | 黨 | _ | | | Toxic substances properly identified, stored, used | 0 | 0 | Ů |
| | 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 m res to control the introduction of pathogens, chemicals, and physical objects into foods.

L PRACTICES

| | | | GOO | | |
|----|-----|--|--------|---|-----|
| | | OUT=not in compliance COS=con | | | |
| | | Compliance Status | cos | R | W |
| | OUT | Safe Food and Water | | | |
| 28 | 0 | Pasteurized eggs used where required | 0 | 0 | 1 |
| 29 | 0 | Water and ice from approved source | 0 | 0 | |
| 30 | 0 | Variance obtained for specialized processing methods | 0 | 0 | ļ . |
| | 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 | Т |
| 33 | ō | Approved thawing methods used | Ō | Ō | Н |
| 34 | 0 | Thermometers provided and accurate | 0 | 0 | Н |
| | OUT | Food Identification | | | |
| 35 | 0 | Food properly labeled; original container; required records available | 0 | 0 | Г |
| | OUT | Prevention of Food Contamination | | | |
| 36 | 0 | Insects, rodents, and animals not present | 0 | 0 | |
| 37 | 885 | Contamination prevented during food preparation, storage & display | 0 | 0 | Г |
| 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 | Г |
| | OUT | Proper Use of Utensils | \top | | |
| 41 | 0 | In-use utensils; properly stored | 0 | 0 | Г |
| 42 | 120 | Utensils, equipment and linens; properly stored, dried, handled | 0 | 0 | Г |
| 43 | | Single-use/single-service articles; properly stored, used | 0 | 0 | Г |
| 44 | | Gloves used properly | 0 | 0 | |

| spect | ion | R-repeat (violation of the same code provision |) | | |
|-------|-----|--|-----|----|----|
| | | Compliance Status | cos | R | WT |
| | OUT | Utensiis and Equipment | | | |
| 45 | 0 | Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used | 0 | 0 | 1 |
| 46 | 0 | Warewashing facilities, installed, maintained, used, test strips | 0 | 0 | 1 |
| 47 | 羅 | 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 | 凝 | Sewage and waste water properly disposed | 0 | 0 | 2 |
| 51 | 0 | Toilet facilities: properly constructed, supplied, cleaned | 0 | 0 | 1 |
| 52 | × | Garbage/refuse properly disposed; facilities maintained | 0 | 0 | 1 |
| 53 | 2% | 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 | 0 | 0 |
| 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 | 0 | N. | |
| 58 | | Tobacco products offered for sale | 0 | 0 | 0 |
| 59 | | If tobacco products are sold, NSPA survey completed | 0 | 0 | |

nd post the most recent inspection report in a conspicuous manner. You have the right to request a hearing reg 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. ten (10) days of the date of the

05/16/2024

Date Signature of Environmental Hearth Spec

05/16/2024

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 6153405620 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



| Establishment Information | | | | |
|--|--------------------------------|-------------------------------|--------------------|----------|
| Establishment Name: SWett's | | | | |
| Establishment Number #: 605312026 | | | | |
| HODA C | #F7 :- #M - 11 | | | |
| NSPA Survey – To be completed if Age-restricted venue does not affirmatively rest | | facilities at all times to ne | mone who are | |
| twenty-one (21) years of age or older. | nct access to its buildings or | raciities at all times to pe | rsons who are | |
| Age-restricted venue does not require each per | son attempting to gain entry | to submit acceptable form | of identification. | |
| "No Smoking" signs or the international "Non-S | moking" symbol are not cons | picuously posted at every | entrance. | |
| Garage type doors in non-enclosed areas are n | ot completely open. | | | |
| Tents or awnings with removable sides or vents | in non-enclosed areas are r | not completely removed or | r open. | |
| Smoke from non-enclosed areas is infiltrating in | nto areas where smoking is p | rohibited. | | |
| Smoking observed where smoking is prohibited | by the Act. | | | |
| | | | | |
| Warewashing Info | | | 1 = 1 | |
| Machine Name | Sanitizer Type | PPM | Temperature (Fah | renhelt) |
| | | | | |
| | | | | |
| | | | | |
| Equipment Temperature | | | | |
| Description | | | Temperature (Fahr | renhelt) |
| | | | | |
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| | | | | |
| | | | | |
| | | | | |
| Food Temperature | | | | |
| Description | | State of Food | Temperature (Fahr | renhelt) |
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| Observed Violations |
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| 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. |
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information
Establishment Name: Swett's



| Comments/Other Observati | ons |
|--|---|
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| | |
| | g the last inspection; No employees observed washing hands during inspection. |
| | |
| This violation was noticed during | g the last inspection; nothing blocking access to hand sinks |
| : | |
| 0: | |
| | ng the last inspection; no dented cans observed during follow-up |
| | |
| 2: 3: 4: 5: 6: 7: 8: 9: | |
| 4: | |
| 5: | |
| 6: | |
| 7: | |
| 8: | |
| 9: | |
| 0: | |
| 1: This violation was noticed durir | ng the last inspection; proper date markings on tcs foods in walk-in cooler |
| 2: | |
| 3: | |
| 4: | |
| 2: 3: 4: 5: | |
| 6: This violation was noticed durir | ng the last inspection; no insecticide present in kitchen. Last pest control visit from |
| erminix on 5/7/24 | |
| 7: | |
| 7: | |
| 8: | |
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Additional Comments

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| Establishment Name: Swett's | |
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| Establishment Number: 605312026 | |
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| Comments/Other Observations (cont'd) | |
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Establishment Information

| Establishment Inform | |
|-------------------------|-----------|
| Establishment Name: Sv | |
| Establishment Number #: | 605312026 |
| | |
| Sources | |
| Source Type: | Source: |
| Additional Comme | nts |
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