TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Ş			T. C.														
Establishment Name												O Farmer's Market Food Unit ant O Mobile	\mathbf{F}	K			
Address 1305 DICKERSON PK						_	Ту;	xe of E	stabl	shme	O Temporary O Seasonal		J				
City					Nashville Time in	01	L:5	5 F	M	A	M/PI	лт	me o	ut 02:40; PM AM / PM			
		n Da	de.		12/07/2021 Establishment # 60525560	_				-	d 0		110 01				
			spect		Routine O Follow-up O Complaint			O Pro			-) Cor	nsultation/Other			
		egon			O1 302 O3			04				Fo	low-	up Required O Yes 叙 No Number of S	Seats	59	
		-	isk i		ors are food preparation practices and employee ontributing factors in foodborne illness outbreak							rep	ortec	to the Centers for Disease Control and Prever		_	
				ast	FOODBORNE ILLNESS R												
				algaat	ed compliance status (IK, OUT, KA, HO) for each numbered item	n. For		mark	M 00	T, m	nrk GC	rS or R	for e	ach item as applicable. Deduct points for category or subcat			
IN	un c	ompli	ance	_	OUT=not in compliance NA=not applicable NO=not observe Compliance Status	cos	R		5=00	recte	d on-si	te dun	ng ins	pection R=repeat (violation of the same code provis Compliance Status		R	WT
\rightarrow	-		NA	NO	Supervisien Person in charge present, demonstrates knowledge, and					IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
	×	0	NA	-	performs duties Employee Health	0	0	5	16	00	0	8		Proper cooking time and temperatures Proper reheating procedures for hot holding	0	00	5
2	X	0	nu4	NO	Management and food employee awareness; reporting		0		"	IN		NA	NO	Cooling and Holding, Date Marking, and Time as	P	-	
	2	0	NA	110	Proper use of restriction and exclusion	0	0	°				-		a Public Health Control			
4	X	0	NA	0	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	0	0	5	19		0	英义		Proper cooling time and temperature Proper hot holding temperatures	0	0	
5			NA		No discharge from eyes, nose, and mouth Preventing Contamination by Hands	0	0	-		25	8	8	0	Proper cold holding temperatures. Proper date marking and disposition	8	8	5
_	×	_		_	Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	_	0	5			0	×	0	Time as a public health control: procedures and records	0	0	
	黨	0	0	0	alternate procedures followed Handwashing sinks properly supplied and accessible	0	0	2		IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and undercooked			
	IN	OUT	NA		Approved Source			1	23	0	O OUT	NA	110	food	0	٥	4
10	0	0	0	20	Food obtained from approved source Food received at proper temperature	0	0		24	IN O	001	NA XX	NO	Highly Susceptible Populations Pasteurized foods used; prohibited foods not offered	0	0	5
11 12	<u>×</u>	0	×	0	Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0 0	0 0	5	-	IN	OUT	-	NO	Chemicals	-	-	-
		-	NA	-	destruction Protection from Contamination	-	-	_	25	0		200		Food additives: approved and properly used	0	0	
		00			Food separated and protected Food-contact surfaces: cleaned and sanitized		0		26	<u>宗</u> IN	0	NA	·	Toxic substances properly identified, stored, used Confermance with Approved Procedures	0	0	•
14		•••						~		114	001	TRPA.	TRU I				
15	×				Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
	<u>i</u>												gena	HACCP plan	0	0	5
	冥			Goo	served d Retail Practices are preventive measures to co	ontro	l the	intro ETAI	oduc L PR	tion ACT	of p	atho	gena	HACCP plan	0	0	5
		0		Goo	d Retail Practices are preventive measures to co f=not in compliance COS=corre Compliance Status	ontro	D R	intro arAl during	oduc L PR	tion ACT	of p	atho	geni	HACCP plan a, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status			5 WT
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**** 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: RE	TROGRADE COFFEE						
Establishment Number #:	605255602						

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ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-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.	
arage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	<u> </u>
moking observed where smoking is prohibited by the Act.	

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
3 compartment sink (Not	QA							

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Flat top reach in cooler Turbo aire	34				
Asber Flat top reach in cooler (broken thermometer)					

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Milk in reach in cooler	Cold Holding	37				

Observed Violations

Total # 2

Repeated # ()

37: Ice machine lid has broken and cannot prevent contaminants from falling in ice bin

45: Cutting board is beginning to be deeply grooved and does not allow for proper cLeaning.



Establishment Information

Establishment Name: RETROGRADE COFFEE

Establishment Number : 605255602

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 proper hand washing

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 sources

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: (NA) No raw animal foods served.

17: (NA) No TCS foods reheated for hot holding.

18: (N.A.) No cooked food is cooled, prepares no TCS food from ambient temperature ingredients that require cooling, does not receive raw eggs, shellstock, or milk.

19: (NA) Establishment does not hot hold TCS foods.

20: Observed proper cold holding

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: (NA) Establishment does not serve animal food that is raw or undercooked.

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: No tobacco products offered for sale.

***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.

Establishment Information

Establishment Name: RETROGRADE COFFEE

Establishment Number: 605255602

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information

Establishment Name: RETROGRADE COFFEE Establishment Number #: 605255602

Sources			
Source Type:	Water	Source:	Metro/municipal
Source Type:	Food	Source:	Sysco, costco, creation gardens
Source Type:	Food	Source:	Dozen bakery, Hi-Fi
Source Type:		Source:	
Source Type:		Source:	

Additional Comments