



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

91

Establishment Name: Reunion
Address: 105 South 11th Street
City: Nashville
Inspection Date: 05/15/2024
Time in: 02:30 PM
Time out: 03:10 PM
Risk Category: 03
Number of Seats: 157

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

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

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, and Compliance Status.

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: 05/15/2024
Signature of Environmental Health Specialist: [Signature] Date: 05/15/2024

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 #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.
- \*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 ( Fahrenheit)
3 comp sink(not setup)	Chlorine		
Autochlor Dishmachine	Chlorine	50	

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
Prep Cooler #1	34
Grill cooler	35
Reach-in Freezer	-4
Walk in Cooler	39

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Sliced tomatoes in prep cooler #1	Cold Holding	34
Mozzarella cheese in Prep Cooler #1	Cold Holding	39
Raw beef in grill cooler #1	Cold Holding	40
Raw beef in Walk in Cooler	Cold Holding	43
Ricotta cheese in Walk in Cooler	Cold Holding	38
Housemade Jalapeño ranch in Walk in Cooler	Cold Holding	37

**Observed Violations**

**Total #** 4

**Repeated #** 0

- 21: Observed a jug of milk date marked to expire on 05/14/2024 being stored in walk in cooler
- CA: embargoed 5 lbs of milk and trained on 24hrs date marking
- 33: Observed employee thawing raw chicken in the wash side of 3 compartment sink with excess raw chicken water spilling into rinse compartment
- 36: Observed a large fly in dry storage/warewashing area
- 46: 3 comp sink has leak at cold water handle of 3 comp sink



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**Comments/Other Observations**

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Employee Health Policy available
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Observed
- 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: Check source information
- 10: (IN) All food received was in good condition and at the proper temperature.
- 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: Not observed
- 17: (NO) No TCS foods reheated during inspection.
- 18: Not observed
- 19: (NO) TCS food is not being held hot during inspection.
- 20: Check temperature log
- 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:

\*\*\*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***

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Establishment Number : 605316039

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

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

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

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**Sources**

Source Type: Food Source: Sysco, creation gardens

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

**Additional Comments**