TENNESSEE DEPARTMENT OF HEALTH

Carlos Carlos				FOOD SERV	ICE ESTA	BL	ISH	IM	ENT	r 11	151	PEC	TIO	ON REPORT S	COR	E		_		
Establishment Name			t Nar		The Fedora Lounge								O Farmer's Market Food Unit	8	2)				
Address					209 Printers Alley O Temporary O Seasonal															
					Nashville Time in 04:25 PM AM / PM Time out 05:00; PM AM / PM															
City					12/12/2023 Establishment # 605322140 Embergoed 0															
Insp	pectio	on Da	ste		12/12/20	<u>∠3</u> Establishment #	60532214	0		-	Emba	irgoe	d U)						_
Pur	pose	of In	spect	tion	減 Routine	O Follow-up	O Complaint			O Pr	elimin	ary		0	Cor	nsuitation/Other				_
Ris	k Cat	tegor			01	<u>\$102</u>	O 3			O 4						up Required O Yes 💢 No Number			.25	_
		R														I to the Centers for Disease Control and Pre control measures to prevent illness or injury		n		
																INTERVENTIONS				
				algnat					ite ma							ach item as applicable. Deduct points for category or sul		7 .)		
110	≱≕in c	ompli	ance		OUT=not in complia Com	nce NA=not applicable pliance Status	NO=not observe		COS=corrected on-site during inspection R=repeat (violation of the same code) COS R WT Compliance Status						COS R WT					
	IN	OUT	NA	NO		Supervision						IN	оυт	NA	NO	Cooking and Reheating of Time/Temperature	_			
1	黨	0			Person in charge performs duties	present, demonstrates kn	owledge, and	0	0	5	16	0	0	0	57	Control For Safety (TCS) Foods Proper cooking time and temperatures	-		51	
			NA	NO		Employee Health		_			17		ŏ			Proper reheating procedures for hot holding	ŏ		5 5	
23	XX	0				food employee awarenes riction and exclusion	ss; reporting	8	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time				
Ĥ	_		NA	NO		od Hygienic Practice		Ľ		_	18	0	0	0	33	Public Health Control Proper cooling time and temperature	-			_
4	X	0		0	Proper eating, tast	ting, drinking, or tobacco		0	0	5	19	0	0	0	X	Proper hot holding temperatures	0		ท	
-	N IN	0 OUT	NA			eyes, nose, and mouth Ing Contamination by	Hands	0	0	_	20 21	調査	00	8		Proper cold holding temperatures Proper date marking and disposition	8	18	위 *)
6	黨	0			Hands clean and p	properly washed tact with ready-to-eat foo	de or approvad	_	0		22	0	0	×	0	Time as a public health control: procedures and record	is O	0	>	
7	鬣	0	0	0	alternate procedur	res followed		0	0	Ť		IN	OUT	NA	NO	Consumer Advisory		-	-	
8	N IN	OUT	NA	NO	Handwashing sink	s properly supplied and a Approved Source	ccessible	0	0	2	23	0	0	12		Consumer advisory provided for raw and undercooked food	0		4	
9	黨					m approved source			0			IN	OUT	NA	NO	Highly Susceptible Populations		÷	÷	
10	×	8	0	24	Food received at p Food in good cond	proper temperature dition, safe, and unadulter	rated	8	00	5	24	0	0	82		Pasteurized foods used; prohibited foods not offered	0		5 5	ł
12	_	0	×	0	Required records destruction	available: shell stock tag	s, parasite	0	0			IN	OUT	NA	NO	Chemicals				
	IN	OUT	NA	NO	Prote	ction from Contamina	tion				25	0	0	X		Food additives: approved and properly used	0	12	2 5	7
	見ば	0			Food separated an Food-contact surfa	nd protected aces: cleaned and sanitiz	ed	8	8	4	26	<u>≋</u> ≥	O OUT	NA		Toxic substances properly identified, stored, used Conformance with Approved Procedures	- 0			_
15	_	0				of unsafe food, returned	food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	6	T	5	7
					served												_	_	_	_
				Goo	d Retail Practic	ces are preventive n	easures to co	ontro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects into foods	•			_
				00	T=not in compliance		COS=corre	GOO					1CE	8		R-repeat (violation of the same code provision	e)			
			_		Com	pliance Status	000-0010		R		Ē					Compliance Status		6 F	۲W	т
	28	OUT		eurize	Safe ed eggs used where	Food and Water e required		0	0	1		_	UT F	ood ar	nd no	Utensils and Equipment nfood-contact surfaces cleanable, properly designed,		L	J.	_
	29 10	0	Wate	er and	lice from approved		1	0	0	2	4	+	•			and used	0	+	+	_
Ľ		OUT				mperature Control	,				4		_	Varewa	ashin	g facilities, installed, maintained, used, test strips	0	1	·	
3	и	0	Prop		oling methods used	t; adequate equipment fo	r temperature	0	0	2	4	_	O N UT	lonfoo	d-cor	tact surfaces clean Physical Facilities	0		0 1	
_	32	0			properly cooked fo	r hot holding			0		4	8 (0 1			water available; adequate pressure	0	1		
	33 14				thawing methods u eters provided and			0	0	1	4	_				talled; proper backflow devices waste water properly disposed	0	_	_	2
Ľ	~	OUT				didentification		Ŭ			5		-			is: properly constructed, supplied, cleaned	ŏ			
:	35	0	Food	i prop	erly labeled; origina	al container; required rec	ords available	0	0	1	5	2 0	0	Sarbag	e/refi	use properly disposed; facilities maintained	0		1	
		OUT			Prevention	of Food Contaminatio	n				5	3 (o P	hysica	al faci	ities installed, maintained, and clean	0	-	_	
36 O		0	Insec	rts, ro	dents, and animals	s not present		0	0	2	5	4 (0 A	dequa	ite ve	ntilation and lighting; designated areas used	0		1	
1	37 🛣 🕬		Cont	amina	ination prevented during food preparation, storage & display		0	0	1		OUT Administrative Items									
_	8	-			leanliness	and stored		0	0	1	5					nit posted	0	9	2 0	,
	9 10				ths; properly used ruits and vegetable				8	1	F	6 (nost fé	cent	Compliance Status		S N	o w	т
OUT Proper Use of Utensils 41 O In-use utensils; properly stored O O					5	,		amol		Non-Smokers Protection Act with TN Non-Smoker Protection Act		-								
42 O Utensils, equipment and linens; properly stored, dried, handled			0	0	1	5	8	T	obacc	o pro	ducts offered for sale	0	T a) 0	1					
	13 14				s/single-service arti ed properly	cles; properly stored, use	b	8	8	1	5	9]	ľ	tobac	co pr	oducts are sold, NSPA survey completed	0			_
_			-					_		_										

of risk factor items within ten (10) days may result in suspension of your food service establishe ms identified as constituting imminent health hazards shall be corrected immediately or operation Repeated violation of an identical risk factor may result in revocation of your foor e. You are required to post the food service establishment permit in a conspicuou hment permi ons shall ce mit. nost 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 s 68-14-703, 68-14-706, 68-14-709, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-6-329. d post the m c

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12/12/2023 Date

Signature e of 7 ental He

ecialist

12/12/2023

Signature of Person In Charge

****	Additional food safety	information can be found	d on our website, ht	ttp://tn.gov/heal	th/article/eh-foodservic	e ****
	Additional lood salety	mormation can be round	i on our website, m	upwingownear	unaturie/en-toodsetvic	ł

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

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: The Fedora Lounge Establishment Number #: 605322140

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 wenty-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.	
Sarage 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)						
three compartment sink	Quarternary	200							

Equipment l'emperature	
Description	Temperature (Fahrenheit)
Reach-in freezer	3
Reach-in cooler	38

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Pulled pork in reach-in fridge	Cold Holding	38				
Chicken salad in reach-in fridge	Cold Holding	39				

Observed Violations

Total # 3 Repeated # 0

34: No probe thermometer available

37: Employee drinks stored with customer product 55: No permit posted

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: The Fedora Lounge

Establishment Number : 605322140

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: An employee health policy is present.

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 handwashing technique

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 source info

- 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: No food cooked from raw during inspection
- 17: (NO) No TCS foods reheated during inspection.
- 18: No food cooled during inspection
- 19: (NO) TCS food is not being held hot during inspection.
- 20: See food info
- 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:

***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: The Fedora Lounge Establishment Number: 605322140

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: The Fedora Lounge

Establishment Number # 605322140

Sources			
Source Type:	Food	Source:	Restaurant depot, walmart
Source Type:		Source:	

Additional Comments