TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Ŵ		794	S. C.																
Estab	disi	hme	nt Na		Union Statio	n Banquet Kitchen				_	Tvr	ve of F	Establi	ishme	Fermer's Merket Food Unit St Permanent O Mobile	8	r		
Addre	155				1001 Broadv	2									O Temporary O Seasonal				
City					Nashville	Time	n 1:	2:0	O F	PM	A	M/PI	иті	me o	ut 01:55; PM AM/PM				
Inspe	etic	on D	ate		11/01/202	3 Establishment # 6052429													
Purpo					Routine	O Follow-up O Complain			O Pr		-	-	-	Cor	nsultation/Other				
Risk (01	\$\$\$2 O3			04				Fo	ollow-	up Required X Yes O No	Number of 8	Seats		
						aration practices and employee							rep	ortec	to the Centers for Disease Cont	rol and Preven		_	
				as c	contributing facto	FOODBORNE ILLNESS R			_						control measures to prevent illne	ess or injury.			
		(1	ark de	engles	ted compliance statu										ach liem as applicable. Deduct points for e	category or subcat	egery.)	
IN=i	in c	ompi	iance			e NA=not applicable NO=not obser liance Status		S R	т Тwr	»s=∞	recte	d on-si	ite duri	ing ins	pection R*repeat (violation of th Compliance Status	e same code provis		R	WT
1	IN	ou	NA	NO		Supervisien			_		IN	оυт	NA	NO	Cooking and Reheating of Time/				
18	×	0			Person in charge pr performs duties	esent, demonstrates knowledge, and	0	0	5	16	0	0	0	×	Control For Safety (TCS) Proper cooking time and temperatures	Foods	0		
2			NA	NO		Employee Health od employee awareness, reporting	0	10			0		0	X	Proper reheating procedures for hot hold		0	0	5
			1		Proper use of restric		ŏ	_	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking a Public Health Contr				
-	_	OUT	NA			d Hygienic Practices					0	0			Proper cooling time and temperature		0	0	
4 2		0	-			g, drinking, or tobacco use eyes, nose, and mouth	- 8	8	5	19 20		0 実	0	×	Proper hot holding temperatures Proper cold holding temperatures		8	8	
1			NA	NO		g Contamination by Hands					Ó	X	0	0	Proper date marking and disposition		Ō		ິ
_		0	0	6	No bare hand conta	ct with ready-to-eat foods or approved	10	0	5	22	-	0	×	0	Time as a public health control: procedu		0	0	
		X		-	alternate procedure Handwashing sinks	s followed properly supplied and accessible		6	2	23	IN O	OUT	NA	NO	Consumer Advisory Consumer advisory provided for raw and		0	0	
	IN 武		NA	NO	Food obtained from	Approved Source	-	0		-	IN	OUT		NO	food Highly Susceptible Popula	tions	-		-
10 (0	0	0	122	Food received at pr	oper temperature	0	0	5	24	-	0	22		Pasteurized foods used; prohibited foods		0	0	5
	o X	2 0	0	0		ion, safe, and unadulterated vailable: shell stock tags, parasite	0	0	°	H	IN	OUT	-	NO	Chemicals		-		-
1 1				NO	destruction Protect	tion from Contamination	+°	10		25	0		25		Food additives: approved and properly u	ised	0	ы	
13 8	2	0	0	-	Food separated and	i protected		0		26	嵐	0		·	Toxic substances properly identified, sto	red, used	ŏ	00	5
14 3	_		<u> </u>	1		es: cleaned and sanitized f unsafe food, returned food not re-	0	+-	-	27	IN	OUT	NA	NO	Conformance with Approved F Compliance with variance, specialized p		0	0	-
15 8	3	0			served	-	0	0	2	27	0	0	×		HACCP plan		0	0	5
				Goo	d Retail Practice	are preventive measures to c	ontro	ol the	e intr	oduc	tion	of p	atho	gens	, chemicals, and physical object	s into foods.			
									ΞTA				3						
	_			- 00	T=not in compliance	COS=con	rected r		WT	inspe	ction				R-repeat (violation of the san Compliance Status	ne code provision)		R	WT
28						liance Status	COS	S R									COS		
29		001			Comp Safe F	ood and Water			1			UT	ood a	nd no	Utensils and Equipment	fy designed			۱
90		8	Past Wat	teurize er and	Comp Safe F ed eggs used where d ice from approved s	eed and Water required Jource	8	8	2	4		0 F			Utensils and Equipment infood-contact surfaces cleanable, proper and used	fly designed,	0	0	1
30	-	8	Past Wat Vari	teurize er and	Comp Safe F ed eggs used where d ice from approved s obtained for specializ	ood and Water required	8	0	2	4	5	0 F	onstru	cted,	nfood-contact surfaces cleanable, proper		0 0	0 0	1
30		000	Past Wat Vari Prop	er and ance o	Compl Safe F ed eggs used where d ice from approved s obtained for specializ Feed Ten	eed and Water required cource red processing methods	8	8	2	F	5 6 7	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	onstru Varew	cted, ashin	nfood-contact surfaces cleanable, proper and used g facilities, installed, maintained, used, te itact surfaces clean		0	0	1 1 1
31	1	000000000000000000000000000000000000000	Past Wat Varis Prop cont Plan	teurize er ance ance o per co rol t food	Compl Safe F ed eggs used where d ice from approved s obtained for specializ Feed Ten oling methods used; I property cooked for	eed and Water required cource ed processing methods sperature Control adequate equipment for temperature hot holding	0 0 0 0	000	2 1 2 1 1 1	4	5 6 7 0 8		onstru Varew Ionfoo	cted, ashin d-cor 5 cold	nfood-contact surfaces cleanable, proper and used g facilities, installed, maintained, used, te stact surfaces clean Physical Pacilities (water available; adequate pressure		000000000000000000000000000000000000000	0 0 0	1 1 2
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Union Station Banquet Kitchen Establishment Number #: 605242937

Warewashing Info			
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
High-temperature dish washer 3-compartment sink	Heat QA	200	171

Equipment Temperature	
Description	Temperature (Fahrenheit)
Office keg cooler	40
Meat Walk in cooler	40
Banquet Reach in cooler	33
Banquet Low-boy cooler - no tcs	38

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Salad tray on speed rack near office keg cooler	Cold Holding	63
Raw chicken in meat Walk in cooler	Cold Holding	34
Roasted garlic in banquet Reach in cooler		31

Observed Violations

Total # 8

Repeated # ()

8: Dish pit hand sink obstructed, has towel in basin, and out of paper towels. CA: hand sink back in compliance.

11: Visual mold on green tomatoes in meat Walk in cooler. CA: embargo.

20: Salad tray on speed rack near office keg cooler - stated prepped 20min prior - reading 63 degrees. CA: put on ice and moved to Walk in cooler.

21: Unmarked carton of half and half with a sell-by date of 10/31 in citris Walk in cooler not discarded. CA: embargo.

21: Roasted garlic and garlic oil in banquet Reach in cooler dated 10/23 not discarded. CA: embargo.

51: Women's employee restroom does not have covered trash cans.

53: Excessive ice buildup by door in Walk in freezer.

53: Central vents noticeably dirty.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Union Station Banquet Kitchen

Establishment Number : 605242937

Comments/Other Observations

(IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
 Policy posted.
 (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
 (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
 (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.

6: Employees washing hands.

7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

9: Food source(s) listed.

10: (NO): No food received during inspection.

- 12: (IN) Parasite destruction paperwork available
- 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.
- 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: Establishment has ceases HACCP.

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.

Establishment Information

Establishment Name: Union Station Banquet Kitchen Establishment Number : 605242937

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Union Station Banquet Kitchen Establishment Number # 605242937

Sources			
Source Type:	Food	Source:	Us foods, chefs warehouse,
Source Type:	Water	Source:	City
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments

PIC states that all food in vacuum packaging, cooked via sous vide, are cooked to appropriate internal temperatures, and food are not to be stored in excess of 48hrs before being exposed to open air.

1 damaged can discover on can rack in dry storage. CA: seperated.