TENNESSEE DEPARTMENT OF HEALTH

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Craft Bistro & Bar Type of Establishment Modele Address T11 Union Street Type of Establishment Modele Civ Nashville Time in 02:40 PM AM / PM Time out 03:10; PM AM / PM Inspecton Date 02/02/2022 Establishment # 605245163 Embargoed 0 Perionary O response 0	10)(ſ	١	
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Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Colas contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent ill FOODBORNE ILLNESS RISK Factors AND PUBLIC HEALTH INTERVENTIONS Introduction of the Colspan="2">Introduction of the Colspan="2">Colspan="2" Colspan="2" <td></td> <td></td> <td></td> <td></td>					
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Compliance Status COS R WT IN OUT NA NO Supervision 1 IX O Person in charge present, demonstrates knowledge, and performs duties O O S IN OUT NA NO Employee Health O O S 2 X O Management and food employee awareness, reporting O O S 3 X O Proper use of restriction and exclusion O O S 4 X O O Proper eating, tasting, drinking, or tobacco use O O S 4 X O O Proper eating, tasting, drinking, or tobacco use O O S 5 X O O Proper ecoling time and temperatures 1 NOUT NA NO Proper cooling time and temperatures 2 X O Proper eating, tasting, drinking, or tobacco use O O S 5 X O O No bare hand contact with ready-to-eat foods or approved O S Z					
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13 9 0 0 East separated and protected	used	0	0	5	
13 2 0 0 0 4 26 20 Toxic substances properly identified, s 14 3 0 0 0 5 IN OUT NA NO Conformance with Approved		ō	0	÷	
15 💢 O Proper disposition of unsafe food, returned food not re- served COMPARIAN Served COMPARIAN Served COMPARIAN Served COMPARIAN Served COMPARIAN Served COMPARIAN SERVED SER	process, and	0	0	5	
Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical object	ta into fooda.	_	-		
GOOD RETAIL PRACTICES					
OUT=not in compliance COS=corrected on-site during inspection R-repeat (violation of the s COS= COS= COS= R WT Compliance Status		008	R	WT	
OUT Safe Food and Water OUT Utensils and Equipment	adv designed	_	-		
29 O Water and ice from approved source O O 2 45 C constructed, and used	niy desgined,	<u> </u>	이	1	
OUT Food Temperature Control 49 O Warewashing facilities, installed, maintained, used,		_	0	1	
31 O Proper cooling methods used; adequate equipment for temperature O O 2 47 O Nonfood-contact surfaces clean O D D 2 47 O Nonfood-contact surfaces clean O D D D D D D D D D D D D D D D D D D D		0	0	1	
32 O Plant food properly cooked for hot holding O O 1 48 O Hot and cold water available; adequate pressure 33 O Approved thawing methods used O O 1 49 O Plumbing installed; proper backflow devices		읭	읭	2	
34 O Thermometers provided and accurate O O 1 50 O Sewage and waste water properly disposed		0	0	2	
OUT Food Identification 51 O Toilet facilities: properly constructed, supplied, clear 35 O Food properly labeled; original container; required records available O O 1 52 O Garbage/refuse properly disposed; facilities maintain			0	1	
35 O Food properly labeled; original container; required records available O O 1 52 O Garbage/refuse properly disposed; facilities maintained OUT Prevention of Feed Contamination 53 O Physical facilities installed, maintained, and clean			허	1	
36 O Insects, rodents, and animals not present O O 2 54 O Adequate ventilation and lighting; designated areas		_	0	1	
37 O Contamination prevented during food preparation, storage & display O O 1 OUT Administrative Items					
38 O Personal cleanliness O O 1 55 O Current permit posted		<u> </u>	응	0	
39 O Wiping cloths; properly used and stored O O 1 56 O Most recent inspection posted 40 O Washing fruits and vegetables O O 1 56 O Most recent inspection posted		O YES		WT	
OUT Proper Use of Utensils Non-Smokers Protection 41 O In-use utensils; properly stored O O 1 57 Compliance with TN Non-Smoker Protection Act		×	01		
42 O Utensils, equipment and linens; properly stored, dried, handled O O 1 58 43 O Single-use/single-service articles; properly stored, used O O 1 59		8	0	٥	
43 O Single-deexingle-service ancres, propeny stored, used O O I 44 O Gloves used properly O O I					
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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous					
manner and post the most 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 Commission report. T.C.A. sections (8-14-70), 68-14-708, 68-14-719, 68-14-715, 68-14-716, 4-5-220.					
any ber 02/02/2022 Juli			date	of this	
Signature of Person In Charge Date Signature of Environmental Health Specialist	02			of this 022	

 Additiona	I food safet	y information car	n be found on our website,	http://tn.gov	/health/article/eh-foodser	rvice ****

PH-2267 (Rev. 6-15)	Free food safety training cl	RDA 629	
	Please call () 6153405620	to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Craft Bistro & Bar Establishment Number #: 605245163

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)	
			l	

Equipment Temperature	
Description	Temperature (Fahrenheit)

escription	State of Food	Temperature (Fahrenheit

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Comments/Other Observations	
Comments/Other Observations 1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: (NA) No TCS foods reheated for hot holding. 18: 19: 20: 21: 22: 23: 24: 25: 26: 27: 28: 29: 20: 21: 22: 23: 24: 25: 26: 27: 27: 27: 28:	
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10. 17: (NA) No TCC feeds repeated for bot helding	
17. (NA) NO TOS loods renealed for not notding.	
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***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: Craft Bistro & Bar

Establishment Number : 605245163

Comments/Other Observations (cont'd)

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

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Sources		
Source Type:	Source:	

Additional Comments