

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Number of Seats 205

O Farmer's Market Food Unit Sinema Restaurant Remanent O Mobile Establishment Name Type of Establishment 2600 Franklin Pike O Temporary O Seasonal

> Nashville Time in 02:30 PM AM/PM Time out 03:10: PM AM/PM

10/07/2022 Establishment # 605241521 Embargoed 0 Inspection Date O Follow-up Purpose of Inspection **E**Routine O Complaint O Preliminary O Consultation/Other

Risk Category О3 04 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, HA, HO) for ea

10	# in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		CC	S=co	recte	d on-si	te du
					Compliance Status	cos	R	WT				
	IN	OUT	NA	NO	Supervision					IN	оит	NA
1	M	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	0
	IN	OUT	NA	NO	Employee Health				17	ŏ	ŏ	ŏ
2	700	0			Management and food employee awareness; reporting	0	0	$\overline{}$				
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA
	IN	OUT	NA	NO	Good Hygienic Practices				18	巡	0	0
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	0	0	0
5	200	0		0	No discharge from eyes, nose, and mouth	0	0	l ° l	20	245	0	0
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	*	0	0
6	1	0		0	Hands clean and properly washed	0	0		22	0	0	×
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5		_	_	
Ŀ			_	_	alternate procedures followed	_	_	Щ		IN	OUT	NA
8	350	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	翼	0
	IN		NA	NO	Approved Source	-		-		_		
9	×	0	_	_	Food obtained from approved source	0	0			IN	OUT	NA
10	0	0	0	\sim	Food received at proper temperature	0	0		24	0	l٥l	320
11	×	0	_		Food in good condition, safe, and unadulterated	0	0	5	<u> </u>	_	Ŭ	-
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA
	IN	OUT	NA	NO	Protection from Contamination				25		0	100
13	×	0	0		Food separated and protected	0	0	4	26	黨	0	
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	0

Compliance status						000	ĸ	** 1
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	×	0	0	0	Proper cooling time and temperature	0	0	
19	0	0	0	文	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	•
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	×	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	0		Compliance with variance, specialized process, and HACCP plan	0	0	5

res to control the introduction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	COS	R	W
	OUT				
28	0	Pasteurized eggs used where required	0	0	1
29		Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	١,
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	•
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	_
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	r
44	0	Gloves used properly	0	0	

ecti	2011	R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment	1		
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities	_		
48	0	Hot and cold water available; adequate pressure	0	0	-
49	0	Plumbing installed; proper backflow devices	0	0	- 2
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	•
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	٠
53	2%	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	V
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	100	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

icuous manner. You have the right to request a hearing rega n ten (10) days of the date of th

Signature of Person In Charge

10/07/2022

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**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

Free food safety training classes are available each month at the county health department.) 6153405620 Please call (to sign-up for a class.

RDA 629

Date

PH-2267 (Rev. 6-15)

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Sinema Restaurant
Establishment Number # | 605241521

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.	Т
"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 (Fahrenhelt)						
Sanitizing bucket Low temp dishmachine	QA Chlorine	200 100							
3 compartment sink									

Equipment Temperature							
Description Temperature (Fahrer							
Prep cooler	32						
Prep cooler	35						
Reach-in freezer	-13						
Prep cooler	41						

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Spinach (prep cooler, top)	Cold Holding	37
Carrots (prep cooler, top)	Cold Holding	37
Tomato sauce (prep cooler, bottom)	Cold Holding	33
Heavy cream (prep cooler, bottom)	Cold Holding	40
Prosciutto (prep cooler, top)	Cold Holding	44
Lettuce (prep cooler, top)	Cold Holding	42
Cured meat (prep cooler, bottom)	Cold Holding	41
Cured meat (prep cooler, bottom)	Cold Holding	42
raw beef (walk-in cooler)	Cold Holding	39
Cooked chicken (walk-in cooler)	Cooling	46
Raw beef (walk-in cooler)	Cold Holding	36

Observed Violations								
Total # 2								
Repeated © 0 23: Menu missing asterisk next to undercooked steak. CA: PIC states new menus are printed every day. Advised PIC to print new menus or draw asterisks on current menus.								
53: Walls and floors around kitchen are dirty (wall is dusty toward ceiling in dish area, floors around appliances are dirty, etc.)								

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Sinema Restaurant Establishment Number: 605241521

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: Proper handwashing procedures were 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: See source.
- 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) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Cooling chicken in temperature and time
- 19: (NO) TCS food is not being held hot during inspection.
- 20: Proper cold holding temperatures were observed (= 41 F)
- 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.
- 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.

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 Name: Sinema Restaurant Establishment Number: 605241521				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Information									
Establishment Name: Sinema Restaurant									
The state of the s	5241521								
Sources									
Source Type:	Food	Source:	Us foods, creations						
Source Type:		Source:							
Source Type:		Source:							
Source Type:		Source:							
Source Type:		Source:							
Additional Comments									