

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Midnight Oil Remanent O Mobile Establishment Name Type of Establishment 1310 51st Avenue North O Temporary O Seasonal Address Nashville Time in 05:50 PM AM / PM Time out 06:20: PM AM / PM City

11/02/2023 Establishment # 605301341 Embargoed 0 Inspection Date

O Follow-up O Preliminary Purpose of Inspection **K**Routine O Complaint O Consultation/Other О3

Number of Seats 65 Risk Category 04 Follow-up Required 级 Yes O No

- 10	4 ≃in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		C) 5=	COR	recte	d on-s
					Compliance Status	cos	R	WT	1 [
	IN	OUT	NA	NO	Supervision				П		IN	out
1	838	0			Person in charge present, demonstrates knowledge, and	0	0	5	Н	16	0	0
	IN	OUT	NA	NO	performs duties Employee Health					17	8	8
2	W.	-	NA.	NO	Management and food employee awareness; reporting	0	~		H	"	_	\vdash
-	-	-				_	-	5	Н		IN	loυ
3	×	0			Proper use of restriction and exclusion	0	0	•	П			-
	IN	OUT	NA	NO	Good Hygienic Practices				l [18	0	0
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5		19	0	0
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	ľ		20	0	100
	IN	OUT	NA	NO	Preventing Contamination by Hands				1 [21	×	0
6	滋	0		0	Hands clean and properly washed	0	0		П	22	×	0
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	П			_
	-	_			alternate procedures followed	_	_		П		IN	OUT
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	П	23	0	l٥
		OUT	NA	NO	Approved Source	-	_		П		_	_
9	200	0			Food obtained from approved source	0	0	l l	П		IN	OUT
10	0	0	0	×	Food received at proper temperature	0	0] _ [П	24	0	0
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	П		~	Ľ
12	0	0	32	0	Required records available: shell stock tags, parasite	0	0		П		IN	ОИТ
	_	OUT		110	destruction	-	_	\perp	П	25	~	-
-		ОИТ	NA	NO	Protection from Contamination	-				25	9	0
13	_	0	80		Food separated and protected	0	0	4	П	26	ĸ	0
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	П		IN	OUT
15	M	0			Proper disposition of unsafe food, returned food not re-	0	0	2	Ιſ	27	0	0
	~				served	_	_				-	_

Compliance Status					cos	R	WT	
IN OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods								
16	0	0	×	0	Proper cooking time and temperatures	0	0	5
17	0	0	323	0	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	文	0	Proper hot holding temperatures	0	0	
20	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	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	335		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		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	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Caro i con amo i i mori			_
28	0	Pasteurized eggs used where required	0	0	1
29	0		0	0	_;
30	0	Variance obtained for specialized processing methods	0	0	1
	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	r
33	0	Approved thawing methods used	0	0	Т
34	0	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	ŀ
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	ŀ
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	·
	OUT	Proper Use of Utensils	\top		T
41	0	In-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
	_		0	0	ь.
43	0	Childre-aperalistic-pervice arrives, broberry stored, asea		-	

pecti		R-repeat (violation of the same code provision) Compliance Status	COS	R	W
	OUT	Utensiis and Equipment	000		
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	黨	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	- 2
50	0	Sewage and waste water properly disposed	0	0	2
51	325	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	2%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	0	0	Γ,
56	0	Most recent inspection posted	0	0	`
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0	100	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a h en (10) days of the date of the

11/02/2023

Date Signature of Environmental Health

11/02/2023

Signature of Person In Charge

PH-2267 (Rev. 6-15)

**** 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

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment In	formation
Establishment Name:	Midnight Oil
Establishment Number	605301341

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-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.	
arage type doors in non-enclosed areas are not completely open.	\vdash
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is inflitrating into areas where smoking is prohibited.	\vdash
moking observed where smoking is prohibited by the Act.	

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							
3 compartment sink	QA									

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Prep cooler	39					
Reach-in freezer	-4					
Reach-in fridge	-8					
Salad cooler	52					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Chicken (prep cooler, top)	Cold Holding	35
Cheese (prep cooler, top)	Cold Holding	41
Lettuce (prep cooler, bottom)	Cold Holding	37
Cheese (prep cooler, bottom)	Cold Holding	39
Lettuce (salad cooler)	Cold Holding	44
Spinach (salad cooler)	Cold Holding	46
Diced tomatoes (walk-in cooler)	Cold Holding	36
Sliced lettuce (walk-in cooler)	Cold Holding	36
Pizza (rack) Time as a Public Health Control	Hot Holding	67

Observed Violations							
Total # 4							
Repeated # ()							
20: Sliced lettuce in salad cooler @ 44F. Prep cooler @ 52F. CA: lettuce placed in walk-in cooler. Prep cooler was @ ~42F by end of inspection							
47: Both ice machines have black residue on the inside							
51: Restroom to the right does not have a self-closing door							
53: Floor tiles in walk-in cooler are damaged, dust build-up observed on wall							
above salad cooler							
lanove salau coolei							

""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: Midnight Oil
Establishment Number: 605301341

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Copy available on site
- 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: No employees observed washing hands during inspection.
- 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: No raw animal products stored/cooked on site.
- 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: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.

18:

- 19: (NA) Establishment does not hot hold TCS foods.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Proper Time as a Public Health Control (TPHC) policy in place for pizzas on rack
- 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:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

stablishment Information	
stablishment Name: Midnight Oil	
stablishment Number: 605301341	
omments/Other Observations (cont'd)	
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dditional Comments (cont'd)	
ee last page for additional comments.	

Establishment Information									
Establishment Name: Midnight Oil									
Establishment Number #. 605301341									
Sources									
Source Type: Food	Source:	Pfg, us foods							
Source Type:	Source:								
Source Type:	Source:								
Source Type:	Source:								
Source Type:	Source:								
Additional Comments									