

Inspection Date

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCO	R	F

O Farmer's Market Food Unit **G CATERING** Remanent O Mobile Establishment Name Type of Establishment 332 HILL AVE O Temporary O Seasonal Address

Nashville Time in 11:58; AM AM/PM Time out 01:10; PM AM/PM City 12/14/2023 Establishment # 605254446 Embargoed 0

Purpose of Inspection MRoutine O Follow-up O Complaint O Preliminary O Consultation/Other

Risk Category О3 04 Follow-up Required O Yes 疑 No rted to the Centers for Dis

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, NA, NO) for ea

10	4 =in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		CC	S=0	orrecte	ed on-si	te duri	ing ins	pection
					Compliance Status	cos	R	WT						Cor
	IN	OUT	NA	NO	Supervision					IN	OUT	NA	NO	Cooking
1	氮	0	Person in charge present, demonstrates knowledge, and performs duties		5	1	6 0	0	0	×	Proper cooki			
	IN	OUT	NA	NO	Employee Health				1	7 🕸	0	0	0	Proper rehea
2	ЭXС	0			Management and food employee awareness; reporting	0	0		Г					Cooling an
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	
	IN	OUT	NA	NO	Good Hygienic Practices				1	8 🐹	0	0	0	Proper coolin
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1	9 0	0	0	黨	Proper hot h
5	200	0		0	No discharge from eyes, nose, and mouth	0	0	l ° l	2	0 25	0	0		Proper cold I
	IN	OUT	NA	NO	Proventing Contamination by Hands				2	1 💥	0	0	0	Proper date
6	黨	0		0	Hands clean and properly washed	0	0		,	2 0	0	×	0	Time as a pu
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	Ľ		_		_	rane as a po
	-				alternate procedures followed	_	_	Щ		IN	OUT	NA	NO	
8	黑	0			Handwashing sinks properly supplied and accessible	0	0	2	I ₂	3 🕱	ΙoΙ	0		Consumer a
			NA	NO	Approved Source			-	Ľ	-	-	-		food
9	黨	0			Food obtained from approved source	0	0		ш	IN	OUT	NA	NO	н
10	0	0	0	S K	Food received at proper temperature	0	0	١. ١	12	4 0	0	333		Pasteurized
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ľ	1	ŭ	-		1 doi:curacca
12	Ħ	0	0	0	Required records available: shell stock tags, parasite destruction	0	0			IN	ОUТ	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination				_	5 26	0	0		Food additive
13	黛	0	0		Food separated and protected	0	0	4	2	6 変	0			Toxic substa
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Confe
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7 0	0	×		Compliance HACCP plan

	Compliance Status							WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	寒	Proper cooking time and temperatures	0	0	5
17	*	0	0	0	Proper reheating procedures for hot holding	0	0	÷
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0.0	0	0	0	Proper cooling time and temperature	0	0	
19	_	0	0	文	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			
23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	0		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	9
	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	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	Г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	7
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	Т
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 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	188	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	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	r
44	0	Gloves used properly	0	0	_

ecti	on	R-repeat (violation of the same code provision) Compliance Status	Cos	В	w
	OUT	Utensils and Equipment	1000	ĸ	w
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	7
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	ा	O	- 2
49	ō	Plumbing installed; proper backflow devices	0	Ō	-:
50	0	Sewage and waste water properly disposed	0	0	- :
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	-
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	-
	OUT	Administrative Items	\top		
55	0	Current permit posted	0	0	_
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	- X	0	
58		Tobacco products offered for sale	0	0	
59		If tobacco products are sold, NSPA survey completed	0	0	

st recent inspection report in a conspicuous manner. You have the right to request a hearing regar 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of th

Signature of Person In Charge

12/14/2023

Signature of Environmental Health Specialist

12/14/2023 Date

RDA 629

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

Date

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

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: G CATERING
Establishment Number #: | 605254446

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 inflitrating into areas where smoking is prohibited.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
3 compartment sink Not in use Low temperature dishwasher	Qa								

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Reach in freezer	-20					
Event Reach in cooler	30					
Walk in cooler	38					
Walk in freezer	1					

Food Temperature		
Description	State of Food	Temperature (Fahrenhelt)
Cooked chorizo in event Reach in cooler	Cold Holding	38
Cooked squash in clear door cooler	Cold Holding	40
Cooked duck confit in clear Reach in cooler	Cold Holding	39
Cut greens in clear Reach in cooler	Cold Holding	40
Cooked shrimp in Walk in cooler	Cold Holding	41
Sour cream in Walk in cooler	Cold Holding	38
Cream cheese in Walk in cooler	Cold Holding	38
Cooked butter squash in Walk in cooler	Cold Holding	37
Cooked green beans in expo Walk in cooler	Cold Holding	39
Cooked rice in expo Walk in cooler	Cold Holding	38
Cooked ribs in expo Walk in cooler	Cold Holding	38

Observed Violations								
Total # 1								
Repeated # 0								
39: Wet wiping cloth stored on prep table								
***See page at the end of this document for any violations that could not be displayed in this space.								

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Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Health policy in applications
- 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: Employees have good handwashing practices
- 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.

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- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: Oyster tags available. No fresh oysters on site. Only served by demand
- 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 foods cooked during inspection
- 17: (IN) All TCS foods are properly reheated for hot holding.

18:

- 19: (NO) TCS food is not being held hot during inspection.
- 20: See temperature log.
- 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: Consumer advisory on menu
- 24: (NA) A highly susceptible population is not served.
- 25: Red and blue food coloring used
- 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: "No Smoking" signs or the international "No Smoking" symbol are conspicuously posted at every entrance.

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.

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Establishment Information

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Sources

Source Type: Food Source: Shellys seafood

Source Type: Food Source: What chefs want

Source Type: Food Source: Sea-mar shellfish co

Source Type: Water Source: City

Source Type: Food Source: Creation gardens

Additional Comments