



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
99

Establishment Name: G CATERING
Address: 332 HILL AVE
City: Nashville
Inspection Date: 12/14/2023
Establishment #: 605254446
Embargoed: 0
Purpose of Inspection: Routine
Risk Category: 01

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS
(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Table with 2 main columns: Compliance Status and Compliance Status. Rows include Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, and Chemicals.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 2 main columns: Compliance Status and Compliance Status. Rows include Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, and Non-Smokers Protection Act.

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.

Signature of Person In Charge: Dustin P.
Date: 12/14/2023
Signature of Environmental Health Specialist: [Signature]
Date: 12/14/2023



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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)
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 (Fahrenheit)
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



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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.
- 9:
- 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:

***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.

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Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

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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