

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

级 Yes O No

R*repeat (violation of the same code provi-

U	~

SCORE

O Farmer's Market Food Unit MBA Wallace Hall 2nd Floor Remanent O Mobile Establishment Name Type of Establishment 4001 Harding Road O Temporary O Seasonal Address Nashville Time in 01:40 PM AM/PM Time out 02:30: PM AM/PM City 11/07/2023 Establishment # 605226648 Embargoed 0 Inspection Date O Follow-up **E**Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Number of Seats 300

Follow-up Required

04

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

12	¥=in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observ)\$ <u>=</u> 0	omecte	ed on-si	te duri	ing ins	spection
					Compliance Status	cos	R	WT						
	IN	оит	NA	NO	Supervision					IN	оит	NA	NO	Co
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	1	6 0	0	425	0	Prope
	IN	OUT	NA	NO	Employee Health				1		_	8	ŏ	Prope
2	300	0			Management and food employee awareness: reporting	0	0		H	Ť	Ť	-	Ť	Cool
3	×	0			Proper use of restriction and exclusion	0	0	5	П	IN	OUT	NA	NO	
	IN	OUT	NA	NO	Good Hygienic Practices				1	8 0	0	×	0	Prope
4	300	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		1	9 🕸	0	0	0	Prope
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l ° l	2	- 0-00	0	0		Рторе
	IN	OUT	NA	NO	Preventing Contamination by Hands				2	1 💥	0	0	0	Prope
6	巡	0		0	Hands clean and properly washed	0	0		2	2 333	0	0	0	Time
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	Ĺ	IN		NA.	_	11176
8	300	0			Handwashing sinks properly supplied and accessible	0	0	2	- 15		-			Consi
Ė	IN	OUT	NA	NO	Approved Source		_	_	2	3 0	0	×		food
9	窓	0			Food obtained from approved source	0	О			IN	OUT	NA	NO	
10	0	0	0	100	Food received at proper temperature	0	0	1 I				912		
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	2	10	0	M		Paste
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	1		IN	OUT	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination				2	5 0	0	36		Food
13	0	0	窳		Food separated and protected	0	0	4	2	6 🚉	0			Taxic
14	0	×	0	1	Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7 0	0	×		Comp

О3

	Compliance Status						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	X	0	Proper reheating procedures for hot holding	0	0	Ů
	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	Proper hot holding temperatures	0	0	
20		0	0		Proper cold holding temperatures	0	0	5
21	250	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	Ж		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25		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

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

PRACTICES

			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	1
29	0	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	
34	0	Thermometers provided and accurate	0	0	Т
	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	
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		
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	10	Gloves used properly	0	0	

rspect	ion	R-repeat (violation of the same code provision		_			
		Compliance Status	COS	R	WT		
	OUT Utensiis and Equipment						
45	0	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1		
46	题	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	2		
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	1		
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1		
53	3%	Physical facilities installed, maintained, and clean	0	0	1		
54	0	Adequate ventilation and lighting; designated areas used	0	0	1		
	OUT	Administrative Items	Т				
55	0	Current permit posted	0	0	0		
56	0	Most recent inspection posted	0	0	۰		
		Compliance Status	YES	NO	WT		
	Non-Smokers Protection Act						
57		Compliance with TN Non-Smoker Protection Act	- 100	0			
58		Tobacco products offered for sale	0	0	0		
59		If tobacco products are sold, NSPA survey completed	_ 0	0			

d post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this rep C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ithin ten (10) days of the date of the

gnature of Person In Charge

Les We and

11/07/2023 Date Signature of Environmental Health Specialis 11/07/2023

Date

**** 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. PH-2267 (Rev. 6-15) RDA 629) 6153405620 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: MBA Wallace Hall 2nd Floor

Establishment Number #: |605226648

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)					
Sanitizing bucket Dish machine	QA Chlorine	200	153					

Equipment Temperature							
Description Temperature (Fai							
Reach-in freezer	2						
Reach-in fridge (pizza)	35						

Food Temperature		1
Description	State of Food	Temperature (Fahrenhelt)
Cheese (reach-in fridge)	Cold Holding	41
Lettuce (reach-in fridge)	Cold Holding	42
Enchiladas (steam table)	Hot Holding	158
Cooked potatoes (steam table)	Hot Holding	150
Enchiladas (warmer)	Hot Holding	149
Potato (warmer)	Hot Holding	149
Pasta (line)	Cold Holding	117
Rice (rice cooker)	Hot Holding	135
Cheese (reach-in fridge, pizza)	Cold Holding	43
Soup (line)	Hot Holding	159
Rice (line)	Hot Holding	149
Meatballs (line)	Hot Holding	145
Lettuce (line)	Cold Holding	49

Observed Violations
Total # 3
Repeated # ()
14: Dish machine @ 153F and 0 ppm chlorine after being run several times. CA: Advised Person in charge the machine cannot be used in the meantime until it gets serviced. Advised Person in charge to use disposable trays for meals and only necessary utensils sent downstairs to wash and sanitize. A follow-up will be
conducted once machine is working properly
46: No chlorine test strips available on site
53: Ceiling in dish room has excessive dust build-up near air vents
sor coming in alon room had executive dues baile up hour air volke

[&]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: MBA Wallace Hall 2nd Floor

Establishment Number: 605226648

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.
- 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: Establishment does not cool tcs foods
- 19: Proper hot holding temperatures were observed (=135 F)
- 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: All tcs foods placed on the line logged properly, foods placed on Time as a Public Health Control (TPHC) around 11am.
- 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.

ablishment Number: 605226648								
mments/Other Observations (cont'd)								
mments/Other Observations (cont'd)								
Additional Comments (cont'd)								
See last page for additional comments.								

Establishment Information

Establishment Information								
Establishment Name: MBA Wallace Hall 2nd Floor								
Establishment Number #: 605226648								
Sources								
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Additional Comments								