

Establishment Name

Inspection Date

Risk Category

Address

City

# TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Permanent O Mobile Type of Establishment

O Temporary O Seasonal

O Yes 疑 No

SCORE

Number of Seats 80

Time in 11:30; AM AM / PM Time out 12:25; PM AM / PM 06/12/2023 Establishment # 605242939 Embargoed 0

Union Station Main Kitchen - Stationary

1001 Broadway

Nashville

Follow-up Required

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

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTION

II.	<b>e</b> in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0
	Compliance Status				cos	R	WT	
	IN	OUT	NA	NO	Supervision			
1	盔	٥			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	$\mathbb{R}^{\mathbb{C}}$	0			Management and food employee awareness; reporting	0	0	l .
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	200	0			Food obtained from approved source	0	0	
10	0	0	0	3%	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	M	0	0	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	×	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	338	0			Proper disposition of unsafe food, returned food not re-	0	0	2

	Compliance Status				cos	R	WT	
IN OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods								
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	35	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	涎	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	凝	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	M		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	80	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

### s, chemicals, and physical objects into foods.

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		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT	Caro i con amo i i mon			
28	0	Pasteurized eggs used where required	0	0	
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	
32	0	Plant food properly cooked for hot holding	0	0	г
33	0	Approved thawing methods used	0	0	Г
34	0	Thermometers provided and accurate	0	0	г
OUT Food Identification					١
35	0	Food properly labeled; original container; required records available	0	0	Г
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	338	Contamination prevented during food preparation, storage & display	0	0	
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		0	0	Г
44		Gloves used properly	0	0	г

Signature of Person In Charge

		Compliance Status	cos	R	WT
	OUT	Utensiis and Equipment			
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	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	×	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	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	題	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	۰
		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	0
59		If tobacco products are sold, NSPA survey completed	0	0	

cuous manner. You have the right to request a l 8-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

06/12/2023

Date Signature of Environmental Health Specialist

06/12/2023

\*\*\*\* 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.

Date

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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	Establishment Information								
	Establishment Name: Union Station Main Kitchen - Stationary								
Establishment Number #:  605242939									
	NSPA Survey – To be completed if				_				
	Age-restricted venue does not affirmatively res twenty-one (21) years of age or older.								
	Age-restricted venue does not require each pe	rm of identification.							
	"No Smoking" signs or the international "Non-S	moking" symbol are not cons	picuously posted at eve	ry entrance.					
	Garage type doors in non-enclosed areas are								
	Tents or awnings with removable sides or vent	s in non-enclosed areas are r	not completely removed	or open.					
	Smoke from non-enclosed areas is infiltrating i	nto areas where smoking is p	rohibited.						
	Smoking observed where smoking is prohibite	d by the Act.							
					_				
	Warewashing Info								
	Machine Name	Sanitizer Type	PPM	Temperature ( Fah	renhelt)				
	Equipment Temperature								
	Description			Temperature ( Fah	renheif)				
	Development			Tomporacaro (Tan	· ·				
				<u>'</u>					
	Food Temperature								
	Description		State of Food	Temperature ( Fah	renheit)				
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J	1								

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epeated # 0	_
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## TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



Establishment Name: Union Station Main Kitchen - Stationary	
Establishment Number: 605242939	
Comments/Other Observations	
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16:	
17:	
18:	
19:	
20: CA: Preptable-cooler 2 now holding foo at 41 degrees or below. 21: 22:	
21:	
22:	
23: CA: new menus have not arrived, but template menu to be recei	ved later on 05/12/2023 have appropriate disclaimer
asterisks.	
24:	
25:	
26:	
27: 57:	
57. 50.	
58:	
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Additional Comments	
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Comments/Other Observations (cont'd)			
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Additional Comments (cont'd)			
See last page for additional comments.			

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Sources							
Source Type:	Source:						
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Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							

Establishment Information