TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

ALC: NO	100	THE P	A. C. C.														~ -		,	
Esta	blist	nem	t Nar		RETROG	RADE COFFEE						Tun	edf	Establi	shme	O Farmer's Market Food Unit Ant O Permanent O Mobile	-	/		
Add	ess				1305 DIC	305 DICKERSON PK Type of Establishment O Temporary O Seasonal														
City				Nashville Time in 03:25 PM AM / PM Time out 04:00; PM AM / PM																
,	ectic	n Da	rte		10/10/2	2023 Establishment I														
			spect		Routine	O Follow-up	O Complaint			- O Pro			_		Cor	nsultation/Other				
		egon			01	80(2	03			04				Fo	low-	up Required O Yes 叙 No Num	ber of Sea	ts 🤅	59	
			isk I											repo	rtec	to the Centers for Disease Control and control measures to prevent illness or in	reventio	n		
																INTERVENTIONS				
				algnat					liems							ach item as applicable. Deduct points for category of				
IN	in c	ompli	ance			ompliance NA=not applicable	NO=not observe	cos	R		5=000	recter	t on-s	ite duri	ng ins	Pection R=repeat (violation of the same coo Compliance Status		_	R	WT
	IN	ουτ	NA	NO		Supervision						IN	оυт	NA	NO	Cooking and Reheating of Time/Tempera	ture			
1	鬣	0			Person in char performs dutie	rge present, demonstrates	knowledge, and	0	0	5	16	0	0	0	14	Control For Safety (TCS) Foods Proper cooking time and temperatures		510	ы	
			NA			Employee Health		~				ŏ	ŏ			Proper reheating procedures for hot holding	- 1		ŏ	5
		0			-	and food employee awaren restriction and exclusion	ess; reporting	0	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Ti a Public Health Control	me as			
		-	NA			Good Hygionic Practic	es	-			18	0	0	×	0	Proper cooling time and temperature		1	oT	_
4	X	0				tasting, drinking, or tobacc from eyes, nose, and mout		0	8	5		0	0	8	0	Proper hot holding temperatures Proper cold holding temperatures		1	0	
	IN	OUT	NA	NO	Prev	enting Contamination I		0				100		8	0	Proper date marking and disposition		fί	ŏ	5
-		0				nd properly washed contact with ready-to-eat for	oods or approved	0	-	5	22	0	0	×	0	Time as a public health control: procedures and re	cords C		o	
	×	0	0	0	alternate proce	edures followed		0	0	·		IN	OUT	NA	NO	Consumer Advisory		+	+	
	IN		NA	NO	Pandwashing	sinks properly supplied and Approved Source	accessible	0	0	2	23	0	0	篙		Consumer advisory provided for raw and undercos food	wed C		이	4
9	8	0	~			from approved source at proper temperature		00	0			IN	OUT		NO	Highly Susceptible Populations		-	_	
10			-		Food in good of	condition, safe, and unadul		ŏ	ŏ	5	24	0	0	X		Pasteurized foods used; prohibited foods not offen	ed (2	이	5
12	0	0	×	0	Required reco destruction	rds available: shell stock ta	igs, parasite	0	0			IN	OUT	NA	NO	Chemicals				
		OUT O	NA	NO		otection from Contamin d and protected	nation	~			25	0 溪	0	X		Food additives: approved and properly used		37	श्च	5
14		ö	ő			surfaces: cleaned and sani	tized	ŏ		5	20			NA	NO	Toxic substances properly identified, stored, used Confermance with Approved Precedure				
15		_			Proper disposi served	ition of unsafe food, returne	ed food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized process, an HACCP plan	d (0	5
				Goo	d Retail Pra	ctices are preventive	measures to co	ntro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects into fo	ods.			
								600	D R	at/Al	L PR	ACT	ICE	3						
	_			00	T=not in complian	nce ompliance Status	COS=corre		n-site		inspe	ction				R-repeat (violation of the same code pro Compliance Status		s	RT	WT
	_	OUT	_		81	afe Food and Water			<u> </u>			0	UT			Utensils and Equipment				
2	_				d eggs used w ice from appro			8	8	2	45	5 0				nfood-contact surfaces cleanable, properly designe and used	a, c	0	이	1
3	_				btained for spe	cialized processing metho I Temperature Control	ds	0	0	1	46	5 (o v	Varewa	ashin	g facilities, installed, maintained, used, test strips		5	0	1
3		0				used; adequate equipment	for temperature	0	0	2	47	_		lonfoo	d-cor	tact surfaces clean	- 0		•	1
3:	2	0	contr Plant		properly cooke	d for hot holding		0	0	1	48	_	UT D H	lot and	l cold	Physical Facilities water available; adequate pressure		510	от	2
- 33	3	0	Appr	oved	thawing metho	ds used		0	0	1	45) (D P	'lumbir	ng ins	talled; proper backflow devices	- 0	5	0	2
3	_	OUT	Ther	mome	eters provided a	and accurate food identification		0	0	1	50	_				waste water properly disposed s: properly constructed, supplied, cleaned				2
3	5	0	Food	i prop		iginal container; required re	cords available	0	0	1	52	_				use properly disposed; facilities maintained	-		0	1
		OUT			Preventi	on of Feed Contaminat	ion				53	-+	_			ities installed, maintained, and clean		_	0	1
3	\$	0	Insec	rts, ro	dents, and anir	mais not present		0	0	2	54	+-	-	dequa	de ve	ntilation and lighting; designated areas used		2	이	1
3		-				I during food preparation, st	torage & display	0	0	1	_		UT	harmon and	0.000	Administrative items			01	
3					leanliness ths; properly us	sed and stored		0	0	1	55	_				nit posted inspection posted	- 0	5	0	0
4		O OUT	Was	hing fi	ruits and veget			0		1						Compliance Status	YE	S N	ю	WT
-4	_	0			nsils; properly s				0		57					Non-Smokers Protection Act with TN Non-Smoker Protection Act	- (开	XI-	_
4						inens; properly stored, drie articles; properly stored, u		0	0	1	58 59	1	T	obacc	o pro	ducts offered for sale oducts are sold, NSPA survey completed		开	0	0
4					ed properly	antones, propeny stored, u	360		8	1	00	-	11	aubaci	co pr	ourses are sold, reserve survey completed		~	<u>-</u>	
Failu	re to	corre	ict an	y viola	tions of risk fact	tor items within ten (10) days	may result in suspen	sion o	f your	food	servic	o esta	blishr	nent pe	ermit.	Repeated violation of an identical risk factor may result	in revocatio	m of	your	r food

Fasure 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. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-705, 58-14-706, 68-14-716, 68-14-715, 68-14-716, 4-5-320.

Xu	10/10/2023		10/10/2023
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date
	**** * * ***		

 Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice ****
For a final and a first standard and an an analishing and month at the second back to a like demonstrate

PH-2267 (Rev. 6-15)	Free food safety training clas	sses are available each mon	th at the county health department.	RDA 629
(Net. 0-10)	Please call () 6153405620	to sign-up for a class.	nur des

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: RETROGRADE COFFEE Establishment Number #: 605255602

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 wenty-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	Quaternary	300					

Equipment Temperature		
Description	Temperature (Fahrenheit)	
Reach in cooler 1	40	
Reach in cooler milks	32	
Reach in cooler 3 eggs	40	
Asber cooler	33	

Food Temperature		
Decoription	State of Food	Temperature (Fahrenheit)
Oatmilk in reach in cooler	Cold Holding	41
Whole milk in reach in cooler	Cold Holding	37
Raw liquid egg in reach in cooler	Cold Holding	40
Chicken salad in reach in cooler	Cold Holding	41

Observed Violations

Total # 3

Repeated # 0

43: Boxes of single use items stored directly on ground inside shipping container storage unit.

47: Shelving used to store clean dishes observed excessively dusty.

53: Shipping container storage observed excess white seasoning debris on ground.



Establishment Information

Establishment Name: RETROGRADE COFFEE

Establishment Number : 605255602

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.

2: Available in handbook.

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 hand washing observed.

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: (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: Not observed.

- 17: (NA) No TCS foods reheated for hot holding.
- 18: No cooling.
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: See temp.
- 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: (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: Require no smoking sign at front 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.

Establishment Information

Establishment Name: RETROGRADE COFFEE

Establishment Number: 605255602

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information

Establishment Name: RETROGRADE COFFEE Establishment Number #: 605255602

Water	Source:	City
Food	Source:	Gordon food service
Food	Source:	Creation gardens
	Source:	
	Source:	
	Food	FoodSource:FoodSource:Source:

Additional Comments