



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

97

Establishment Name RETROGRADE COFFEE Type of Establishment Farmer's Market Food Unit Permanent Mobile
 Address 1305 DICKERSON PK Temporary Seasonal
 City Nashville Time in 03:25 PM AM / PM Time out 04:00 PM AM / PM
 Inspection Date 10/10/2023 Establishment # 605255602 Embargoed 0
 Purpose of Inspection Routine Follow-up Complaint Preliminary Consultation/Other
 Risk Category 1 2 3 4 Follow-up Required Yes No Number of Seats 59

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.)

Compliance Status					COS=corrected on-site during inspection			R=repeat (violation of the same code provision)		
IN	OUT	NA	NO		COS	R	WT			
Supervision										
1	<input checked="" type="radio"/>	<input type="radio"/>					5			
Employee Health										
2	<input checked="" type="radio"/>	<input type="radio"/>					5			
3	<input checked="" type="radio"/>	<input type="radio"/>					5			
Good Hygienic Practices										
4	<input checked="" type="radio"/>	<input type="radio"/>					5			
5	<input checked="" type="radio"/>	<input type="radio"/>					5			
Preventing Contamination by Hands										
6	<input checked="" type="radio"/>	<input type="radio"/>					5			
7	<input checked="" type="radio"/>	<input type="radio"/>					5			
8	<input checked="" type="radio"/>	<input type="radio"/>					2			
Approved Source										
9	<input checked="" type="radio"/>	<input type="radio"/>					5			
10	<input checked="" type="radio"/>	<input type="radio"/>					5			
11	<input checked="" type="radio"/>	<input type="radio"/>					5			
12	<input checked="" type="radio"/>	<input type="radio"/>					5			
Protection from Contamination										
13	<input checked="" type="radio"/>	<input type="radio"/>					4			
14	<input checked="" type="radio"/>	<input type="radio"/>					5			
15	<input checked="" type="radio"/>	<input type="radio"/>					2			
Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods										
16	<input checked="" type="radio"/>	<input type="radio"/>					5			
17	<input checked="" type="radio"/>	<input type="radio"/>					5			
Cooling and Holding, Date Marking, and Time as a Public Health Control										
18	<input checked="" type="radio"/>	<input type="radio"/>					5			
19	<input checked="" type="radio"/>	<input type="radio"/>					5			
20	<input checked="" type="radio"/>	<input type="radio"/>					5			
21	<input checked="" type="radio"/>	<input type="radio"/>					5			
22	<input checked="" type="radio"/>	<input type="radio"/>					5			
Consumer Advisory										
23	<input checked="" type="radio"/>	<input type="radio"/>					4			
Highly Susceptible Populations										
24	<input checked="" type="radio"/>	<input type="radio"/>					5			
Chemicals										
25	<input checked="" type="radio"/>	<input type="radio"/>					5			
26	<input checked="" type="radio"/>	<input type="radio"/>					5			
Conformance with Approved Procedures										
27	<input checked="" type="radio"/>	<input type="radio"/>					5			

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

GOOD RETAIL PRACTICES

Compliance Status					COS=corrected on-site during inspection			R=repeat (violation of the same code provision)		
OUT					COS	R	WT			
Safe Food and Water										
28	<input checked="" type="radio"/>						1			
29	<input checked="" type="radio"/>						2			
30	<input checked="" type="radio"/>						1			
Food Temperature Control										
31	<input checked="" type="radio"/>						2			
32	<input checked="" type="radio"/>						1			
33	<input checked="" type="radio"/>						1			
34	<input checked="" type="radio"/>						1			
Food Identification										
35	<input checked="" type="radio"/>						1			
Prevention of Food Contamination										
36	<input checked="" type="radio"/>						2			
37	<input checked="" type="radio"/>						1			
38	<input checked="" type="radio"/>						1			
39	<input checked="" type="radio"/>						1			
40	<input checked="" type="radio"/>						1			
Proper Use of Utensils										
41	<input checked="" type="radio"/>						1			
42	<input checked="" type="radio"/>						1			
43	<input checked="" type="radio"/>						1			
44	<input checked="" type="radio"/>						1			
Utensils and Equipment										
45	<input checked="" type="radio"/>						1			
46	<input checked="" type="radio"/>						1			
47	<input checked="" type="radio"/>						1			
Physical Facilities										
48	<input checked="" type="radio"/>						2			
49	<input checked="" type="radio"/>						2			
50	<input checked="" type="radio"/>						2			
51	<input checked="" type="radio"/>						1			
52	<input checked="" type="radio"/>						1			
53	<input checked="" type="radio"/>						1			
54	<input checked="" type="radio"/>						1			
Administrative Items										
55	<input checked="" type="radio"/>						0			
56	<input checked="" type="radio"/>						0			
Compliance Status										
Non-Smokers Protection Act										
57	<input checked="" type="radio"/>						0			
58	<input checked="" type="radio"/>						0			
59	<input checked="" type="radio"/>						0			

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. 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 68-14-203, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

Signature of Person In Charge [Signature] Date 10/10/2023 Signature of Environmental Health Specialist [Signature] Date 10/10/2023

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



Establishment Information

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 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 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	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

Description	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.



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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.

***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:	Water	Source:	City
Source Type:	Food	Source:	Gordon food service
Source Type:	Food	Source:	Creation gardens
Source Type:		Source:	
Source Type:		Source:	

Additional Comments