

Establishment Name

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

NOODLES AND COMPANY

Type of Establishment

O Farmer's Market Food Unit Remanent O Mobile

2116 GREEN HILLS VILLAGE DR Address

O Temporary O Seasonal

级 Yes O No

Nashville City

Time in 12:40 PM AM/PM Time out 01:40: PM AM/PM

05/06/2024 Establishment # 605259674 Inspection Date

Embargoed 0

Purpose of Inspection **E**Routine O Follow-up

O Complaint O Preliminary

О3

O Consultation/Other

Follow-up Required

Number of Seats 99

04

12	4=in c	ompli	ence		OUT=not in compliance NA=not applicable NO=not observe	ed		C)S =∞	mec
					Compliance Status	cos	R	WT		
	IN OUT NA NO Supervisien								IN	
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	C
	IN								17	
2	100	0			Management and food employee awareness; reporting	0	0			\vdash
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш	IN
	IN	OUT	NA	NO	Good Hygienic Practices				18	0
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		19	130
5	*	0		0	No discharge from eyes, nose, and mouth	0	0		20	
	IN	OUT	NA	NO	Preventing Contamination by Hands				21) All
6	黨	0		0	Hands clean and properly washed	0	0		22	0
7	338	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	Ľ	Ш
	-	_			alternate procedures followed		_			IN
8	8 🚉 O			Handwashing sinks properly supplied and accessible	0	0	2	23	c	
_	IN	OUT	NA	NO	Approved Source				<u> ~ ~ </u>	_
9	黨	0			Food obtained from approved source	0	0			IN
10	-	0	0	\approx	Food received at proper temperature	0	0		24	lo
11	寒	0	_		Food in good condition, safe, and unadulterated	0	0	5	<u> </u>	1
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN
	IN	OUT	NA	NO	Protection from Contamination				25	
13	黛	0	0		Food separated and protected	0	0	4	26	1
14	0	寒	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0

					Compliance Status	cos	R	WT
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٥
	IN OUT 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	24	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	00		
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	3%		Food additives: approved and properly used	0	0	5
26	2	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

			G00				
		OUT=not in compliance COS=com Compliance Status	COS		_		
	TOUT		000	I.K.			
28	0		0		-		
29	18	Pasteurized eggs used where required Water and ice from approved source	_	0	_		
30	8		8	8	H		
30	• Total to the special processing medical						
	001	Food Temperature Control	_	_	_		
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1		
32	0	Plant food properly cooked for hot holding	0	0	г		
33	0	Approved thawing methods used	0	0	Г		
34	×	Thermometers provided and accurate	0	0	Г		
	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	П		
40	0	Washing fruits and vegetables	0	0			
	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	Single-use/single-service articles; properly stored, used	0	0	Т		
44	0	Gloves used properly	0	0			

pecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W.
	OUT	Utensils and Equipment			
45	0	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	黨	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	-
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	-
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	3%	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	'
	OUT	Administrative Items			
55	0	Current permit posted	0	0	Г
56	0	Most recent inspection posted	0	0	١ '
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0	W.	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	

and post the most recent inspection report in a conspicuous manner. You have the right to request a l ten (10) days of the date of the ons 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

05/06/2024

Signature of Person In Charge

05/06/2024 Date

RDA 629

**** 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)) 6153405620 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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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							
Sanitizer Type	PPM	Temperature (Fahrenheit)					
		160					
	Sanitizer Type	Sanitizer Type PPM					

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Prep cooler #1	41				
Reach in cooler	41				
Expo cooler	30				
Salad cooler	36				

	Temperature (Fahrenheit)
Hot Holding	200
Hot Holding	165
Hot Holding	156
Hot Holding	210
Cold Holding	41
Cold Holding	40
Cold Holding	38
Cold Holding	37
Cold Holding	38
Cold Holding	43
Cold Holding	35
Cold Holding	41
Cold Holding	38
Cold Holding	41
	Hot Holding Hot Holding Cold Holding

Observed Marketing					
Observed Violations					
Total # 4					
14: Dirty pan with noodles stuck on pan stored next to clean pans and bins in clean dish rack at ware washing station Corrective action: person in charge voluntarily threw away pan 34: Missing visible thermometer in drawer cooler at the cook line And prep cooler at the cook line 47: Grease buildup on cooking equipment on the cook line 53: Floor in the cook line is dirty					

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Employee illness policy is posted
- 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: Observed employees practice good hygienic 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: (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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: No cooking observed during inspection
- 17: (NO) No TCS foods reheated during inspection.
- 18: No foods observed cooling during inspection
- 19: Proper hot holding observed
- 20: Proper cold holding observed
- 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: No smoking signs not posted at all entrances into the building

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.

Establishment Name: NOODLES AND COMPANY				
Establishment Number: 605259674				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

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Establishment Name: NOODLES AND COMPANY							
Establishment Number #:	605259674						
Sources							
Source Type:	Food	Source:	Reinhart, creation garden				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comme	nts						