

Risk Category

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Number of Seats 220

O Farmer's Market Food Unit SEDONA TAP HOUSE Remanent O Mobile Establishment Name Type of Establishment 1100 3RD AVE NORTH O Temporary O Seasonal Address Nashville Time in 02:30 PM AM / PM Time out 02:35: PM AM / PM City 08/22/2022 Establishment # 605255642 Embargoed 0 Inspection Date 日本 Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other

Follow-up Required

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# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN+in compliance OUT+not in compliance NA+not applicable NO+not observed Co								
	Compliance Status						R	WT
	IN	OUT	NA	NO	Supervision			
1	Ħ	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	300	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	黨	0		0	Hands clean and properly washed	0	0	
7	鼷	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	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	ood in good condition, safe, and unadulterated OO		5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	Ŕ	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	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	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	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	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	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	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals	Chemicals		
25	0	0	3%		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

O Yes 疑 No

#### trol the introduction of pathogo s, chemicals, and physical objects into foods.

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		OUT=not in compliance COS=con				
		Compliance Status	cos	R	WT	ΙL
	OUT	Safe Food and Water				ш
28	0	Pasteurized eggs used where required	0	0	1	ш
29		Water and ice from approved source	0	0	2	
30	0	Variance obtained for specialized processing methods	0	0	1	ш
	OUT	Food Temperature Control		_		ΙĽ
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2	ŀ
32	0	Plant food properly cooked for hot holding	0	0	1	Ιħ
33	0	Approved thawing methods used	0	0	1	Ιħ
34	X	Thermometers provided and accurate	0	0	1	П
	OUT	Food Identification				
35	0	Food properly labeled; original container; required records available	0	0	1	ļ
	OUT	Prevention of Food Contamination				1 🗀
36	挺	Insects, rodents, and animals not present	0	0	2	
37	0	Contamination prevented during food preparation, storage & display	0	0	1	
38	0	Personal cleanliness	0	0	1	1 17
39	188	Wiping cloths; properly used and stored	0	0	1	
40	0	Washing fruits and vegetables	0	0	1	IГ
	OUT	Proper Use of Utensils				
41	0	in-use utensils; properly stored	0	0	1	ı
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	H
43		Single-use/single-service articles; properly stored, used	0	0	1	
44		Gloves used properly	0	0	-	_

pecti		R-repeat (violation of the same code provision Compliance Status	COS	R	W
	OUT	Utensils and Equipment	1		
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	
47	0	Nonfood-contact surfaces clean	0	0	
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	
49	0	Plumbing installed; proper backflow devices	0	0	- 7
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	٠
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

conspicuous manner. You have the right to request a h 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320. ten (10) days of the date of the

08/22/2022

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08/22/2022

5am Signature of Person In Charge

Date

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

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



Establishment Information									
Establishment Name: SEDONA TAP H									
Establishment Number #:  605255642									
NSPA Survey - To be completed if									
Age-restricted venue does not affirmatively resi twenty-one (21) years of age or older.	trict access to its buildings o	r facilities at all times to	persons who are						
Age-restricted venue does not require each per	rson attempting to gain entry	to submit acceptable for	orm of identification.						
"No Smoking" signs or the international "Non-S	moking" symbol are not con	spicuously posted at ev	ery entrance.						
Garage type doors in non-enclosed areas are not completely open.									
Tents or awnings with removable sides or vent	s in non-enclosed areas are	not completely removed	d or open.						
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is	prohibited.							
Smoking observed where smoking is prohibited	by the Act.								
Warewashing Info			1						
Machine Name	Sanitizer Type	PPM	Temperature ( Fait	renheit)					
		•	•						
Equipment Temperature									
Description			Temperature ( Fah	renhelt)					
Food Temperature		1-11	1						
Description		State of Food	Temperature ( Fah	renhelt)					
I									

Observed Violations	1
Total # 4	1
Repeated # ()	1
34:	1
36:	١
00. 00.	١
39:	١
43:	١
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## TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



Comments/Other Observations					
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*See page at the end of this document for any violations that could not					

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<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: SEDONA TAP HOUSE					
Establishment Number: 605255642					
Comments/Other Observations (cont'd)					
A -1-11411 O					
Additional Comments (cont'd)					
See last page for additional comments.					

Establishment Information

Establishment Information								
Establishment Name: SEDONA TAP HOUSE								
Establishment Number #: 605255642								
Sources								
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Additional Comments								