



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

77

Establishment Name The Finch Nashville Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 111 10th Ave S ☐ Temporary ☐ Seasonal
City Nashville Time in 01:10 PM AM / PM Time out 03:10 PM AM / PM
Inspection Date 05/01/2024 Establishment # 605323363 Embargoed 2
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 40

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.)

IN=in compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)				
Compliance Status										COS					R					WT									
Supervision																													
1	IN	OUT	NA	NO	Person in charge present, demonstrates knowledge, and performs duties					O					O					5									
Employee Health																													
2	IN	OUT	NA	NO	Management and food employee awareness, reporting					O					O					5									
3	IN	OUT	NA	NO	Proper use of restriction and exclusion					O					O														
Good Hygienic Practices																													
4	IN	OUT	NA	NO	Proper eating, tasting, drinking, or tobacco use					O					O					5									
5	IN	OUT	NA	NO	No discharge from eyes, nose, and mouth					O					O														
Preventing Contamination by Hands																													
6	IN	OUT	NA	NO	Hands clean and properly washed					O					O					5									
7	IN	OUT	NA	NO	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					O					O														
8	IN	OUT	NA	NO	Handwashing sinks properly supplied and accessible					O					O					2									
Approved Source																													
9	IN	OUT	NA	NO	Food obtained from approved source					O					O					5									
10	IN	OUT	NA	NO	Food received at proper temperature					O					O														
11	IN	OUT	NA	NO	Food in good condition, safe, and unadulterated					O					O														
12	IN	OUT	NA	NO	Required records available: shell stock tags, parasite destruction					O					O					5									
Protection from Contamination																													
13	IN	OUT	NA	NO	Food separated and protected					O					O					4									
14	IN	OUT	NA	NO	Food-contact surfaces: cleaned and sanitized					O					O					5									
15	IN	OUT	NA	NO	Proper disposition of unsafe food, returned food not re-served					O					O					2									

Compliance Status										COS					R					WT				
Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																								
16	IN	OUT	NA	NO	Proper cooking time and temperatures					O					O					5				
17	IN	OUT	NA	NO	Proper reheating procedures for hot holding					O					O									
Cooling and Holding, Date Marking, and Time as a Public Health Control																								
18	IN	OUT	NA	NO	Proper cooling time and temperature					O					O					5				
19	IN	OUT	NA	NO	Proper hot holding temperatures					O					O									
20	IN	OUT	NA	NO	Proper cold holding temperatures					O					O									
21	IN	OUT	NA	NO	Proper date marking and disposition					O					O									
22	IN	OUT	NA	NO	Time as a public health control: procedures and records					O					O					4				
Consumer Advisory																								
23	IN	OUT	NA	NO	Consumer advisory provided for raw and undercooked food					O					O					5				
Highly Susceptible Populations																								
24	IN	OUT	NA	NO	Pasteurized foods used; prohibited foods not offered					O					O					5				
Chemicals																								
25	IN	OUT	NA	NO	Food additives: approved and properly used					O					O					5				
26	IN	OUT	NA	NO	Toxic substances properly identified, stored, used					O					O									
Conformance with Approved Procedures																								
27	IN	OUT	NA	NO	Compliance with variance, specialized process, and HACCP plan					O					O					5				

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

GOOD RETAIL PRACTICES															
OUT=not in compliance				COS=corrected on-site during inspection				R=repeat (violation of the same code provision)							
Compliance Status				COS	R	WT	Compliance Status				COS	R	WT		
Safe Food and Water								Utensils and Equipment							
28	OUT	○	Pasteurized eggs used where required	○	○	1	45	OUT	○	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	○	○	1		
29	○	○	Water and ice from approved source	○	○	2	46	○	○	Warewashing facilities, installed, maintained, used, test strips	○	○	1		
30	○	○	Variance obtained for specialized processing methods	○	○	1	47	○	○	Nonfood-contact surfaces clean	○	○	1		
Food Temperature Control								Physical Facilities							
31	OUT	○	Proper cooling methods used; adequate equipment for temperature control	○	○	2	48	OUT	○	Hot and cold water available; adequate pressure	○	○	2		
32	○	○	Plant food properly cooked for hot holding	○	○	1	49	○	○	Plumbing installed; proper backflow devices	○	○	2		
33	○	○	Approved thawing methods used	○	○	1	50	○	○	Sewage and waste water properly disposed	○	○	2		
34	○	○	Thermometers provided and accurate	○	○	1	51	○	○	Toilet facilities: properly constructed, supplied, cleaned	○	○	1		
Food Identification								Administrative Items							
35	OUT	⊗	Food properly labeled; original container; required records available	○	○	1	52	OUT	⊗	Garbage/refuse properly disposed; facilities maintained	○	○	1		
Prevention of Food Contamination								53	○	○	Physical facilities installed, maintained, and clean	○	○	1	
36	OUT	○	Insects, rodents, and animals not present	○	○	2	54	○	○	Adequate ventilation and lighting; designated areas used	○	○	1		
37	○	○	Contamination prevented during food preparation, storage & display	○	○	1	Compliance Status				YES	NO	WT		
38	○	○	Personal cleanliness	○	○	1	Non-Smokers Protection Act								
39	○	○	Wiping cloths: properly used and stored	○	○	1	57	○	○	Compliance with TN Non-Smoker Protection Act	⊗	○	0		
40	○	○	Washing fruits and vegetables	○	○	1	58	○	○	Tobacco products offered for sale	○	○			
Proper Use of Utensils								59	○	○	If tobacco products are sold, NSPA survey completed	○		○	
41	OUT	○	In-use utensils; properly stored	○	○	1									
42	○	○	Utensils, equipment and linens; properly stored, dried, handled	○	○	1									
43	○	○	Single-use/single-service articles; properly stored, used	○	○	1									
44	○	○	Gloves used properly	○	○	1									

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. §§ 68-14-703, 68-14-706, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 05/01/2024 Signature of Environmental Health Specialist [Signature] Date 05/01/2024

**** 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: The Finch Nashville

Establishment Number #: 605323363

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)
Low-temperature dish washer	Chlorine	0	
3-compartment sink	QA	200	

Equipment Temperature

Description	Temperature (Fahrenheit)
Grill Drawer cooler	37
Broiler Drawer cooler	33
Pantry Preptable-cooler	36
Sauté Preptable-cooler	33

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Raw burger patties in grill Drawer cooler	Cold Holding	42
Cooked prim rib in line hotbox	Hot Holding	130
Cooked red fish off of grill	Cooking	170
Cooked salmon off of flattop	Cooking	143
Raw chicken in broiler Drawer cooler	Cold Holding	39
Sliced cabbage on fry Preptable-cooler	Cold Holding	40
Raw shrimp in in fry Preptable-cooler	Cold Holding	38
Bleu cheese on pantry Preptable-cooler	Cold Holding	40
Cut leafy greens in pantry Preptable-cooler	Cold Holding	38
Vodka sauce on sauté Preptable-cooler	Hot Holding	40
Red sauce in line hotbox	Hot Holding	154
Cooked chicken off of grill	Cooking	171
Heavy whipping cream in sauté Preptable-cooler	Cold Holding	43
Sausage gravy cooling in Prep two-door Reach in	Cooling	93
Cooked prime rib in cooling in Prep two-door	Cold Holding	48

Observed Violations

Total # 9

Repeated # 0

8: Back hand sink obstructed with lid.

CA: lid removed.

14: Low-temperature dish washer not dispensing sanitizer.

CA: maintenance ticket opened, and 3-compartment sink set up.

18: Sausage gravy cooling in Prep two-door Reach in cooler reading 93°F.

CA: embargo.

20: Cooked prime rib in cooling in Prep two-door Reach in cooler reading 48°F.

CA: discussed reducing time TCS food is exposed to ambient temps.

23: No disclaimer posted on menu for food items that may be served raw or undercooked.

CA: PIC notified to update menus.

26: Improperly stored chemicals spray bottle labeled QA stored on top of a container of flour at pastry station.

CA: properly stored.

26: Liquid soap dispenser refills stored above boxes of foil and cellophane on rack next to cook line.

CA: properly stored.

35: Multiple unlabeled ingredient bins containing assorted white powders on rack in back prep area.

52: No drain plug on dumpster.

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: On file and reviewed.
- 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: Employees washing hands.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: Food source(s) listed.
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (IN) Shell stock tags available.
- 13: (IN) All raw animal food is separated and protected as required.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: Food temps listed.
- 17: (NO) No TCS foods reheated during inspection.
- 19: Food temps listed.
- 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.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57:
- 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:	Food	Source:	Us foods, pfg, benny keith
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Source Type:	Water	Source:	City
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Source Type:	Source:
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Source Type:	Source:
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Source Type: _____ Source: _____

Additional Comments