

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

NASHVILLE UNDERGROUND KITCHEN

Type of Establishment

O Farmer's Market Food Unit Remanent O Mobile

105 BROADWAY Address

O Temporary O Seasonal

Nashville City

Time in 03:15 PM AM/PM Time out 04:10: PM AM/PM

Inspection Date

Establishment Name

08/23/2022 Establishment # 605254711

Embargoed 15 O Preliminary

O Consultation/Other

Number of Seats 421

O Follow-up O Complaint Purpose of Inspection **K**Routine Risk Category О3 04 Follow-up Required 级 Yes O No

- 12	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		C	OS=0	orrecte	ed on
					Compliance Status	cos	R	WT			
	IN	OUT	NA	NO	Supervision				П	IN	OU
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5		6 0	-
	IN	OUT	NA	NO	Employee Health		_		1		
2	THE C	0			Management and food employee awareness: reporting	0	0	$\overline{}$	l H		Ť
3	×	0			Proper use of restriction and exclusion	0	0	5	ш	IN	or
	IN	OUT	NA	NO	Good Hygienic Practices				1 17	8 💢	10
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		1 17	9 🕱	
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	0	2		3
	IN	OUT	NA	NO	Preventing Contamination by Hands				1 2	1 0	Tä
6	0	寒		0	Hands clean and properly washed	0	0		٦ [2 0	To
7	級	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	ľ	٩	
_		_	•		alternate procedures followed	_	_			IN	OL
8	0	26			Handwashing sinks properly supplied and accessible	0	0	2	2	3 🕱	l c
	IN	OUT	NA	NO	Approved Source	L.	_	_	ľ		-
9	黨	0			Food obtained from approved source	0	0		L	IN	OL
10	0	0	0	×	Food received at proper temperature	0	0		I2	4 0	Ιc
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	ΙĽ		Ľ
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		Ш	IN	OL
	IN	OUT	NA	NO	Protection from Contamination				2	5 0	10
13	黛	0	0		Food separated and protected	0	0	4	2	6 🙊	1
14	0	×	0		Food-contact surfaces: cleaned and sanitized	0	0	5	ΙГ	IN	OL
15	M	0			Proper disposition of unsafe food, returned food not re-	0	0	2	1 2	7 0	To
	~				served	_			ΙĽ	1	

Compliance Status						cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	黨	Proper cooking time and temperatures	0	0	5
17	8	0	0	0	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	0	LØ.	0		Proper cold holding temperatures	0	0	5
21	0	280	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	X		Food additives: approved and properly used	0	0	5
26	2	0			Toxic substances properly identified, stored, used	0	0	٠
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

troduction of pathogens, chemicals, and physical objects into foods.

	GOOD RE				
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	-
30	0	Variance obtained for specialized processing methods	0	0	١.
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification			
35	×	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	885	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Г
	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	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	- 0	0	

pect		R-repeat (violation of the same code provision Compliance Status	COS	R	W
	OUT	Utensiis and Equipment		-	
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	-
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	- 3
49	0	Plumbing installed; proper backflow devices	0	0	-
50	麗	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.
59		If tobacco products are sold, NSPA survey completed	0	0	

tion report in a conspicuous manner. You have the right to request a he 706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of the

Signature of Person In Charge

PH-2267 (Rev. 6-15)

Environmental Health Specialist Date Signatu

08/23/2022 Date

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

08/23/2022

RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: NASHVILLE UNDERGROUND KITCHEN 605254711

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 comp sinK	QA						

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Reach in freezer	-12					
Reach in cooler	34					
Low boy cooler (near fryer)						
Reach in cooler 2 (3 door)	38					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Raw chicken in reach in cooler	Cold Holding	35
Cooked chicken under heat lamp	Hot Holding	147
par cooked chicken wings in low boy	Cold Holding	64
Raw chicken tenders in low boy	Cold Holding	63
Pulled pork in reach in cooler 2	Cold Holding	38
Cooked noodles in reach in cooler 2	Cold Holding	37
Raw beef patties in low boy 2	Cold Holding	32
Cooked beans in prep cooler	Cold Holding	38
Sliced tomatoes on prep cooler	Cold Holding	40
Diced tomatoes on prep cooler 2	Cold Holding	35
Greens on steam well	Hot Holding	185
Raw chicken in reach in cooler 3	Cold Holding	36
Cooked ribs in walk in cooler	Cold Holding	36
Pulled pork in walk in cooler	Cooling	81

Observed Violations
Total # 8
Repeated # 0
6: Observed employee wash gloved hands at hand sink. CA: trained. 8: No soap available at Hand sink near ice machine. CA: restocked. 14: High temp dish machine only reaching 123F at final rinse, minimum of 160F required. CA: 3 comp sink shall be used until dish machine is in proper working order.
20: Low boy cooler near fryer not in working order. TCS product stored inside not holding proper temp. CA: embargoed all product in low boy cooler (10 lbs), low boy was unplugged, plugged back in. 21: Observed cooked beans stored in walk in cooler dated 8-13. CA: discussed proper disposition of out dated product embargoed out dated foods (5lbs) 35: Observed unlabeled bulk container of white powder stored on cooling rack in kitchen.
37: Observed employee drink stored on food prep surface near cutting board.
50: Observed waste water leak under hand sink near dish area.

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

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Establishment Information

Establishment Name: NASHVILLE UNDERGROUND KITCHEN

Establishment Number: 605254711

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.
- 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.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

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- 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) No raw animal foods cooked during inspection.
- 17: (IN) All TCS foods are properly reheated for hot holding.

18:

19:

- 22: (NA) No food held under time as a public health control.
- 23: Verified.
- 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:

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: NASHVILLE UNDERGROUND KITCHEN				
Establishment Number: 605254711				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Information							
Establishment Name: NASHVILLE UNDERGROUND KITCHEN							
Establishment Number #:	605254711						
Sources							
Source Type:	Food	Source:	Sysco, Palmer, PFG				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comme	nts						
Jpruuth@icloud.com	1						