

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

75

Mallard's Restaurant

September 19 Seasonal

Type of Establishment

Type of Establishment

Type of Establishment

Nashville

Time in 11:30; AM AM / PM Time out 12:50; PM AM / PM

Inspection Date

Mallard's Restaurant

Type of Establishment

Type of Est

Purpose of Inspection Redutine O Follow-up O Complaint O Preliminary O Consultation/Other

Risk Category O1 82 O3 O4 Follow-up Required 8 Yes O No Number of Seats 79

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 (IM, OUT, MA, MO) for each numbered Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.

12	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	id		ō
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	0	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	0	0			Management and food employee awareness; reporting	0	0	
3	寒	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	300	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA	NO	Proventing Contamination by Hands			
6	黨	0		0	Hands clean and properly washed	0	0	
7	0	Ж	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	0	0	5
12	0	0	Ж	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	0	凝	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	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	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	寒	0	0	0	Proper hot holding temperatures	0	0	
20	0	LØ	0		Proper cold holding temperatures	0	0	5
21	0	28	0	0	Proper date marking and disposition	0	0	
22	0	0	$\mathbb{X}$	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	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	0	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

L PRACTICES

		OUT=not in compliance COS=con	ected or	n-side	du
		Compliance Status	COS		
	OUT	Safe Food and Water			_
28	0	Pasteurized eggs used where required	0	0	г
29	0	Water and ice from approved source	0	0	1
30	0	Variance obtained for specialized processing methods	0	0	-
	OUT	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	
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	×	Food properly labeled; original container; required records available	0	0	•
	OUT	Prevention of Food Contamination			
36	涎	Insects, rodents, and animals not present	0	0	:
37	326	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	г
40	0	Washing fruits and vegetables	0	0	г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Ē
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	-0	Gloves used properly	0	0	

pect		R-repeat (violation of the same code provision Compliance Status	COS	R	W
	OUT	Utensiis and Equipment	1000		
45	H	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	-
46	題	Warewashing facilities, installed, maintained, used, test strips	0	0	١.
47	0	Nonfood-contact surfaces clean	0	0	-
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	T:
49	2	Plumbing installed; proper backflow devices	0	0	- ;
50	0	Sewage and waste water properly disposed	0	0	-
51	786	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	×	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	2%	Physical facilities installed, maintained, and clean	0	0	,
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	$\top$		
55	0	Current permit posted	0	0	Г
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	0	100	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	- 0	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 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 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

10/24/2023

Date Signature of Environmental Health Specialist

.0/24/2023 Date

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

PH-2267 (Rev. 6-15)

Free food safety training classes are available each month at the county health department.

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

10/24/2023

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



## Establishment Information

Establishment Name: Mallard's Restaurant
Establishment Number #: | 605183840

NSPA Survey – To be completed if #57 is "No"			
ted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are (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 ( Fahrenhelt)
Manual	Chlorine	100	

Equipment Temperature	
Description	Temperature (Fahrenheit)
Prep cooler	37
Walk in cooler	40
Walk in freezer	0
Glass door upright refrigerator upfront at Wait station	38

Food Temperature		
Description	State of Food	Temperature ( Fahrenheit)
Mash potatoes on steam table	Hot Holding	135
Mac and cheese on steam table	Hot Holding	146
Raw hamburger patties in prep cooler	Cold Holding	38
Pinto beans in walk in cooler	Cold Holding	38
Raw chicken In walk in cooler	Cold Holding	37
Cole slaw in walk in cooler	Cold Holding	38
Raw chicken sitting out with ice	Cold Holding	33
Cook greens on steam table	Hot Holding	149
Cook chicken out of deep fryer	Cooking	182

Observed Violations
Total # 114
Repeated # ()
7: Employee touch bread and cheese with bar hand (CA) trained and embargo
13: Raw shield eggs in prep cooler by ready to eat foods in kitchen (CA) person in charge move to bottom shelf
20: Sliced green tomatoes sitting at reading at 68 F. Cut about half hour ago
stated by person in charge (CA) place in refrigerator
21: Open gallon of milk in glass door refrigerator at wait station has the date
of10/18/2023. Gallon is open (CA) embargo 1/2 lbs. once you open milk it has
to have a date mark if held more than 24 hours. If the date that is mark from the
manufacturer comes before the 7 days date mark. The Product also has to be
embargo
35: No label on containers under prep table and on top of prep table in kitchen
with a white yellow looking powder substance in it
36: Outer opening at back door
37: Open beverage on prep table
37: Food on floor in back room
45: Chip rubber spatulas ganging on wire storage rack in kitchen
46: No chemical test strips to check low temp dish machine
49: No air gap on ice machine in office
51: No self closure on women not men restroom door
52: Grease on pavement at grease bin outside
53: Floor damage in walk in cooler

<sup>&</sup>quot;"See page at the end of this document for any violations that could not be displayed in this space.

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



## Establishment Information

Establishment Name: Mallard's Restaurant Establishment Number: 605183840

## Comments/Other Observations

- 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 servers wash hands after bring in drity dishes before returning back to serve customers
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See food source chart
- 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.
- 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.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Cooling is done in swallow container in refrigerator
- 19: See food temperature chart
- 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: "No Smoking" signs or the international "No Smoking" symbol are conspicuously posted at every entrance.

58:

## Additional Comments

See last page for additional comments.

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

<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: Mallard's Restaurant	
Establishment Number: 605183840	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

		tiidi a 5 i testaai ai t	
		605183840	Establishment Name: Ma Establishment Number #:
			Sources
-			Sources

Source Type: Water Source: City

Source Type: Food Source: Rest Depot, Sysco, Walmart, and

Source Type: Source:

Source Type: Source:

Source Type: Source:

## **Additional Comments**

Establishment is doing remodeling. They did not change major kitchen equipment but replace old equipment. The back storage room is not completed. They are putting in anew mop sink but it is no connected. They do have a mop sink in the office.

Follow up in ten days