



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
75

Establishment Name: Mallard's Restaurant
Address: 3803 Dickerson Rd.
City: Nashville
Inspection Date: 10/24/2023
Establishment #: 605183840
Embargoed: 2
Risk Category: 03
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 (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.)

Table with 2 main columns: Compliance Status and Compliance Status. Rows include Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

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

GOOD RETAIL PRACTICES

Table with 2 main columns: Compliance Status and Compliance Status. Rows include Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act, and Compliance Status.

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.

Signature of Person In Charge: [Signature] Date: 10/24/2023
Signature of Environmental Health Specialist: [Signature] Date: 10/24/2023

TENNESSEE DEPARTMENT OF HEALTH  
 DIVISION OF ENVIRONMENTAL HEALTH  
 FOOD INSPECTION DATA



**Establishment Information**

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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**

Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)
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 # 14

Repeated # 0

- 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 of 10/18/2023. 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



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**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:

\*\*\*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:	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