

Establishment Name

Inspection Date

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

COS R WT

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0

O Farmer's Market Food Unit **EMMY SQUARED** Remanent O Mobile Type of Establishment

3821 GREEN HILLS VILLAGE DR O Temporary O Seasonal Address

Nashville Time in 11:40; AM AM / PM Time out 01:00; PM AM / PM City 05/19/2023 Establishment # 605258693 Embargoed 20

O Follow-up **K**Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Number of Seats 200 Risk Category О3 04 Follow-up Required 级 Yes O No

ase Control and Prevention rted to the Centers for Dis

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, HA, HO) for each numb

	N=in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		co	\$=co	recte	d on-si	te duri	ng ins	pection R=repeat (violation of the same code provis	
	Compliance Status					cos	COS R WT Compliance Status					Compliance Status			
	IN OUT		T NA NO		Supervision					IN	оит	NA	NO	Cooking and Reheating of Time/Temperature	
17	010	_		_	Person in charge present, demonstrates knowledge, and			_						Control For Safety (TCS) Foods	
ין				'		performs duties	0	0	5	16	0	0	0	黨	Proper cooking time and temperatures
	IN	OUT	NA	NO	Employee Health				17	0	0	0	300	Proper reheating procedures for hot holding	
2	DK	0			Management and food employee awareness; reporting	0	0							Cooling and Holding, Date Marking, and Time as	
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	a Public Health Control	
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	×	Proper cooling time and temperature	
4	X	0			Proper eating, tasting, drinking, or tobacco use	0	0		19		0	0		Proper hot holding temperatures	
5	黨	0			No discharge from eyes, nose, and mouth	0	0	Ů	20		×	0		Proper cold holding temperatures	
	IN	OUT	NA		Preventing Contamination by Hands				21	*	0	0	0	Proper date marking and disposition	
6	黨	0		0	Hands clean and properly washed	0	0		22	0	ΙoΙ	×	0	Time as a public health control: procedures and records	
1 7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	lol	5		_			_		
-	-		_	_	alternate procedures followed	-		_	$\vdash$	IN	OUT	NA	_	Consumer Advisory	
8	5	0	NA	NO	Handwashing sinks properly supplied and accessible  Approved Source	0	0	2	23	×	0	0		Consumer advisory provided for raw and undercooked food	
9	SE	0	nen	NO		0	О	-	Н	IN	OUT	NA	NO	Highly Susceptible Populations	
-	-	_	_	1000	Food obtained from approved source	_	ŏ		$\vdash$	IIN	001	TRA	NO.	righty susceptible repulations	
10	-	8	-	250	Food received at proper temperature Food in good condition, safe, and unadulterated	0	ö	5	24	0	0	326		Pasteurized foods used; prohibited foods not offered	
$\vdash$		-	0.0		Required records available: shell stock tags, parasite	-	-	Ť	$\vdash$						
12	_	0	×	0	destruction	0	0			IN	OUT	NA	NO	Chemicals	
		OUT	NA	NO	Protection from Contamination				25		0	3%		Food additives: approved and properly used	
13	黛		0		Food separated and protected	0	0	4	26	黨	0			Toxic substances properly identified, stored, used	
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures	
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	

Good Retail Practices are preventive me ures to control the introduction of pathogens, chemicals, and physical objects into foo

PRACTICES

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT				
28	0	Pasteurized eggs used where required	0	0	٠
29		Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	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	7
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	1
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	
	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	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	r
44	0	Gloves used properly	0	0	_

ecti	OII.	R-repeat (violation of the same code provision)  Compliance Status	cos	R	W
	OUT	Utensils and Equipment	1000		
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	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	ा	0	-
49	0	Plumbing installed; proper backflow devices	0	0	- 2
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	1
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	•
	OUT	Administrative Items	$\Box$		
55	嶷	Current permit posted	0	0	T-6
56	张	Most recent inspection posted	0	0	`
		Compliance Status	YES	NO	V
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0	1	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	ш

conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Co 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ithin ten (10) days of the date of th

05/19/2023

Mirstan Colmonares

05/19/2023

Signature of Person In Charge

Date Signature of Environmental Health Specialist

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: EMMY SQUARED
Establishment Number #: 605258693

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 inflitrating 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 Machine	Chlorine	100						

Equipment Temperature				
Description	Temperature ( Fahrenheit)			
Prep cooler	38			
Prep freezer	0			
Prep cooler under grill	37			
Prep cooler	50			

Food Temperature Description	State of Food	Temperature ( Fahrenheit
Sliced tomatoes in top Prep cooler	Cold Holding	40
Cheese sauce in steam table	Hot Holding	163
Meatballs in steam table	Hot Holding	168
Raw hamburger patty in Prep cooler	Cold Holding	41
Raw chicken in Prep cooler	Cold Holding	40
Cut tomatoes in top Prep cooler	Cold Holding	50
Sausage in top Prep cooler	Cold Holding	56
Pork in top Prep cooler	Cold Holding	38
Meatballs in top Prep cooler	Cold Holding	40
Sausage in Walk in cooler	Cold Holding	45
Cheese sauce in Walk in cooler	Cold Holding	44

Observed Violations
Total #   7
Repeated # ()
20: Cut tomatoes @ 50F, sausages @ 56F in Prep cooler @ 50F. CA: food discarded. Call maintenance to fix the Prep cooler. Follow will be made wothin 10
days.
20: Cheese sauce @ 44F, sausages @ 45F in Walk in cooler @ 44F. CA: food discarded. Call maintenance to fix the Walk in cooler. Follow up within 10 days. 37: Personal cellphone stored on prep table in the prep arra. 37: Food stored on the floor in Walk in freezer. 37: Employee personal drink stored on shelf in the kitchen 55: Cutrent permit is not posted. 56: Most recent inspection not posted.

<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: EMMY SQUARED Establishment Number: 605258693

#### Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Employee health policy present.
- 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: Employe wash hands.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See source.
- 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.
- 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.
- 16: No raw animal food cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Notcs food cooled during inspection.
- 19: Proper hot holding temperatures were observed.
- 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.
- 23: Proper consumer advisory observed on menu.
- 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: "No Smoking" signs or the international symbols are not conspicuosly posted at every entrance.
- 58: No

## 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.

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Establishment Information	
Establishment Name: EMMY SQUARED	
Establishment Number: 605258693	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information						
The State of the S	MMY SQUARED					
Establishment Number #:	605258693					
Sources						
Source Type:	Food	Source:	PFG, Creations Garden			
Source Type:	Water	Source:	City			
Source Type:		Source:				
Source Type:		Source:				
Source Type:		Source:				
Additional Comme	nts					