



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

95

Establishment Name Slow Drip Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 3803 Hydes Ferry Rd ☐ Temporary ☐ Seasonal
City Nashville Time in 01:05 PM AM / PM Time out 01:20 PM AM / PM
Inspection Date 05/06/2024 Establishment # 605324447 Embargoed 0
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 17

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	Compliance Status															COS	R	WT										
IN	OUT	NA	NO															IN	OUT	NA	NO																								
Supervision																																													
1	☒	☐	☐	☐	Person in charge present, demonstrates knowledge, and performs duties.											☐	☐	5	16	☐	☐	☒	☐	Proper cooking time and temperatures											☐	☐	5								
Employee Health																																													
2	☒	☐	☐	☐	Management and food employee awareness, reporting											☐	☐	5	17	☐	☐	☒	☐	Proper reheating procedures for hot holding											☐	☐	5								
3	☒	☐	☐	☐	Proper use of restriction and exclusion											☐	☐	5	Cooling and Holding, Date Marking, and Time as a Public Health Control																										
Good Hygienic Practices																																													
4	☒	☐	☐	☐	Proper eating, tasting, drinking, or tobacco use											☐	☐	5	18	☐	☐	☒	☐	Proper cooling time and temperature											☐	☐									
5	☒	☐	☐	☐	No discharge from eyes, nose, and mouth											☐	☐	5	19	☐	☐	☒	☐	Proper hot holding temperatures											☐	☐									
Preventing Contamination by Hands																																													
6	☒	☐	☐	☐	Hands clean and properly washed											☐	☐	5	20	☒	☐	☐	☐	Proper cold holding temperatures											☐	☐	5								
7	☒	☐	☐	☐	No bare hand contact with ready-to-eat foods or approved alternate procedures followed											☐	☐	5	21	☐	☒	☐	☐	Proper date marking and disposition											☒	☐									
8	☒	☐	☐	☐	Handwashing sinks properly supplied and accessible											☐	☐	2	22	☐	☐	☒	☐	Time as a public health control: procedures and records											☐	☐									
Approved Source																																													
9	☒	☐	☐	☐	Food obtained from approved source											☐	☐		Consumer Advisory																										
10	☐	☐	☐	☒	Food received at proper temperature											☐	☐	5	23	☐	☐	☒	☐	Consumer advisory provided for raw and undercooked food											☐	☐	4								
11	☒	☐	☐	☐	Food in good condition, safe, and unadulterated											☐	☐	5	Highly Susceptible Populations																										
12	☐	☐	☒	☐	Required records available: shell stock tags, parasite destruction											☐	☐		24	☐	☐	☒	☐	Pasteurized foods used; prohibited foods not offered											☐	☐	5								
Protection from Contamination																																													
13	☐	☐	☒	☐	Food separated and protected											☐	☐	4	Chemicals																										
14	☒	☐	☐	☐	Food-contact surfaces: cleaned and sanitized											☐	☐	5	25	☐	☐	☒	☐	Food additives: approved and properly used											☐	☐	5								
15	☒	☐	☐	☐	Proper disposition of unsafe food, returned food not re-served											☐	☐	2	26	☒	☐	☐	☐	Toxic substances properly identified, stored, used											☐	☐	5								
Compliance with Approved Procedures																																													
27 ☐ ☐ ☒ ☐ Compliance with variance, specialized process, and HACCP plan ☐ ☐ ☐ 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														
OUT													OUT																										
Safe Food and Water																																							
28	☐	Pasteurized eggs used where required									☐	☐	1	45	☐	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																																							
31	☐	Proper cooling methods used; adequate equipment for temperature control									☐	☐	2	Physical Facilities																									
32	☐	Plant food properly cooked for hot holding									☐	☐	1	48	☐	Hot and cold water available; adequate pressure									☐	☐	2												
33	☐	Approved thawing methods used									☐	☐	1	49	☐	Plumbing installed; proper backflow devices									☐	☐	2												
34	☐	Thermometers provided and accurate									☐	☐	1	50	☐	Sewage and waste water properly disposed									☐	☐	2												
Food Identification																			51	☐	Toilet facilities: properly constructed, supplied, cleaned									☐	☐	1							
35	☐	Food properly labeled; original container; required records available									☐	☐	1	52	☐	Garbage/refuse properly disposed; facilities maintained									☐	☐	1												
Prevention of Food Contamination																			53	☐	Physical facilities installed, maintained, and clean									☐	☐	1							
36	☐	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	Administrative Items																									
38	☐	Personal cleanliness									☐	☐	1	55	☐	Current permit posted									☐	☐	0												
39	☐	Wiping cloths: properly used and stored									☐	☐	1	56	☐	Most recent inspection posted									☐	☐	0												
40	☐	Washing fruits and vegetables									☐	☐	1	Compliance Status																									
Proper Use of Utensils																			YES										NO										WT
41	☐	In-use utensils; properly stored									☐	☐	1	Non-Smokers Protection Act																									
42	☐	Utensils, equipment and linens; properly stored, dried, handled									☐	☐	1	57	☒	Compliance with TN Non-Smoker Protection Act									☒	☐	0												
43	☐	Single-use/single-service articles; properly stored, used									☐	☐	1	58	☐	Tobacco products offered for sale									☐	☐	0												
44	☐	Gloves used properly									☐	☐	1	59	☐	If tobacco products are sold, NSPA survey completed									☐	☐	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 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. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 05/06/2024 Signature of Environmental Health Specialist [Signature] Date 05/06/2024

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

Establishment Name: Slow Drip
Establishment Number #: 605324447

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.

Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
3 comp sink not set up			

Description	Temperature (Fahrenheit)
Black cooler	40
Small black freezer	-2
Small black freezer	-20
Small black fridge	35

Description	State of Food	Temperature (Fahrenheit)
Whole milk in black cooler	Cold Holding	36

Observed Violations

Total # 1

Repeated # 0

21: Whole milk dated by employee 4-28and today is 5-6/c.a embargo 1lb

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: Slow Drip

Establishment Number : 605324447

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Policy posted
- 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:
- 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:
- 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: N/a
- 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: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: N/a
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: See cold holding
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 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:

***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.

Establishment Information

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Establishment Number : 605324447

Comments/Other Observations (cont'd)**Additional Comments (cont'd)**

See last page for additional comments.

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Sources

Source Type:	Food	Source:	Trader joes
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments