

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit **G CATERING** Permanent O Mobile Establishment Name Type of Establishment 332 HILL AVE O Temporary O Seasonal Address Nashville Time in 12:10 PM AM/PM Time out 01:00: PM AM/PM City 11/30/2022 Establishment # 605254446 Embargoed 0 Inspection Date

**E**Routine O Follow-up O Complaint O Preliminary O Consultation/Other Purpose of Inspection Risk Category О3 04 Follow-up Required O Yes 疑 No

rted to the Centers for Dis

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

itus (IN, OUT, NA, NO) for e

10	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		co	\$=co	rrecte	d on-si	te duri	ing int	spection R=repe
					Compliance Status	cos	R	WT						Compliance 5
	IN	оит	NA	NO	Supervision					IN	оит	NA	NO	Cooking and Robes Control For
1	羅	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	0	327	Proper cooking time and
	IN	OUT	NA	NO	Employee Health				17		ŏ	ŏ		Proper reheating proceds
2	300	0			Management and food employee awareness: reporting	0	0	$\overline{}$						Cooling and Holding,
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	a Public
	IN	OUT	NA	NO	Good Hygienic Practices				18		0	0	×	Proper cooling time and t
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	0	0	0	文	Proper hot holding temper
5	黨	0		0	No discharge from eyes, nose, and mouth	0	ō	l ° l	20	245	0	0		Proper cold holding temp
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	*	0	0	0	Proper date marking and
6	黨	0		0	Hands clean and properly washed	0	0		22	0	0	×	0	Time as a public health of
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	1"	0		~	_	Time as a public realth o
•	540	_	•		alternate procedures followed	_	_			IN	OUT	NA	NO	Consu
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	0	30		Consumer advisory provi
		OUT	NA	NO	Approved Source		_			_	_			food
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	Highly Susce
10	0	0	0	3%	Food received at proper temperature	0	0		24	0	0	330		Pasteurized foods used:
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	127	0	_	(40)		Pasteurized roods used,
12	0	0	Ж	0	Required records available: shell stock tags, parasite destruction	0	0			IN	оит	NA	NO	a
	IN	OUT	NA	NO	Protection from Contamination				25		0	X		Food additives: approved
13	黛	0	0		Food separated and protected	0	0	4	26	窦	0			Toxic substances proper
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance wit
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance HACCP plan

					Compliance Status	COS	ĸ	WI
	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	0	0	0	300	Proper reheating procedures for hot holding	0	0	9
	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	文	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	*	0	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	OUT	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	
26	2	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

PRACTICES

		OUT=not in compliance COS=corr					
		Compliance Status	cos	R	W		
	OUT						
28	0	Pasteurized eggs used where required	0	0			
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			
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	0	Insects, rodents, and animals not present	0	0	:		
37	0	Contamination prevented during food preparation, storage & display	0	0	ŀ		
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	г		
44	0	Gloves used properly	0	0			

ecti	OF 1	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	- 2
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	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	$\Box$		
55	0	Current permit posted	0	0	_
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	
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a h ten (10) days of the date of the

11/30/2022

Date Signature of Environmental Health Specialist

11/30/2022 Date

Signature of Person In Charge \*\*\*\* 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

Smoking observed where smoking is prohibited by the Act.



#### Establishment Information

Establishment Name: G CATERING
Establishment Number #: 605254446

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.	

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)					
Chemical dish machine Sani bucket	Chlorine QA	100 200						

Equipment Temperature						
Description	Temperature ( Fahrenheit)					
Reach in cooler	38					
Reach in cooler	40					
Reach in freezer	-18					
Deep freezer	-30					

Food Temperature								
Description	State of Food	Temperature (Fahrenheit)						
Cut strawberries reach in cooler	Cold Holding	40						
Pork	Cold Holding	39						
Shrimp walk in cooler	Cold Holding	39						
Pork walk in cooler	Cold Holding	38						
Lettuce walk in cooler	Cold Holding	41						

Observed Violations								
Total #								
Repeated # 0								
35: Several containers of food no label								
***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: G CATERING
Establishment Number: 605254446

# Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: (IN): An employee health policy is available.
- 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: Watched employees 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.

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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.
- 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) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: Temperatures recorded on report
- 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: (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:

# 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.

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	See last page for additional comments.	

# Establishment Information Establishment Name: G CATERING Establishment Number #: 605254446

Sources

Source Type: Food

Source:

Pfg

Source Type:

Food

Source:

Freash point

Source Type:

Food

Source:

Creation

Source Type:

Food

Source:

Sysco

Source Type:

Source:

**Additional Comments**