

Establishment Name

Purpose of Inspection

Address

City

TENNESSEE DEPARTMENT OF FOOD SERVICE

SEE DEPA	KIMENI	OF HEALIH	
ESTABLIS	SHMENT	INSPECTION	REPORT

O Farmer's Market Food Unit

Permanent O Mobile Type of Establishment

O Temporary O Seasonal

07/24/2023 Establishment # 605218994 Embargoed 0 Inspection Date

Larry Keeton Theatre

108 Donelson Pike.

Nashville

Routine

O Preliminary O Consultation/Other

Time in 11:15; AM_ AM / PM Time out 11:40; AM_

∰ Follow-up O Complaint Risk Category О3 04 Follow-up Required

Number of Seats 150 O Yes 疑 No

SCORE

COS R W

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS T. NA. NO! for each sumbered item. For items marked OUT, mark COS or R for each item as applicable.

s (IN, OUT, NA, NO) for ea

10	e in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		C)\$=co	recte	d on-si	te dur	ing int	spection R*reper	
Compliance Status COS R WT Compliance					Compliance S										
	IN	оит	NA	NO						IN	оит	NA	NO	Cooking and Reheat Control For S	
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	0	300	Proper cooking time and t	
	IN	OUT	NA	NO	periodical desired				17	0	0	0	8	Proper reheating procedu	
2	$\neg x$	0			Management and food employee awareness; reporting	0	0							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	0	X	Proper cooling time and to	
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	文	0	0	0	Proper hot holding temper	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l° l	20		0	0		Proper cold holding temper	
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	*	0	0	0	Proper date marking and	
6	100	0		0	Hands clean and properly washed	0	0		22	0	0	×	0	Time as a public health co	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	1	_	OUT				
8		0		_	alternate procedures followed	0	0	2		IN	001		NO	Consumer advisory provided	
•	X	OUT	NΔ	NO	Handwashing sinks properly supplied and accessible Approved Source	-			23	0	0	333		food	
9	200	0	THE .	HO	Food obtained from approved source	0	0			IN	ОИТ	NA	NO	Highly Susce	
10	õ	ō	0	30	Food received at proper temperature	ŏ	ŏ	1 1		-	-	6+0	-		
	×		Ť	-	Food in good condition, safe, and unadulterated	ŏ	ō	5	24	0	0	×		Pasteurized foods used; p	
12		0	×	0	Required records available: shell stock tags, parasite destruction	0	0	1		IN	оит	NA	NO	Ch	
	IN	OUT	NA	NO	940094091				25	0	0	X		Food additives: approved	
13	黛	0	0		Food separated and protected	0	0	4	26	黨	0			Toxic substances properly	
14	跋	0	0	1	Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with	
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance HACCP plan	

					Tompiumoe others			
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	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	×	0	0	0	Proper hot holding temperatures	0	0	
20	245	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		NO	Chemicals			
25	0	0	- XX		Food additives: approved and properly used	0	0	- 5
26	菜	0			Toxic substances properly identified, stored, used	0	0	,
	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 m

L PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	-
30	0	Variance obtained for specialized processing methods	0	0	١.
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	惠	Approved thawing methods used	0	0	Ε.
34	0	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification			
35	0	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	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	Г
	OUT	Proper Use of Utensils	\top		
41	0	In-use utensils; properly stored	0	0	Г
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	10	Gloves used properly	0	0	

spect	ion	R-repeat (violation of the same code provision)		
		Compliance Status	COS	R	WT
	OUT	Utensiis and Equipment			
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	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	1
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	Т		
55	0	Current permit posted	ि	0	
56	0	Most recent inspection posted	0	0	0
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

and post the most recent inspection report in a conspicuous manner. You have the right to request a h 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. ten (10) days of the date of the

07/24/2023

Date Signature of Environmental Health Specialist

07/24/2023

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15)) 6153405620 Please call (to sign-up for a class.

RDA 629

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information							
Establishment Name: Larry Keeton Theatre							
Establishment Number #: 605218994	•						
NSPA Survey - To be completed if							
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.							
Age-restricted venue does not require each per	rson attempting to gain entry	to submit acceptable form	of identification.				
"No Smoking" signs or the international "Non-S	moking" symbol are not cons	picuously posted at every	entrance.				
Garage type doors in non-enclosed areas are r	not completely open.						
Tents or awnings with removable sides or vent	s in non-enclosed areas are r	not completely removed or	ropen.				
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	rohibited.					
Smoking observed where smoking is prohibited	d by the Act.						
Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renhelt)			
Dishmachine	Chlorine	50					
Equipment Temperature							
Equipment Temperature Description			Temperature (Fah				
Decomption			reinperature (rain	i di ili dici			
Food Temperature							
Description		State of Food	Temperature (Fahi	renhelt)			

Observed Violations
Total # 1 Repeated # 0
Repeated # 0
33:
""See page at the end of this document for any violations that could not be displayed in this space.

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Comments/Other Observations	
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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:	Source:						
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Source Type:	Source:						
Source Type:	Source:						
Additional Comments							