



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
85

Establishment Name Sheraton Grand Nashville - Main Kitchen
Address 623 Union Street
City Nashville
Inspection Date 04/29/2024
Risk Category 01
Number of Seats 85

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

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

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 04/29/2024
Signature of Environmental Health Specialist [Signature] Date 04/29/2024



Establishment Information

Establishment Name: Sheraton Grand Nashville - Main Kitchen
 Establishment Number #: 605307122

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)
Low temp washer three compartment sink	Chlorine Quaternary	0 200	

Equipment Temperature

Description	Temperature (Fahrenheit)
Line cooler 1	37
Under grill cooler	41
Walk-in freezer	10
Walk-in cooler	37

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Sausage, removed from hot holding 10 minutes	Cooling	105
Sliced tomato in line cooler	Cold Holding	43
Remoulade in line cooler	Cold Holding	41
Cooked chicken in under grill cooler	Cold Holding	42
Caesar dressing in line cooler 2	Cold Holding	41
Cut melon in walk-in cooler 2	Cold Holding	36
Chicken salad in walk-in cooler	Cold Holding	36
Yogurt in walk-in cooler	Cold Holding	36
Beef in walk-in cooler	Cold Holding	38

Observed Violations

Total # 8

Repeated # 0

- 14: 0 ppm sanitizer present in dish machine; Corrective Action: work order put in
- 14: Interior of ice machine has pink slime and black build-up coming in contact with ice; Corrective Action: ice is to be burned off, machine to be sanitized
- 21: Observed 3 half gallon jugs of buttermilk held past factory expiration date (4/26/24 and 4/1/24); Corrective Action: embargoed, discussed disposition practices with person in charge
- 30: Observed vacuum sealing of raw fish. Vacuum sealing is occurring without variance.
- 37: Observed bulk rice container holding rice without lid
- 41: Scoop stored in cut melon with handle touching food
- 43: Observed ramekin used as scoop in bulk granola container, to-go drinking cup used as scoop in bulk rice container
- 47: Interior of line cooler 2 covered in food debris



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: An employee health policy is 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: Observed proper hand washing technique
- 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 food source info
- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: No cooking observed
- 17: (NO) No TCS foods reheated during inspection.
- 18: See food info
- 19: (NO) TCS food is not being held hot during inspection.
- 20: See food info
- 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.

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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: Food Source: Sysco, creation gardens, what chefs

Source Type: Source:

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Additional Comments