

Establishment Name

Inspection Date

Risk Category

Address

City

# TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Permanent O Mobile Type of Establishment

Follow-up Required

O Temporary O Seasonal

Time in 10:55 AM AM/PM Time out 12:00: PM AM/PM

级 Yes O No

01/23/2023 Establishment # 605002195 Embargoed 2

Rand Dining Hall / Chef James Bistro

2301 Vanderbilt Pl

Nashville

O Follow-up **K**Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection О3

Number of Seats 600

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

s (IH, OUT, HA, HO) for a

117	N=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	DK.	0			Management and food employee awareness; reporting	0	0	
3	寒	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hyglenic Practices			
4	300	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °
	IN	OUT	NA	100.00	Proventing Contamination by Hands			
6	滋	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	300	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	窓	0			Food obtained from approved source	0	0	$\Box$
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	Ŕ	0	0		Food separated and protected	0	0	4
14	0	X	0		Food-contact surfaces: cleaned and sanitized	黑	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

	Compliance Status							WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝		0	0	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	凝	0	0		Proper cold holding temperatures	0	0	5
21	0	25	0	0	Proper date marking and disposition	382	0	
22	0	羅	0	0	Time as a public health control: procedures and records	×	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	300		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

#### s to control the introduction of path s, chemicals, and physical objects into foods.

L PRACTICES

			GOO				
			cos				
	O Water and ice from approved source Variance obtained for specialized processing methods OUT Feed Temperature Control  Proper cooling methods used; adequate equipment for temperature control  Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate OUT Feed Identification  Food properly labeled; original container; required records available OUT Prevention of Feed Contamination  Insects, rodents, and animals not present						
	OUT Safe Food and Water						
28	0		0	0	١.		
29	_		0	0			
30	_		0	0			
	OUT	Food Temperature Control					
31	0		0	0	1		
32	0	Plant food properly cooked for hot holding	0	0	г		
33	0	Approved thawing methods used	0	0	Т		
34	0	Thermometers provided and accurate	0	0	Т		
	OUT		1	Ť	۰		
35	0	Food properly labeled; original container; required records available	0	0	Γ		
	OUT	Prevention of Food Contamination					
36	0	Insects, rodents, and animals not present	0	0			
37	885	Contamination prevented during food preparation, storage & display	0	0	Γ		
38	0	Personal cleanliness	0	0	Г		
39	0	Wiping cloths; properly used and stored	0	0	Т		
40	0	Washing fruits and vegetables	0	0	г		
	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	Н		
44	0	Gloves used properly	O	O	Н		

pecti	on	R-repeat (violation of the same code provision		_	_
		Compliance Status	COS	R	8
	OUT	Utensiis and Equipment			
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	ľ
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	0	Nonfood-contact surfaces clean	0	0	
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	
49	0	Plumbing installed; proper backflow devices	0	0	
50	0	Sewage and waste water properly disposed	0	0	- :
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	١.
59		If tobacco products are sold, NSPA survey completed	0	0	

nd post the most recent inspection report in a conspicuous manner. You have the right to request a hi 1 (10) days of the date of the 14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

01/23/2023

Date Signature of Environments

01/23/2023

Date

Signature of Person In Charge

\*\*\*\* 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) RDA 629 ) 6153405620 Please call ( to sign-up for a class.

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: Rand Dining Hall / Chef James Bistro
Establishment Number ≠: [605002195]

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.	Т				
'No Smoking' signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	$\top$				
Garage type doors in non-enclosed areas are not completely open.	$\top$				
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	$\top$				
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	$\top$				
Smoking observed where smoking is prohibited by the Act.	+-				

Warewashing Info						
Machine Name	8anitizer Type	PPM	Temperature ( Fahrenheit)			
Sani bucket	S&s	4.30				
High temp dish area			163			
3 comp sink		4.3				

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Hot box 1	160			
Hot box 2	162			
4 door cooler	38			
Tall prep cooler	36			

Food Temperature Description	State of Food	Temperature ( Fahrenheit
Grilled chicken in hot box	Hot Holding	145
Breakfast sausage	Hot Holding	151
Brown rice in hot box	Hot Holding	141
Cooked veggies	Cooking	152
Pork in walk in cooler	Cold Holding	36
Raw cod in walk in cooler	Cold Holding	38

Observed Madeina							
Observed Violations							
Total # 4							
14: High temp dish washer only reach 152f on high temp disheasher/c.a 3 comp							
sink set up 21: 2 gals of milk in walkin cooler with out date of 1-20 and today is 1-23/c.a							
embargo milk 22: Shrimp and veggie rolls not properly logged on policy/c.a trained and logged							
on policy							
37: Personal phone stored on prep table next to hot box							

<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: Rand Dining Hall / Chef James Bistro

Establishment Number: 605002195

### 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: Good handwashing observed
- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See logs
- 20: See logs
- 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.

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Establishment Name: Rand Dining Hall / Chef James Bistro			
Establishment Number: 605002195			
Comments/Other Observations (cont'd)			
Additional Comments (cont'd)			
See last page for additional comments.			
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Establishment Information

Establishment Information						
Establishment Name: Rand Dining Hall / Chef James Bistro						
Establishment Number #:	605002195					
Sources						
Source Type:	Food	Source:	Pfg, creation gardens, purity, unfi			
Source Type:		Source:				
Source Type:		Source:				
Source Type:		Source:				
Source Type:		Source:				
Additional Comme	nts					