

Risk Category

01

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Establishment Name	RETROGRADE COFFEE	○ Farmer's Market Food Unit Type of Establishment © Permanent O Mobile	9()
Address	1305 DICKERSON PK	O Temporary O Seasonal	
City	Nashville Time in 03:20 PM	AM / PM Time out 04:15; PM AM / PM	
nspection Date	05/18/2022 Establishment # 605255602 Emit	pargoed 0	
Purpose of Inspection	MRoutine O Follow-up O Complaint O Prelimi	nary O Consultation/Other	

Follow-up Required

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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS T, HA, HO) for each numbered item. For Items marked OUT, mark COS or R for each item as applicable.

112	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	d		ō
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	Ħ	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	300	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	េ	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	0	26			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	嵩	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	0	凝	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re-	0	0	2

	Compliance Status						R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	寒	0	Proper cooking time and temperatures	0	0	5
17	0	0	300	0	Proper reheating procedures for hot holding	0	0	÷
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18		0	0	×	Proper cooling time and temperature	0	0	
19	0	0	文	0	Proper hot holding temperatures	0	0	
20	凝	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	M		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	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

级 Yes O No

cals, and physical objects into foods.

			GOO	O R	Ψľ.	Ī
		OUT=not in compliance COS=com				g
		Compliance Status	COS	R	WT	ı
	OUT					l
28	_	Pasteurized eggs used where required	0	0	1	l
29	0	Water and ice from approved source	0	0	2	l
30	0	Variance obtained for specialized processing methods	0	0	1	ı
	OUT	Food Temperature Control		_	_	l
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2	
32	0	Plant food properly cooked for hot holding	0	0	1	l
33	0	Approved thawing methods used	0	0	1	l
34	X	Thermometers provided and accurate	0	0	1	l
	OUT	Food Identification				ı
35	0	Food properly labeled; original container; required records available	0	0	1	l
	OUT	Prevention of Food Contamination				l
36	0	Insects, rodents, and animals not present	0	0	2	
37	盔	Contamination prevented during food preparation, storage & display	0	0	1	
38	0	Personal cleanliness	0	0	1	l
39	0	Wiping cloths; properly used and stored	0	0	1	ı
40	0	Washing fruits and vegetables	0	0	1	l
	OUT	Proper Use of Utensils				١
41	120	In-use utensils; properly stored	0	0	1	ı
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	l
43	0	Single-use/single-service articles; properly stored, used	0	0	1	l
44	0	Gloves used properly	0	0	1	ı

pect	ion	R-repeat (violation of the same code provision)			
		Compliance Status	cos	R	W
	OUT	Utensiis and Equipment			
45	M	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	П		
55	0	Current permit posted	0	0	Г _о
56	0	Most recent inspection posted	0	0	ľ
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0		
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

most recent inspection report in a conspicuous manner. You have the right to request a hearing reg ins 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. n ten (10) days of the date of the

Signature of Person in Charge 05/18/2022

Date Signatu

05/18/2022 Date

**** 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. Please call () 6153405620 to sign-up for a class. PH-2267 (Rev. 6-15) RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Name: RETROGRADE COFFEE
Establishment Number #: |605255602

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.	No
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.	\top
Smoke from non-enclosed areas is inflitrating into areas where smoking is prohibited.	+
Smoking observed where smoking is prohibited by the Act.	+

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
3 compartment sink	Qa	200							

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Reach-in fridge	41				
Two-door flat cooler	36				
2 door keg flat top cooler	39				
Two-door reach-in cooler 1 in shipping container	37				

Description	State of Food	Temperature (Fahrenheit
Cooked sausage patty	Cold Holding	38
Raw salmon in two-door reach in cooler	Cold Holding	37
Milk in flat-top two-door cooler		42
Cooked sausage round In flat-top fridge	Cold Holding	37

Observed Violations
Total # 6
Repeated # ()
8: Paper towels missing for back hand sink.
Corrective Action: person in charge installed hand towels.
13: Raw salmon stored over bacon and dough in two-door flat-top fridge in back
room.
Corrective Action: person in charge rearranged fridge contents to prevent
contamination.
34: No thermometer in flat-top fridge in back room.
37: Coffee grounds stored on floor in shipping container.
41: Ice scoop handle touching ice in ice machine.
45: Shelving and flooring in shipping container is absorbent and not easily
cleaned. Painting or finishing woth some wood finish would seal and allow for
proper cleaning.

[&]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: RETROGRADE COFFEE

Establishment Number: 605255602

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 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: Observed proper hand washing
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: See sources
- 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.
- 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.O.) No cooling of TCS foods during inspection.
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: Observed proper cold holding
- 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: Observed proper consumer advisory on menu
- 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: No "no smoking" Sign posted at entrance.
- 3: No smoking sign missing for fromt door entrance.
- 58: No tobacco products offered for sale.

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: RETROGRADE COFFEE					
Establishment Number: 605255602					
Comments/Other Observations (cont'd)					
Additional Comments (cential)					
Additional Comments (cont'd)					
See last page for additional comments.					

Establishment Information

Establishment Information				
Establishment Name: RETROGRADE COFFEE				
Establishment Number #:	605255602			
Sources				
Source Type:	Food	Source:	Costco, sysco	
Source Type:	Water	Source:	Metro/municipal	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comme	nts			