

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit **Broadway Cafe** Establishment Name Permanent O Mobile Type of Establishment 110 9th AVE S O Temporary O Seasonal Nashville Time in 12:00 AM AM/PM Time out 01:10; PM AM/PM 12/15/2023 Establishment # 605304616 Embargoed 0 Inspection Date

KRoutine O Follow-up O Complaint O Preliminary O Consultation/Other Purpose of Inspection Risk Category О3 04 Follow-up Required 级 Yes O No

rted to the Centers for Dis

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, HA, HO) for each numb

10	# in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		co	S=co	rrecte	d on-si	te dur	ing ins	pection
					Compliance Status	cos	R	WT						Comp
	IN	оит	NA	NO	Supervision					IN	оит	NA	NO	Cooking an
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	200	0	0	0	Proper cooking
	IN	OUT	NA	NO	Employee Health				17	0.00	ō	ō	×	Proper reheating
2	700	0		_	Management and food employee awareness; reporting	0	0	\Box						Cooling and
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0		Proper cooling
4	X	0			Proper eating, tasting, drinking, or tobacco use	0	0	5	19	义	0	0	0	Proper hot hold
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	20	0	X	0		Proper cold hol
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	0	2	0	0	Proper date ma
6	100	0		0	Hands clean and properly washed	0	0		22	0	0	×	0	Time as a publi
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5		_	_		_	Tittle da di poce
			_	_	alternate procedures followed	_	_	L.		IN	OUT	NA	NO	
8	0	200	NIA.	LIN.	Handwashing sinks properly supplied and accessible	0	0	2	23	0	ΙoΙ	338		Consumer advi
_		-	NA	NO	Approved Source	-	-	-	\vdash		OUT	***	NO	food
9	×	0	_	_	Food obtained from approved source	0	0			IN	OUT	NA	NO	High
10	0	0	0	2%	Food received at proper temperature	0	0	5	24	0	l٥	333		Pasteurized for
11	×	0		_	Food in good condition, safe, and unadulterated	0	0	l° I		_	-			
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	ОUТ	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination				25		0	3%		Food additives:
13	0	凝	0		Food separated and protected	0	0	4	26	黨	0			Toxic substanc
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conform
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance wit HACCP plan

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	×	0	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	0	- X	0		Proper cold holding temperatures	0	0	5
21	0	24	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	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	X	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	X		Compliance with variance, specialized process, and HACCP plan	0	0	5

R=repeat (violation of the same code provis

res to control the introduction of pathogens, chemicals, and physical objects into foods.

		OUT=not in compliance COS=con	ected or	3-6(50	άı
		Compliance Status	COS		_
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	-
	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	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	326	Contamination prevented during food preparation, storage & display	0	0	,
38	0	Personal cleanliness	0	0	г
39	0	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Ē
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	

ecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment	_		
45	0	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	题	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	7
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	
54	0	Adequate ventilation and lighting; designated areas used	0	0	•
	OUT	Administrative Items	П		
55	凝	Current permit posted	0	0	T-6
56	张	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	١.
59		If tobacco products are sold, NSPA survey completed	0	0	

sicuous manner. You have the right to request a h n (10) days of the date of the

12/15/2023

Signature of Person In Charge

Date Signature of Environmental Health Specialist

12/15/2023 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. 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: Broadway Cafe
Establishment Number #: 605304616

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.	\neg
Garage type doors in non-enclosed areas are not completely open.	\neg
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.	\neg
Smoking observed where smoking is prohibited by the Act.	-

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)				

Equipment Temperature	
Description	Temperature (Fahrenheit)
Preptable-cooler	32
two-door Reach in cooler	39
Walk in freezer	8
Walk in cooler	32

Cold Holding Cold Holding	49
Cold Holding	
Cold Floiding	49
Cold Holding	45
Cold Holding	49
Hot Holding	135
Hot Holding	158
Hot Holding	144
Hot Holding	135
Cooking	201
Cold Holding	44
Cold Holding	43
Cold Holding	39
	Cold Holding Hot Holding Hot Holding Hot Holding Hot Holding Cooking Cold Holding Cold Holding

Observed Violations
Total # 11
Repeated # 0
8: Line sink used as dump sink. CA: PIC notified hand sinks are for handwashing only.
8: Prep area hand sink not supplied with soap and paper towels.
8: Line hand sink not supplied with hot water and paper towels.
13: Raw shell eggs stored above ready to eat food in two-door Reach in cooler.
CA: properly stored.
20: Yogurt sauce on Preptable-cooler above 41 degrees. CA: moved to Reach in
cooler.
21: Yogurt sauce in two-door Reach in cooler prepped over 24hrs prior not date marked. CA: date marked.
37: Employee drink in bottle with screw top cap stored on shelf at dry stored.
37: Single service trays not stored upside down.
46: No test strips.
55: Most recent inspection not posted.
56: Permit not posted.
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[&]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

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Establishment Number: 605304616

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Posted.
- 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: Employees washing hands.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: Food source(s) listed...
- 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: Food temps listed.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Not observed.
- 19: Food temps listed.
- 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.

^{***}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: Broadway Cafe Establishment Number: 605304616	Establishment Information	
Establishment Number: 605304616 Comments/Other Observations (cont'd) Additional Comments (cont'd)	Establishment Name: Broadway Cafe	
Additional Comments (cont'd)	Establishment Number: 605304616	
Additional Comments (cont'd)		
Additional Comments (cont'd)	Comments/Other Observations (cont'd)	
	Additional Comments (contists	
See last page for additional comments.		
	See last page for additional comments.	

Establishment Info	rmation			
	Broadway Cafe			
Establishment Number #:	605304616			
Sources				
Source Type:	Food	Source:	Pfg, restaurant depot	
Source Type:	Water	Source:	City	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comm	ents			
Discussed better se	eparation of cooking pro	teins on flattop.		