

Risk Category

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

94

O Farmer's Market Food Unit The Munch Box MT# 769 O Permanent MMobile Establishment Name Type of Establishment 3700 Buena Vista Pike O Temporary O Seasonal Address Nashville Time in 11:35; AM AM/PM Time out 12:10; PM AM/PM City 11/19/2021 Establishment # 605310171 Embargoed 0 Inspection Date O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

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.

Follow-up Required

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#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IM, OUT, MA, NO) for each numbered Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.

12	¥=in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0	05=0	отте	ecte	d on-si	te dur	ing i
					Compliance Status	cos	R	WT						
	IN	OUT	NA	NO	Supervision				П	Т	IN	OUT	NA	NK
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	۱ ا	6	0	0	0	42
	IN	OUT	NA	NO	Employee Health		-			_	ŏ	ŏ	ŏ	18
2	MC	0			Management and food employee awareness, reporting	0	0		H	+	Ť	Ť	Ť	ř
3	×	0			Proper use of restriction and exclusion	0	0	5	ш	П	IN	ОUТ	NA	NK
	IN	OUT	NA	NO	Good Hygienic Practices				Ιħ	8	0	0	0	X
4	0	0		X	Proper eating, tasting, drinking, or tobacco use	0	0	·	1 17	9 :	2	0	0	6
5	0	0		32	No discharge from eyes, nose, and mouth	0	0	5	2	0	1	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands				1 2	1	*	0	0	0
6	黨	0		0	Hands clean and properly washed	0	0		ΙG	2	0	0	0	10
7	0	0	0	×	No bare hand contact with ready-to-eat foods or approved	0	0	5	ΙĽ		_	_	_	_
•	_	_	_	~	alternate procedures followed	_	_				IN	OUT	NA	NK
8	0	26			Handwashing sinks properly supplied and accessible	0	0	2	lГ	3	X	0	0	П
		OUT	NA	NO	Approved Source			_	Ľ	-		_	_	_
9	黨	0			Food obtained from approved source	0	0		ΙL		IN	OUT	NA	NK
10	0	0	0	×	Food received at proper temperature	0	0		ΙG	4	0	0	320	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	ΙĽ	~_	۷	_	(60)	
12	0	0	0	$\mathbb{X}$	Required records available: shell stock tags, parasite destruction	0	0		П	Т	IN	оит	NA	NK
	IN	OUT	NA	NO	Protection from Contamination				1 12	5	0	0	X	
13	黛	0	0		Food separated and protected	0	0	4	2	6	黨	0		
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	П	_	_	OUT	NA	NK
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7	0	0	0	

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	Compliance Status						R	WT
	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	3%	Proper reheating procedures for hot holding	0	0	۰
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	X	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	0	0	0	氮	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	80	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	0		Compliance with variance, specialized process, and HACCP plan	0	0	5

级 Yes O No

### Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT				
28	0	Pasteurized eggs used where required	0	0	
29		Water and ice from approved source	0	0	$\Box$
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	0	Approved thawing methods used	0	0	1
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	涎	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	180	Wiping cloths; properly used and stored	0	0	_
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils	$\overline{}$		
41	0	in-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	r
44	0	Gloves used properly	0	0	

ecti	2011	R-repeat (violation of the same code provision)  Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	0	Food and nonfood-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	- 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	•
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	T-6
56	0	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	

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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this

Signature of Person In Charge

11/19/2021 Signature of Environmental Health Specialis

11/19/2021

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

PH-2267 (Rev. 6-15)

Free food safety training classes are available each month at the county health department.

Please call ( ) 6153405620 to sign-up for a class.

RDA 629

Date

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



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Establishment Name: The Munch Box MT# 769

Establishment Number #: | 605310171

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 ( Fahrenhelt)				
3-sink not set up	Chlorine						

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Glass reach in cooler	38.5				

Food Temperature								
Description	State of Food	Temperature ( Fahrenhe						
Raw chicken	Cold Holding							
Blackbeans	Hot Holding							
Ground beef just prepped	Cold Holding							

Observed Violations							
Total # 4							
Repeated # ()							
8:							
36: The door is standing wide open							
39: Wet wijpe towel on out on sink, not in sanitizer water							
46: No test strips available for chlorine sanitizer							

<sup>\*\*\*</sup>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: The Munch Box MT# 769	
Establishment Number: 605310171	
Comments/Other Observations	
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Additional Comments	
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<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: The Munch Box MT# 769				
Establishment Number: 605310171				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				
see last page for additional commencer				

Establishment Information

Establishment Information			
Establishment Name: The Munch Box MT# 769			
Establishment Number #	605310171		
Sources			
Source Type:	Food	Source:	Restaurant depot
Source Type:		Source:	
Additional Comme	nts		
Fresh eggs are grown at the owners home, less than 50 hens. If eggs are served undercooked an consumer advisory concerning under cook foods must be on the menu.			