

Establishment Name

Inspection Date

Risk Category

Address

City

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Remanent O Mobile Type of Establishment

Follow-up Required

O Temporary O Seasonal

Time in 12:10 PM AM / PM Time out 12:50: PM AM / PM

级 Yes O No

06/12/2023 Establishment # 605218994 Embargoed 1

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

Number of Seats 150

04

4≕in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		C	05=	con	recte	d or
				Compliance Status	cos	R	WT] [
IN	OUT	NA	NO	Supervision				П		IN	o
×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	1 ŀ	16	0	-
IN	ОUТ	NA	NO	Employee Health							1
300	0			Management and food employee awareness; reporting	0	0		11			
×	0			Proper use of restriction and exclusion	0	0	5	П		IN	O
IN	OUT	NA	NO	Good Hygienic Practices				1 [18	0	7
X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0				义	7
*			_	No discharge from eyes, nose, and mouth	0	0	ľ			24	
IN	_	NA	100.00] [21	×	
黨	0		0		0	0		Н	22	0	0
鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	H		IN	OL
×	0			Handwashing sinks properly supplied and accessible	0	0	2	1 1	22	$\overline{}$	7
		NA	NO					1 L	23	_	Ľ
黨	0				0	0		l [IN	OL
0	0	0	×			0	١	Ιſ	24	$\overline{}$	6
0	×				0	0	5	Ľ		_	Ľ
0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		П		IN	OL
		NA	NO	Protection from Contamination							
×		0		Food separated and protected	0	0	4] [26	0	0
0	X	0		Food-contact surfaces: cleaned and sanitized	0	0	5] [IN	OL
×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2		27	0	c
	三 選 三選 選 三週週三選 選 第三頭 00 0 三 頭 0	N	図 O IN OUT NA 図 O O IN OUT NA 図 O O O O O O O O O O O O O O O O O O	IN OUT NA NO IN OUT NA NO	IN OUT NA NO Proper eating, training, or tobacco use NOUT NA NO Proper eating, training, or tobacco use NOUT NA NO Proper eating, training, or tobacco use NOUT NA NO Proper eating, training, or tobacco use NOUT NA NO Proventing Contamination by Hands NO Hands clean and properly washed NO Hands clean and properly washed NO Hands clean and properly supplied and accessible in OUT NA NO Approved Source NO DESCRIPTION OF Prod received at proper temperature NO NO Required records available: shell stock tags, parasite destruction NO Proper disposition of unsafe food, returned food not re- Proper disposition of unsafe food, returned food not re-	Compliance Status	IN OUT NA NO Person in charge present, demonstrates knowledge, and performs duties O Proper use of restriction and exclusion O O	Compliance Status	Compliance Status	Compliance Status	IN OUT NA NO Supervision IN OUT NA NO Proper use of restriction and exclusion IN OUT NA NO Proper eating, tasting, drinking, or tobacco use O O O O O O O O O O O O O O O O O O

Larry Keeton Theatre

108 Donelson Pike.

Nashville

_					Compliance Status	COS	К	WI
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	黨	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	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	3%		Food additives: approved and properly used	0	0	5
26	0	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

to control the introduction of pathoge ns, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	_;
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	惠	Approved thawing methods used	0	0	Т
34	0	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	Г
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	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	
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	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	0	0	

pecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment	1000	-	
45	0	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	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	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	Т		
55	0	Current permit posted	0	0	Γ,
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	- X	0	
58		Tobacco products offered for sale	0	0	١.
59		If tobacco products are sold, NSPA survey completed	0	0	

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

06/12/2023

Date Signature of Environmental Health S

06/12/2023

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.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Larry Keeton Theatre

Establishment Number #: | 605218994

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 wenty-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.	
Sarage 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)					
Triple sink (not set up) Dishmachine	Bleach 0		128					

Equipment Temperature							
Description	Temperature (Fahrenheit)						
Reach in freezer near oven	10						
Reach in freezer near prep sink	0						
Walk in cooler	37						
Chest freezer near dishmachine	5						

Hot Holding Hot Holding Cold Holding Cold Holding	Temperature (Fahrenheit) 168 157 37 38
Hot Holding Cold Holding	157 37
Cold Holding	37
_	
Cold Holding	38

Observed Violations
Total # B
Repeated # ()
11: Sauce bottle in walk in cooler moldy. CA PIC embargoed
14: Dishmachine at Oppm chlorine and 128F. CA use triple sink until serviced
33: Raw frozen chicken being thawed without running water in prep sink
Contract notion some states without ranning traces in proposition

[&]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: 605218994

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Has posted written policy
- 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 practice good hand washing
- 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 sources
- 10: (NO): No food received during 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 done during inspection
- 17: (NO) No TCS foods reheated during inspection.
- 18: No active cooling observed
- 19: See temps
- 20: See temps
- 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: (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.
- 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.	

Establishment Information

Establishment Information								
Establishment Name: Larry Keeton Theatre								
Establishment Number #: 605218994								
Sources								
Source Type:	Food	Source:	Sysco					
Source Type:	Water	Source:	City					
Source Type:	Food	Source:	Kroger					
Source Type:		Source:						
Source Type:		Source:						
Additional Commo	ents							