

Establishment Name

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit City Kitchen DBA: MACHENRY'S MEAT & Remanent O Mobile Type of Establishment

581 MURFREESBORO PK O Temporary O Seasonal Address

Nashville Time in 11:43; AM AM/PM Time out 01:05; PM AM/PM City 11/08/2023 Establishment # 605261124 Embargoed 40 Inspection Date

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

Number of Seats 59 Risk Category О3 04 Follow-up Required 级 Yes O No

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

atus (IN, OUT, NA, HO) for a

10	4=in c	ompli	ance		OUT-not in compliance NA-not applicable NO-not observe	ed		C	<b>05</b> =∞	xrect
					Compliance Status	COS	R	WT	I⊏	
	IN	OUT	NA	NO	Supervisien				Ш	IN
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	1 1/2
	IN	OUT	NA	NO	Employee Health		_		17	7 23
2	ЭXС	0			Management and food employee awareness; reporting	0	0			
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш	IN
	IN	ОИТ	NA	NO	Good Hygienic Practices				18	8
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	15	13
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	٥	20	0
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	1 0
6	100	0		0	Hands clean and properly washed	0	0		27	2 0
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	23	3 0
	IN	OUT	NA	NO	Approved Source		=		Ľ	1
9	黨	0			Food obtained from approved source	0	0			IN
10	0	0	0	×	Food received at proper temperature	0	0		24	10
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ľ	1
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN
		OUT	NA	NO	Protection from Contamination				25	
13	Ŕ	0	0		Food separated and protected	0	0	4	26	5
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	7 0

					Compliance Status	COS	R	WT
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	X	0	0	0	Proper cooking time and temperatures	0	0	5
17	*	0	0	0	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	X	0	0	0	Proper hot holding temperatures	0	0	
20	0	×	0		Proper cold holding temperatures	0	0	5
21	0	26	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	200	0	0		Food additives: approved and properly used	0	0	5
26	黨	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 pathogens, chemicals, and physical objects into foods.

PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	×
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	Γ.
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	Т
33	0	Approved thawing methods used	0	0	Т
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	328	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	_
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	Т
44	0	Gloves used properly	0	0	

pecti		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	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities	$\top$		
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	2%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	ा	0	Г
56	0	Most recent inspection posted	0	0	`
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act	$\top$		
57		Compliance with TN Non-Smoker Protection Act	0	100	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	- 0	0	

conspicuous manner. You have the right to request a hearing regarding this report by 8-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320. ten (10) days of the date of th

11/08/2023

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11/08/2023

Signature of Person In Charge

Date

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

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



#### Establishment Information

Establishment Name: City Kitchen DBA: MACHENRY'S MEAT & THREE

Establishment Number 

605261124

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.	$\top$
Sarage 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.	$\vdash$
Smoke from non-enclosed areas is inflitrating into areas where smoking is prohibited.	$\top$
Smoking observed where smoking is prohibited by the Act.	+-

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenhelt)						
3 compartment sink Not in use Low temperature dishwasher	Qa								

Equipment Temperature						
Description	Temperature ( Fahrenheit)					
Walk in cooler	55					
Prep cooler	33					
Walk in freezer	28					
Warming cabinet	162					

Food Temperature		
Description	State of Food	Temperature ( Fahrenheit)
Raw chicken in Walk in cooler	Cold Holding	55
Cooked pasta in Walk in cooler	Cold Holding	54
Cooked chicken in Walk in cooler	Cold Holding	55
Cooked pork in Walk in cooler	Cold Holding	55
Milk in Walk in cooler	Cold Holding	54
Raw pork whole in Walk in cooler	Thawing	40
Cooked chicken out of oven	Cooking	186
Cooked squash in warming cabinet	Cold Holding	137
Cooked potatoes out of oven	Cooking	209
Cream cheese in Walk in cooler	Cold Holding	55
Cooked pork in Walk in cooler	Cooling	78

Observed Visitations
Observed Violations
<b>∀</b> .
Total # 5 Reposited # 0 20: Walk in cooler reading 55°F. All TCS foods in Walk in cooler reading 54-55°F. See temperature log. Corrective action - cooked foods from yesterday, all raw foods stored over 24 hours and all dairy that has been held in cooler since yesterday embargoed. Food embargoed 40lbs. All raw foods just placed in cooler this morning moved to prep cooler. All cooked foods just placed in cooler in active cooling moved to Reach in cooler. 21: 3 gallons of milk dated 11/7 in Walk in cooler. Corrective action - Person In Charge embargoed 10 lbs. 36: Fruit flies observed in Walk in cooler and under 3 compartment sink? Cooks pest control used 37: Buildup of black substance in ice machine. 53: Vents and ceiling in kitchen have excessive buildup of dust

<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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### Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Health policy available on site and posted
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Employees have good hand washing practices
- 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.

- 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.
- 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: See temperature log.
- 17: (IN) All TCS foods are properly reheated for hot holding.
- 18: Cooked pork in Walk in cooler cooling for 1hour at 78°F.
- 19: See temperature log.
- 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: Red and blue dye added for cookies
- 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:

\*\*\*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.

<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: City Kitchen DBA: MACHENRY'S MEAT & THE	REE
Establishment Number: 605261124	
Comments (Other Observations (contid)	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

## Establishment Information

Establishment Name: City Kitchen DBA: MACHENRY'S MEAT & THREE

Establishment Number #: 605261124

Sources

Source Type: Food

Source:

Pfg

Source Type:

Food

Source:

Restaurant depot

Source Type:

Food

Source:

Cosco

Source Type:

Water

Source:

City

Source Type:

Source:

Additional Comments	Ad	di	tio	nal	Co	mm	ents
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