



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
91

Establishment Name: City Kitchen DBA: MACHENRY'S MEAT &
Address: 581 MURFREESBORO PK
City: Nashville
Inspection Date: 11/08/2023
Risk Category: 03
Number of Seats: 59

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.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Table with 2 main columns: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures.

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

GOOD RETAIL PRACTICES

Table with 2 main columns: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Compliance Status, Non-Smokers Protection Act.

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.

Signature of Person In Charge: [Signature] Date: 11/08/2023
Signature of Environmental Health Specialist: [Signature] Date: 11/08/2023

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.
- "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 (Fahrenheit)
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 Violations

Total # 5

Repeated # 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



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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.

***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.

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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