

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

COS R WT

O Farmer's Market Food Unit CHIVANADA MT #378 Permanent O Mobile Establishment Name Type of Establishment **4611 ALABAMA AVE** O Temporary O Seasonal Address Nashville Time in 04:10 PM AM/PM Time out 04:25: PM AM/PM City 08/13/2021 Establishment # 605255987 Embargoed 0 Inspection Date

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

Risk Category О3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS status (IN, OUT, HA, HO) for each numb

- 17	N=in o	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		C	os	=соп	recte	d on-si	te duri	ng ins	spection R=repeat (violation of the s			
					Compliance Status	cos	R	WT	П						Compliance Status			
	IN	OUT	NA	NO	Supervision				П	П	IN	оит	NA	NO	Cooking and Reheating of Time/Te			
Ε.	0-2	_		_	Person in charge present, demonstrates knowledge, and	_	_	_	П						Control For Safety (TCS) Fo			
ין	黨	0			performs duties	0	0	5	П	16	0	0	0	文	Proper cooking time and temperatures			
	IN	OUT	NA	NO	Employee Health				П	17	0	0	0	3%	Proper reheating procedures for hot holding			
2	$\square X$	0			Management and food employee awareness; reporting	0	0		П	П					Cooling and Holding, Date Marking,			
3	×	0			Proper use of restriction and exclusion	0	0	5	П		IN	OUT	NA	NO	a Public Health Control			
	IN	OUT	NA	NO	Good Hygienic Practices				П	18	0	0	0	X	Proper cooling time and temperature			
4	100	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	П	19	0	0	文	0	Proper hot holding temperatures			
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	ľ	П		2	0	0		Proper cold holding temperatures			
	IN	OUT	NA	NO	Proventing Contamination by Hands				П	21	×	0	0	0	Proper date marking and disposition			
6	黨	0		0	Hands clean and properly washed	0	0		П	22	0	0	×	0	Time as a public health control: procedures			
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	П		-	-	-	_	_		_	
Ŀ					alternate procedures followed	_			П		IN	OUT	NA	NO	Consumer Advisory			
8	100	0			Handwashing sinks properly supplied and accessible	0	0	2	П	23	0	0	M		Consumer advisory provided for raw and u			
	_		NA	NO		-			ш		_	-		-	food			
9	黨	0			Food obtained from approved source	0	0		П		IN	OUT	NA	NO	Highly Susceptible Populati			
10	0	0	0	×	Food received at proper temperature	0	0	ا ۔ ا	П	24	0	0	333		Pasteurized foods used; prohibited foods n			
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	П		~		000		r asteurized roods asea, prombited roods in			
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		П		IN	оит	NA	NO	Chemicals			
	IN	OUT	NA	NO	Protection from Contamination				П	25	0	0	3%		Food additives: approved and properly use			
13	黛	0	0		Food separated and protected	0	0	4	П	26	1	0			Toxic substances properly identified, stored			
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	П		IN	OUT	NA	NO	Conformance with Approved Pro			
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2		27	0	0	×		Compliance with variance, specialized prod HACCP plan			

					Control For Salety (100) Foods			
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	
	N	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	文	0	Proper hot holding temperatures	0	0	
20	M	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	0	0	$\mathbb{X}$	0	Time as a public health control: procedures and records	0	이이	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	M		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	OUT	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	-
26	8	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

### troduction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=com			
		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	2
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	7
39	0	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	10000	Proper Use of Utensils			
	OUT	Proper ose or otensis			
41		In-use utensils; properly stored	0	0	_1
41 42			0	0	1
	0	In-use utensils; properly stored	_	_	1 1

spect	ion	R-repeat (violation of the same code provision)	)		
		Compliance Status	COS	R	WT
	OUT	Utensiis and Equipment			
45	0	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	黨	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	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	0
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

conspicuous manner. You have the right to request a hearing reg 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. in (10) days of the date of the Janh. Nich

08/13/2021

Signature of Person In Charge

Environmental Health Specialist

08/13/2021

\*\*\*\* 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: CHIVANADA MT #378
Establishment Number #: 605255987

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 comp sink is not set up. Test							

Equipment Temperature					
Description	Temperature ( Fahrenheit)				
Prep cooler	40				
Reach In Cooler	41				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Tomato salad In prep cooler	Cold Holding	40
Beef in prep cooler	Cold Holding	40
Chicken in Reach In Cooler	Cold Holding	42

Observed Violations	
Total # 1	
Repeated # 0	
7: Excessive grease above cooker.	
"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: CHIVANADA MT #378

Establishment Number: 605255987

## Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.
- 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: Observed
- 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: Next page
- 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: Check temp log
- 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.
- 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.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<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: CHIVANADA MT #378	
Establishment Number: 605255987	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Info	TO A SALES HE ASSESSED.		
Establishment Name: ( Establishment Number #:	CHIVANADA MT #378		
Catabilatinent (vulliber #)	605255987		
Sources			
	Facil	Ca	Destaurant deset and avestion
Source Type:	Food	Source:	Restaurant depot and creation
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Source Type.		Source.	
Source Type:		Source:	
Additional Comm	ents		