# TENNESSEE DEPARTMENT OF HEALTH

					FOOD SERVICE ESTA	BL	ISH	M	ENT	r 11	NSI	PEC	TI	ON REPORT SC	ORE		
Sinema Restaurant					O Fermer's Market Food Unit	1	٦										
Esta	bisł	hmen	rt Nar	me						Ту;	e of	Establi	shme	Fermer's Market Food Unit     @ Permanent O Mobile		J	
Add	ress				2600 Franklin Pike	O Temporary O Seasonal											
City							3:3	0 F	PM	_ A	M/P	M Ti	me o	иt 04:30: PM АМ/РМ			
Insp	ectio	n Da	ate		12/06/2023 Establishment # 60524152	1			Emba	argoe	d 1						
Purp	ose	of In	spec	tion	Routine O Follow-up O Complaint			<b>O</b> Pr	elimir	ary		c	Cor	nsultation/Other			
Risk	Cat	egor			O1 32 O3			<b>O</b> 4						up Required 🛍 Yes O No Number			)5
		R	isk		ors are food preparation practices and employee ontributing factors in foodborne illness outbreak												
					FOODBORNE ILLNESS RIS	SK F/	ACTO	ORS	AND	PU	BLIC	HEA	LTH	INTERVENTIONS			
134	uin e	(C) ompli		elgna	ted compliance status (IK, OUT, KA, HO) for each sumbered item OUT=not in compliance NA=not applicable NO=not observe		ltema							ach them as applicable. Deduct points for category or sub spection R=repeat (violation of the same code pro		.)	
104	_			_	Compliance Status	cos	R		Ē	100.00		sie dur	ng ins	Compliance Status		R	WT
	_	-	NA	NO	Supervision					IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	邕	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5		0	0	0	8	Proper cooking time and temperatures	0	0	5
2		001	NA	NO	Employee Health Management and food employee awareness: reporting	0	0		17	0	0			Proper reheating procedures for hot holding Ceeling and Holding, Date Marking, and Time (	_	0	
3	黨	0			Proper use of restriction and exclusion	0	0	5		IN	OUT		NO	a Public Health Control			
4	_	OUT O	NA	NO O	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	0	0			<u>以</u>	0			Proper cooling time and temperature Proper hot holding temperatures		0	{
5	25	0	NA		No discharge from eyes, nose, and mouth Preventing Contamination by Hands	0	0	<u> </u>		12	0	0		Proper cold holding temperatures Proper date marking and disposition	0	8	1.
	×		-		Hands clean and properly washed	0	0		22		ō	×		Time as a public health control: procedures and record	_	6	1
7	鬣	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN	OUT			Consumer Advisory			
8	N IN	애	NA	NO	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
			0	-	Food obtained from approved source Food received at proper temperature	0	0		F	IN	OUT	_	NO	Highly Susceptible Populations		-	_
11	×		Ľ		Food in good condition, safe, and unadulterated	ŏ	0	5	24	0	<u> </u>	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	黛	0		0	Required records available: shell stock tags, parasite destruction	0	0			IN	ουτ		NO	Chemicals			
	12	0	0	NO	Protection from Contamination Food separated and protected	0	ा	4	25	0	8	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	- <u> </u> %	0	5
14	×	0	0	]	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re-	0	0	5		IN	OUT	_	NO	Conformance with Approved Procedures Compliance with variance, specialized process, and		-	
15	2	0			served	0	0	2	27	0	0	黨		HACCP plan	0	0	5
				God	d Retail Practices are preventive measures to co	ntro	l the	intr	oduc	tion	of	atho	gens	, chemicals, and physical objects into foods			
						GOO	D R	at/Al	L PR	ACT	TICE	8					
_				00	T=not in compliance COS=corre Compliance Status		R R		inspe	ction				R-repeat (violation of the same code provision Compliance Status		R	WT
2	_	OUT		lauria.	Safe Food and Water d eggs used where required	~	0	-			UT	lood a	ad no	Utensils and Equipment nfood-contact surfaces cleanable, properly designed,			
2	9	0	Wat	er and	ice from approved source	0	0	2	4	5				and used	0	0	1
3	-	OUT		ance	obtained for specialized processing methods Food Temperature Control	0	0	1	4	6	•	Narew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
3	1	o	Prop		oling methods used; adequate equipment for temperature	0	0	2	4	_	O N UT	Vonfoo	d-cor	ntact surfaces clean Physical Facilities	0	0	1
3	_		Plan	t food	properly cooked for hot holding		0			8	0			water available; adequate pressure		0	2
3	_		<u> </u>		thawing methods used eters provided and accurate	0	0	1	4	_				stalled; proper backflow devices waste water properly disposed	0	0	2
	_	OUT	_		Food Identification	_				_				es: properly constructed, supplied, cleaned		0	
3	-	OUT		d prop	erly labeled; original container; required records available Prevention of Feed Contamination	0	0	1	5		-	-		use properly disposed; facilities maintained lities installed, maintained, and clean	0	0	1
3	_	-	_	cts, ro	dents, and animals not present	0	0	2	5	_	-			intilation and lighting; designated areas used	ŏ	ō	1
3	7	0	Cont	tamin	ation prevented during food preparation, storage & display	0	0	1		0	υт			Administrative Items	-	-	
3	8	-			leanliness	0	0	1	5	5	0	Durrient	pern	nit posted	0	0	
3	_				ths; properly used and stored ruits and vegetables		0		5	6				inspection posted Compliance Status		O NO	WT
		OUT			Proper Use of Utensils									Non-Smokers Protection Act			
4	2	0	Uter	vsils, e	nsils; properly stored quipment and linens; properly stored, dried, handled	0		1	5	8	1	lopacc	o pro	with TN Non-Smoker Protection Act ducts offered for sale	0	8	0
4	3 4				/single-service articles; properly stored, used ed properly		0 0		5	9	ł	r tobac	co pr	oducts are sold, NSPA survey completed	0	0	
					tions of risk factor items within ten (10) days may result in suspen												
man	ner a	nd po	ist the	most	nit, Items identified as constituting imminent health hazards shall be recent inspection report in a conspicuous manner. You have the rig of 200 pt 40 are shall also de 200 pt 41 are shall be also de 200 pt 41 are	ht to r	eques										
apo		4	$<\!$	$\leq$	14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-71		ഹാറ	<b>,</b>			$\mathcal{N}$	$\bigwedge$		ic lolian.	10/	ายเก	2023
		_	~		12/0	νυιΖ	υZC	)	•	~ /	- <i>V</i>	· //	17.	1 Inlan.	1/\_1	JUL	といてき

12/06/2023	

Signature	of	Person	In	Charge	

Date Signature of Environmental Health Specialist

12/06/2023

Date

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

PH-2267 (Rev. 6-15)	Free food safety training ck	RDA 629		
(101.0-10)	Please call (	) 6153405620	to sign-up for a class.	10102

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



# Establishment Information

Establishment Name: Sinema Restaurant Establishment Number # 605241521

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-Brooking' 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)
L temp dishwasher Saninbucket	Chlorine QA	100 300	

Equipment Temperature		
Description	Temperature (Fahrenheit)	
Grill cooler	37	
Prep Cooler	40	
2nd Prep Cooler	40	
2door freezer	-6	

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
C Rumbled feta cheese in cooler	Cold Holding	41
Raw beef in grill cooler	Cold Holding	42
House made french onion dressing	Cold Holding	36
House made pesto in Prep Cooler	Cold Holding	35
Roasted carrot puree in cooler	Cold Holding	35
Raw scallops in Walk-in Cooler	Cold Holding	38
House made dressing in Walk-in Cooler	Cold Holding	37
Brussel sprouts blanched 20mins ago	Cooling	78

Observed Violations

Total # 2 Repeated # ()

21: Truffle cream that is house made with heavy cream with date of November 28 and today is December 6 making the product of of the 7 days given/c.a embargo 1lb

26: Sani bucket stored above Cooler on back line area/c.a moved sani bucket to proper area

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



#### Establishment Information

Establishment Name: Sinema Restaurant

Establishment Number : 605241521

#### Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: Policy posted at location

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: Good hand washing 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: `

10: (NO): No food received during inspection.

11: (IN) All food was in good, sound condition at time of inspection.

- 12: (IN) Shell stock tags available.
- 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: Not observed
- 17: (NO) No TCS foods reheated during inspection.
- 18: Good cooling practices at location
- 19: See logs
- 20: See Logs
- 22: (NA) No food held under time as a public health control.
- 23: On menu
- 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.

# Establishment Information

Establishment Name: Sinema Restaurant

Establishment Number: 605241521

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

#### Establishment Information

Establishment Name: Sinema Restaurant

Establishment Number # 605241521

Sources			
Source Type:	Food	Source:	Creation Gardens and US Foods
Source Type:	Food	Source:	Off the Dock
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

# Additional Comments