



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
90

Establishment Name: Sinema Restaurant
Address: 2600 Franklin Pike
City: Nashville
Inspection Date: 12/06/2023
Time in: 03:30 PM
Time out: 04:30 PM
Establishment #: 605241521
Embargoed: 1
Purpose of Inspection: Routine
Risk Category: O1
Follow-up Required: Yes
Number of Seats: 205

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

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Table with 2 main sections: 'Supervision' and 'Employee Health' on the left; 'Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods' and 'Cooling and Holding, Date Marking, and Time as a Public Health Control' on the right. Includes columns for compliance status (IN, OUT, NA, NO), COS, R, and WT.

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 sections: 'Safe Food and Water' and 'Food Temperature Control' on the left; 'Utensils and Equipment' and 'Physical Facilities' on the right. Includes columns for compliance status (OUT), COS, R, and WT.

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: 12/06/2023
Signature of Environmental Health Specialist: [Signature] Date: 12/06/2023

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



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**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)
L temp dishwasher	Chlorine	100	
Saninbucket	QA	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 # 0

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



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**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***

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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: Creation Gardens and US Foods

Source Type: Food Source: Off the Dock

Source Type: Source:

Source Type: Source:

Source Type: Source:

**Additional Comments**