

Establishment Name

Inspection Date

Address

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile Type of Establishment

O Temporary O Seasonal

Nashville City

Time in 07:55 AM AM / PM Time out 08:35; AM

09/29/2023 Establishment # 605202387

Embargoed 4

Purpose of Inspection **E**Routine O Follow-up O Complaint

Residence Inn By Marriott, Llc

2300 Elm Hill Pike.

O Preliminary

O Consultation/Other Follow-up Required

级 Yes O No

Number of Seats 51

SCORE

Risk Category О3

RNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	4 =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		C	05
					Compliance Status	cos	R	WT] [
	IN OUT NA NO Supervisien								П
1	盔	٥			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	Н
		OUT	NA	NO	Employee Health			-	11
2	ЭX	0			Management and food employee awareness; reporting	0	0		11
3	×	0			Proper use of restriction and exclusion	0	0	5	Н
	IN	OUT	NA	NO	Good Hygienic Practices				11
4 X O O Proper eating, tasting, drinking, or tobacco use O				0		11			
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	0	П
	IN	OUT	NA	NO	Preventing Contamination by Hands				П
6	黨	0		0	Hands clean and properly washed	0	0		1 1
7	933	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	П
_	-	_			alternate procedures followed	_	_		П
8	35	0			Handwashing sinks properly supplied and accessible	0	0	2	П
		OUT	NA	NO	Approved Source	ļ.,	_	_	н
9	黨	0			Food obtained from approved source	0	0		П
10	0	_	0	×	Food received at proper temperature	0	0	١	П
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	П
12	0	0	320	0	Required records available: shell stock tags, parasite	0	0		П
_	IN	OUT	NA	NO	Protection from Contamination	-	_	_	H
13		0		NO	Food separated and protected	0	0		H
$\overline{}$	_	_	黨			-	_	-	łł
14	0	寒	0		Food-contact surfaces: cleaned and sanitized	0	0	5	H
15 💥 O Proper disposition of unsafe food, returned food not re-					2	Н			
					served				ıI

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	×	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	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	0	120	0	0	Proper hot holding temperatures	0	0	
20	0	×	0		Proper cold holding temperatures	0	0	5
21	*	0	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	×		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	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

duction of pathogens, chemicals, and physical objects into foods.

	AUT and in complete					
		OUT=not in compliance COS=corr				
		Compliance Status	cos	R	W	
	OUT					
28	0	Pasteurized eggs used where required	0	0	,	
29		Water and ice from approved source	0	0	\Box	
30	0	Variance obtained for specialized processing methods	0	0	l '	
	OUT	Food Temperature Control				
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:	
32	0	Plant food properly cooked for hot holding	0	0	Г	
33	0	Approved thawing methods used	0	0		
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	0	Insects, rodents, and animals not present	0	0	:	
37	885	Contamination prevented during food preparation, storage & display	0	0	1	
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	1	
43	0	Single-use/single-service articles; properly stored, used	0	0	r	
44	0	Gloves used properly	0	0		

pecti	2011	R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	0	Food and nonfood-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	_		
48	0	Hot and cold water available; adequate pressure	0	0	-
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- 3
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	0	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	П		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	8
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	100	0	
58		Tobacco products offered for sale	9	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	\perp

You have the right to request n (10) days of the date of the

Signature of Person In Charge

09/29/2023 Date Signature of Er 09/29/2023

**** 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.) 6153405620 Please call (to sign-up for a class.

RDA 629

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Residence Inn By Marriott, Llc Establishment Number #: 605202387

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 inflitrating into areas where smoking is prohibited.	
Smoking observed where smoking is prohibited by the Act.	_

Warewashing Info						
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)			
Dishmachine	Chlorine	0				

Equipment Temperature							
Description	Temperature (Fahrenheit)						
Reach in cooler	34						
Reach in freezer	-2						
Guest self service cooler	39						

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Carton milk in guest self serve cooler	Cold Holding	39
Spinach and egg quiche in chafing dish	Hot Holding	149
Hard boiled eggs out of shell	Cold Holding	39
Milk in reach in cooler	Cold Holding	42

Observed Violations
Observed Violations
Total # 6
14: Oppm chlorine, highest temp 122F. Sanitizer jug for dishwasher empty. CA
new sanitizer jug placed
19: Ham egg and cheese croissant sandwich at 98-100F in chafing dish, unknown when placed. CA embargoed
20: Spinach and egg quiche at 58F sitting out at room temp. Unknown by employee when removed from reach in cooler. CA embargoed
, ,
37: Mold like film inside dispenser of ice maker
37: Apples out in guest self serve area not individually wrapped, under sneeze
guard, or protected from contamination
37: Box of cereal variety pack stored on floor of kitchen

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Information

Establishment Name: Residence Inn By Marriott, Llc

Establishment Number: 605202387

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Has written policy posted
- 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: Employee practices good hand washing
- 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: See sources
- 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: No raw food on site
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NA) No raw animal foods served.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No active cooling observed
- 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:

***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 Name: Residence Inn By Marriott, Llc					
Establishment Number: 605202387					
Comments/Other Observations (cont'd)					
Additional Comments (cont'd)					
See last page for additional comments.					
See last page for additional comments.					

Establishment Information

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Establishment Name: Ro Establishment Number #;	esidence Inn By Marriot	t, Llc		
Later Harris Harris W.	605202387			
Sources				
Source Type:	Water	Source:	City	
Course Type.	vator	Godioo.	Oily .	
Source Type:	Food	Source:	Us foods	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comme	nte			
Additional Comme	ms			