



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
74

Establishment Name: TennFold Brewing
Address: 2408 LEBANON PIKE
City: Nashville
Inspection Date: 05/07/2024
Time in: 02:16 PM
Time out: 03:50 PM
Risk Category: 03
Number of Seats: 122

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, 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, and 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 sections: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, 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: 05/07/2024
Signature of Environmental Health Specialist: [Signature] Date: 05/07/2024

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



Establishment Information	
Establishment Name:	TennFold Brewing
Establishment Number #:	605261894

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)
#1 low temperature dishwasher	Chlorine	100	
#2 low temperature dishwasher	Chlorine	100	

Equipment Temperature	
Description	Temperature (Fahrenheit)
#1 prep cooler	37
#1 grill cooler	36
#2 grill cooler	34
#2 prep cooler	34

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Sliced tomatoes in #1 prep cooler	Cold Holding	38
Chicken salad in #1 prep cooler	Cold Holding	37
Quinoa in #1 prep cooler	Cold Holding	40
Mozzarella cheese in #1 prep cooler	Cold Holding	38
Beef in #3 prep cooler	Cold Holding	38
Meat ball in warmer	Hot Holding	149
Cooked greens on steam table	Hot Holding	165
Chicken in #3 prep cooler	Cold Holding	38
Shrimp salad in #3 prep cooler	Cold Holding	39
pork in #1 pizza cooler	Cold Holding	43
Diced tomatoes in #1 pizza cooler	Cold Holding	40
Chicken in #2 pizza cooler	Cold Holding	39
Pork in #2 pizza cooler	Cold Holding	43
Ribs that was cooked about 20 minutes ago on	Cooling	
Cheese cake in expo cooler	Cold Holding	38

Observed Violations

Total # 7

Repeated # 0

4: Employee was observed eating chicken on the prep line. Corrective action, employee was trained.

11: Severely damaged can of tomato ketchup with metal touching metal, stored on good can rack. Corrective action, person in charge separated damaged cans from good cans

14: Low temperature dishwasher at 0ppm. Corrective action, person in charge primed dishwasher.

14: Employee was observed rinsing pizza slicer at handwashing sink beside pizza oven. Corrective action, pizza slicer was washed in dishwasher. Also, proper use, rinse and sanitize was discussed. Handwashing sink is meant for handwashing only.

20: Raw chicken in #2 grill cooler at 47f, cooked chicken (cooked two days ago) at 45f, salmon at 46, raw beef at 46f. All these food items are inside #2 grill cooler. Corrective action, embargoed 20lbs. Also corrective action, put in work order to fix cooler. There is going to be a follow up inspection.

26: Yellow chemical in white spray bottle stored on rack beside dishwasher was not labeled. Corrective action, person in charge labeled spray bottle.

43: To go plates stored on counter in the back area was not upside down



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: An employee health policy is available
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 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.
- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: Check temperature log
- 17: (NO) No TCS foods reheated during inspection.
- 18: Check temperature log
- 19: Check temperature 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: On the 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.

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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: Sysco, US foods and creation

Source Type: Source:

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Additional Comments