TENNESSEE DEPARTMENT OF HEALTH

Contraction of the second

A DECEMBER					FOOD SERVICE ES										ON REPORT	SCOR			
Esta	blish	men	t Nan		Sinema Lobby Lounge						Tve	ne of i	Establi	ishmu	O Farmer's Market Food Unit ant O Formanent O Mobile O Temperature O Seasonal				
Add	655				2600 Franklin Pike						.,,	pe or 1		Lan Inte	O Temporary O Seasonal				7
City Nashville Time in		ie in)1	.:5	5 F	M	A	M/P	и ті	me o	ит 02:10: РМ АМ / РМ								
Insp	ectio	n Da	te		05/09/2023 Establishment # 605241							ed 0							
			spect		O Routine 御 Follow-up O Compl				- O Pr			-		Cor	nsultation/Other				_
Risk	Cate	aon	,		第1 02 03			,	04				Fo	ollow-	up Required O Yes 叙 No Numb	er of Sea	its		_
			isk F		ors are food preparation practices and employ contributing factors in foodborne illness outbro												'n		
					FOODBORNE ILLNESS											ıy.			
		(144	rk de	algna	ted compliance status (IN, OUT, NA, NO) for each numbered	llem. I			mark	ed 00	л, н	ark Ci	05 or R	t for e	ach item as applicable. Deduct points for category or s				
IN	in co	mpīi	ance		OUT=not in compliance NA=not applicable NO=not ob Compliance Status		os	R	WT	s=∞ Γ	rrecte	id on-s	ite duri	ing ins	pection R=repeat (violation of the same code Compliance Status			R	WT
	IN (DUT	NA	NO	Supervisien						IN	OUT	NA	NO	Cooking and Roheating of Time/Temperatu	re	-		
1	8	٥			Person in charge present, demonstrates knowledge, and performs duties	1	٥	0	5	16	0	0	×	0	Control For Safety (TCS) Foods Proper cooking time and temperatures		ът	от	_
	IN (NA	NO	Employee Health Management and food employee awareness, reporting		51	0		17	0	0	X	0	Proper reheating procedures for hot holding		3	0	<u> </u>
		ŏ			Proper use of restriction and exclusion	_	0	ō	5		IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Tim a Public Health Control	• #5			
			NA		Good Hygienic Practices			_			0	-			Proper cooling time and temperature	- 0	2	의	
4		응			Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	+	8	8	5		0	8	8	0	Proper hot holding temperatures Proper cold holding temperatures		3	8	5
	IN (NA		Preventing Contamination by Hands Hands clean and properly washed			0		21	0		18		Proper date marking and disposition		2	0	°
_	<u>e</u> E	0	0	0	No bare hand contact with ready-to-eat foods or approve	-	5	0	5	22		-	×		Time as a public health control: procedures and reco	ords (2	이	
	×		•	-	alternate procedures followed Handwashing sinks properly supplied and accessible		- 1	0	2	23	_	OUT	NA X	NO	Consumer Advisory Consumer advisory provided for raw and undercook	ed /	5	0	_
	IN 《 家		NA	NO	Approved Source Food obtained from approved source		_	0	_	123	IN	OUT		NO	food Highly Susceptible Populations			9	-
10	0	0	0	*	Food received at proper temperature		51	0		24	-	0	88		Pasteurized foods used; prohibited foods not offered		5	0	5
	<u>×</u>	읭	88	0	Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	_	_	0 0	5	H	IN	-	_	NO	Chemicals				-
		- 1	NA	-	Protection from Contamination			-	_	25			25		Food additives: approved and properly used		51	от	_
13	0	0	影		Food separated and protected	- 9	2	0	4	26	×	0		·	Toxic substances properly identified, stored, used		3	ō	5
14 15	_	0	0		Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re-	_	0 0	0	2	27	-	001	NA	NO	Conformance with Approved Procedures Compliance with variance, specialized process, and	_	5	न	5
	~	Ť			served		<u> </u>	•	-	<u> </u>	Ŭ	Ŭ	~		HACCP plan		-	<u> </u>	
				Goo	d Retail Practices are preventive measures to	cont	rol	the	intr	oduc	tion	n of p	atho	gens	, chemicals, and physical objects into foo	ds.			
				-00	T=not in compliance COS=	C correcte						TICE	5		R-repeat (violation of the same code provi	sion)			
	_				Compliance Status			R		Ê					Compliance Status		08	R	WT
2	_		Past	eurize	Safe Food and Water ed eggs used where required		o I	0	1	E		NT OF	ood a	nd no	Utensils and Equipment infood-contact surfaces cleanable, properly designed		5	oT	
2	_				lice from approved source obtained for specialized processing methods		8	0	2	F	-	0			and used		+	+	1
-	-	DUT			Food Temperature Control		-	-	_		_	_			g facilities, installed, maintained, used, test strips		-	익	1
3	1	٥	Prop		oling methods used; adequate equipment for temperature	' •	•	0	2	4	_	∧ O TUX	lonfoo	d-cor	htact surfaces clean Physical Facilities		o	0	1
3	_				properly cooked for hot holding	_		0		_	_				water available; adequate pressure		2		2
3	_				thawing methods used eters provided and accurate			0			_	_			stalled; proper backflow devices waste water properly disposed				2
_	_	DUT			Food Identification			-	_		_	-			s: properly constructed, supplied, cleaned			ŏ	1
3	_	0	Food	i prop	verly labeled; original container; required records available		٥l	0	1			-	Sarbag	e/ref	use properly disposed; facilities maintained	0	-	0	1
_	-	DUT			Prevention of Food Contamination					-	_	_			lities installed, maintained, and clean	_	-	9	1
3	+	-			dents, and animals not present		0	0	2	P	+	-	vaequa	ste ve	ntilation and lighting; designated areas used		<u>ا</u> د	이	1
3	-	_			ation prevented during food preparation, storage & displa		0	0	1			TUC			Administrative Items			c '	
3		-	-		cleanliness https: properly used and stored		8	0	1	5					nit posted inspection posted			8	0
4)	0		- N	ruits and vegetables			0		Compliance Status					ES 1		WT		
-4	_	0 0	In-us	e ute	Proper Use of Utensils nsils; properly stored		0 1	0	1	5	7	- 0	Sompli	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act	- 2	KT	01	
4	2	0	Uten	sils, e	equipment and linens; properly stored, dried, handled		0	0	1	5	8	T	obacc	o pro	ducts offered for sale oducts are sold, NSPA survey completed		3	0	٥
4					a/single-service articles; properly stored, used ed properly			8		6	9	ß	10080	co pr	oducts are sold, NoPA survey completed				
					ations of risk factor items within ten (10) days may result in su nit, items identified as constituting imminent health hazards sh														

ter and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regar T. T.C.A. sections 68-14-703, 68-14-708, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320. rt by filing a w n ten (10) days of 207

\leq	05/09/2023	-1771	05/09/2023
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date
	**** Additional food safety information can be found on our	website, http://tn.gov/health/article/eh-foodservice ****	

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 629		
(19220) (1007, 0-10)	Please call () 6153405620	to sign-up for a class.	104.020

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Sinema Lobby Lounge Establishment Number #: 605241523

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
Chemical Dishwasher	Chlorine	100							

Equipment l'emperature	
Description	Temperature (Fahrenheit)

Description	State of Food	Temperature (Fahrenheit

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Establishment Name: Sinema Lobby Lounge Establishment Number : 605241523

Comments/Other Observations	
Comments/Other Observations 1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: Chemical Dishwasher tested at 100 ppm chlorine 15: 16: 17: 18: 19: 20: 21: 22: 23: 24: 25: 26: 27: 57: 58:	
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14: Chemical Dishwasher tested at 100 ppm chlorine	
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***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.

Establishment Information

Establishment Name: Sinema Lobby Lounge Establishment Number : 605241523

Comments/Other Observations (cont'd)

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

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Sources		
Source Type:	Source:	

Additional Comments