

Establishment Name

Address

City

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

SCORE

Number of Seats 75

Time in 10:10 AM AM / PM Time out 10:25: AM AM / PM

07/07/2021 Establishment # 605304913 Inspection Date

1500 Charlotte Avenue

Nashville

TownePlace Suites Nashville Midtown

∰ Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other

Risk Category О3 Follow-up Required O Yes 疑 No

Embargoed 0

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTION

II.	e in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0
	Compliance Status							WT
	IN	OUT	NA	NO	Supervisien			
1	盔	٥			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	$\mathbb{R}^{\mathbb{C}}$	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	窓	0			Food obtained from approved source	0	0	
10	0	0	0	3%	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	Ж	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	×	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	308	0			Proper disposition of unsafe food, returned food not re-	0	0	2

	Compliance Status			cos	R	WT		
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	黨	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	X	0	Proper cooling time and temperature	0	0	
19	×	0	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	оит	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	5
26	2	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

s, chemicals, and physical objects into foods.

			GOO				
		OUT=not in compliance COS=con					
		Compliance Status	cos	R	W		
	OUT Safe Food and Water						
28	0	Pasteurized eggs used where required	0	0	1		
29	0		0	0			
30	0	Variance obtained for specialized processing methods	0	0	_ 1		
	OUT	Food Temperature Control		_	_		
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1		
32	0	Plant food properly cooked for hot holding	0	0	Т		
33	0	Approved thawing methods used	0	0	7		
34	0	Thermometers provided and accurate	0	0	7		
	OUT	OUT Food Identification					
35	0	Food properly labeled; original container; required records available	0	0	ŀ		
	OUT	Prevention of Food Contamination					
36	0	Insects, rodents, and animals not present	0	0	1		
37	238	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	ď		
40	0	Washing fruits and vegetables	0	0	'		
	OUT Proper Use of Utensils						
41	0	In-use utensils; properly stored	0	0			
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0			
43	0		0	0	г		
44	-	Gloves used properly	0	0			

pecti	on	R-repeat (violation of the same code provision		_	
	OUT	Compliance Status Utensils and Equipment	cos	R	W
	_	_	_		
45 O		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	- 2
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	'
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 3%	0	
58				0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

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

07/07/2021

Date Signature of Environmental Health Specialist

Date

**** 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. PH-2267 (Rev. 6-15) RDA 629) 6153405620 Please call (to sign-up for a class.

07/07/2021

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information TownePlace Suites Nashville Midtown Restaurant Establishment Name: Establishment Number #: |605304913 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 PPM Machine Name Sanitizer Type Temperature (Fahrenheit) Equipment Temperature Description Temperature (Fahrenheit) Food Temperature Description State of Food Temperature (Fahrenheit)

Observed Violations	
Total # 1	
Repeated # ()	
37:	
""See page at the end of this document for any violations that could not be displayed in this space.	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Info	Establishment Information						
Establishment Name:	TownePlace Suites Nashville Midtown Restaurant						
Establishment Number	605304913						

Comments/Other Observations	
1: 2: 3: 4: 5: 6: 7: 8: Hand sink is accessible and properly supplied. 9: 10: 11: Food on hand is in good condition. 12: 13: 14: 15: 16: 17: 18: 19: 20: 21: All required foods properly date marked.	
2:	
3:	
4: 	
5. 6.	
0. 7∙	
8: Hand sink is accessible and properly supplied.	
9:	
10:	
11: Food on hand is in good condition.	
12:	
13:	
14: 15:	
15. 16·	
17·	
18:	
19:	
20:	
20: 21: All required foods properly date marked. 22: 23: 24: 25: 26: 27: 57: 58:	
22:	
23:	
24.	
26·	
27·	
57:	
58:	

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}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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dditional Comments	additional comments.	
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Establishment Information

Establishment Name: TownePlace Suites Establishment Number #: 605304913	Nashville Midtown Restaurant	
Sources		
Source Type:	Source:	
Additional Comments		

Establishment Information