



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

99

Establishment Name Comfort Inn & Suites Breakfast Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile

Address 303 Interstate Dr. ☐ Temporary ☐ Seasonal

City Nashville Time in 09:35 AM AM / PM Time out 10:00 AM AM / PM

Inspection Date 05/26/2023 Establishment # 605090780 Embargoed 0

Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other

Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 42

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.)

IN=in compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)				
Compliance Status										COS					R					WT									
	IN	OUT	NA	NO	Supervision																								
1	☒	☐			Person in charge present, demonstrates knowledge, and performs duties					☐	☐	5																	
	IN	OUT	NA	NO	Employee Health																								
2	☒	☐			Management and food employee awareness, reporting					☐	☐	5																	
3	☒	☐			Proper use of restriction and exclusion					☐	☐																		
	IN	OUT	NA	NO	Good Hygienic Practices																								
4	☒	☐		☐	Proper eating, tasting, drinking, or tobacco use					☐	☐	5																	
5	☒	☐		☐	No discharge from eyes, nose, and mouth					☐	☐																		
	IN	OUT	NA	NO	Preventing Contamination by Hands																								
6	☒	☐		☐	Hands clean and properly washed					☐	☐	5																	
7	☒	☐	☐	☐	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					☐	☐																		
8	☒	☐			Handwashing sinks properly supplied and accessible					☐	☐	2																	
	IN	OUT	NA	NO	Approved Source																								
9	☒	☐			Food obtained from approved source					☐	☐	5																	
10	☐	☐	☐	☒	Food received at proper temperature					☐	☐																		
11	☒	☐			Food in good condition, safe, and unadulterated					☐	☐																		
12	☐	☐	☒	☐	Required records available: shell stock tags, parasite destruction					☐	☐	2																	
	IN	OUT	NA	NO	Protection from Contamination																								
13	☒	☐	☐		Food separated and protected					☐	☐	4																	
14	☒	☐	☐		Food-contact surfaces: cleaned and sanitized					☐	☐																		
15	☒	☐			Proper disposition of unsafe food, returned food not re-served					☐	☐	2																	

Compliance Status										COS					R					WT				
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																			
16	☐	☐	☐	☒	Proper cooking time and temperatures					☐	☐	5												
17	☐	☐	☒	☐	Proper reheating procedures for hot holding					☐	☐													
	IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control																			
18	☐	☐	☐	☒	Proper cooling time and temperature					☐	☐	5												
19	☒	☐	☐	☐	Proper hot holding temperatures					☐	☐													
20	☒	☐	☐		Proper cold holding temperatures					☐	☐													
21	☐	☐	☒	☐	Proper date marking and disposition					☐	☐													
22	☐	☐	☒	☐	Time as a public health control: procedures and records					☐	☐	4												
	IN	OUT	NA	NO	Consumer Advisory																			
23	☐	☐	☒		Consumer advisory provided for raw and undercooked food					☐	☐	5												
	IN	OUT	NA	NO	Highly Susceptible Populations																			
24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered					☐	☐	5												
	IN	OUT	NA	NO	Chemicals																			
25	☐	☐	☒		Food additives: approved and properly used					☐	☐	5												
26	☒	☐			Toxic substances properly identified, stored, used					☐	☐													
	IN	OUT	NA	NO	Conformance with Approved Procedures																			
27	☐	☐	☒		Compliance with variance, specialized process, and HACCP plan					☐	☐	5												

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

OUT=not in compliance				COS=corrected on-site during inspection				R=repeat (violation of the same code provision)											
Compliance Status					COS	R	WT	Compliance Status					COS	R	WT				
	OUT	Safe Food and Water								OUT	Utensils and Equipment								
28	☐	Pasteurized eggs used where required			☐	☐	1	45	☐	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			☐	☐	1				
29	☐	Water and ice from approved source			☐	☐	2	46	☒	Warewashing facilities, installed, maintained, used, test strips			☐	☐	1				
30	☐	Variance obtained for specialized processing methods			☐	☐	1	47	☐	Nonfood-contact surfaces clean			☐	☐	1				
	OUT	Food Temperature Control								OUT	Physical Facilities								
31	☐	Proper cooling methods used; adequate equipment for temperature control			☐	☐	2	48	☐	Hot and cold water available; adequate pressure			☐	☐	2				
32	☐	Plant food properly cooked for hot holding			☐	☐	1	49	☐	Plumbing installed; proper backflow devices			☐	☐	2				
33	☐	Approved thawing methods used			☐	☐	1	50	☐	Sewage and waste water properly disposed			☐	☐	2				
34	☐	Thermometers provided and accurate			☐	☐	1	51	☐	Toilet facilities: properly constructed, supplied, cleaned			☐	☐	1				
	OUT	Food Identification							<td></td> <td colspan="3">Administrative Items</td> <td colspan="4"></td>		Administrative Items								
35	☐	Food properly labeled; original container; required records available			☐	☐	1	52	☐	Garbage/refuse properly disposed; facilities maintained			☐	☐	1				
	OUT	Prevention of Food Contamination							53	☐	Physical facilities installed, maintained, and clean			☐	☐	1			
36	☐	Insects, rodents, and animals not present			☐	☐	2	54	☐	Adequate ventilation and lighting; designated areas used			☐	☐	1				
37	☐	Contamination prevented during food preparation, storage & display			☐	☐	1		OUT										
38	☐	Personal cleanliness			☐	☐	1	55	☐	Current permit posted			☐	☐	0				
39	☐	Wiping cloths: properly used and stored			☐	☐	1	56	☐	Most recent inspection posted			☐	☐					
40	☐	Washing fruits and vegetables			☐	☐	1	Compliance Status					YES	NO	WT				
	OUT	Proper Use of Utensils							<td></td> <th colspan="3">Non-Smokers Protection Act</th> <th colspan="4"></th>		Non-Smokers Protection Act								
41	☐	In-use utensils; properly stored			☐	☐	1	57		Compliance with TN Non-Smoker Protection Act			☒	☐	0				
42	☐	Utensils, equipment and linens; properly stored, dried, handled			☐	☐	1	58		Tobacco products offered for sale			☐	☐					
43	☐	Single-use/single-service articles; properly stored, used			☐	☐	1	59		If tobacco products are sold, NSPA survey completed			☐	☐					
44	☐	Gloves used properly			☐	☐	1												

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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-103, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 05/26/2023 Signature of Environmental Health Specialist [Signature] Date 05/26/2023

**** Additional food safety information can be found on our website, <http://tn.gov/health/article/eh-foodservice> ****

Establishment Number #: 605090780

Smoking observed where smoking is prohibited by the Act.

Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
3 compartment sink Ecolab high temp	300		179

Description	Temperature (Fahrenheit)
reach in freezer	0
Milk cooler	40
Servware cooler	37
Hoshizaki cooler	33

Description	State of Food	Temperature (Fahrenheit)
Sausage patty in warmer	Hot Holding	139
Scrambled egg in warmer	Hot Holding	136
Potatoes in warmer	Hot Holding	146
Milk in cooler	Cold Holding	42

Observed Violations

Total # 1

Repeated # 0

46: No Quaternary test strips available for 3 compartment sink.

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: Comfort Inn & Suites Breakfast

Establishment Number : 605090780

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: Available on site.
- 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: No 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 source.
- 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: (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: No cooking of raw foods.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: No cooling of foods.
- 19: See temp.
- 20: See temp.
- 21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 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.

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Establishment Number : 605090780

Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

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Sources

Source Type:	Water
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Source:	City
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Source Type:	Food
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Source: gordons food service

Source Type:	Food
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Source: Restaurant depot

Source Type:

Source:

Source Type:

Source:

Additional Comments