TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Sec.	No.	744	and the second		Revond Dev	tails Nashville										O Farmer's Market Food Unit	6		
Est	abis	hmer	rt Nar									Ту;	pe of	Establ	ishme	O Fermer's Merket Food Unit ent Ø Permanent O Mobile			
Ađ	dress				2518 Winfo						_					O Temporary O Seasonal			
Cit	y				Nashville			_):1	7: F	١M	_ A	M/P	M Ti	me o	ut <u>11:20</u> : <u>AM</u> AM/PM			
Ins	pecti	on Da	ste		05/16/20	24 Establishment #	60524004	6		_	Emb	argoe	d C)					
Pu	rpose	of In	spec	tion	Routine	O Follow-up	O Complaint			O Pr	elimir	hary		c	Cor	nsultation/Other			
Ris	k Ca	tegor			01	3 22	O 3			O 4						up Required 🛍 Yes O No Number of S		_	
Γ		R	isk													d to the Centers for Disease Control and Prever control measures to prevent illness or injury.	tion		
																INTERVENTIONS			
	lain a			olgne	OUT=not in complia				ltem							ach Hem as applicable. Deduct points for category or subcat		3	
Ľ	na⊷in c	ompli	ance	_		nce NA=not applicable npliance Status	NO=not observe		R		Ē	riecie	d on-t	she dur	ng ins	spection R=repeat (violation of the same code provis Compliance Status		R	WT
		OUT	NA	NO	D	Supervision						IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	23	0			Person in charge performs duties	present, demonstrates i	mowiedge, and	0	0	5		0	0	0		Proper cooking time and temperatures	0	8	5
2			NA	NO	Management and	Employee Health food employee awaren	ess; reporting	0			17	1		0		Proper reheating procedures for hot holding Cooling and Holding, Date Marking, and Time as	0	0	
3	黨	0			Proper use of rest	triction and exclusion		0	0	5		IN	OUT	NA	NO	a Public Health Control			
4			NA	NO		ting, drinking, or tobacc		0	0			0	0	0	_	Proper cooling time and temperature Proper hot holding temperatures	0	0	
5	25	0	NA		No discharge from	n eyes, nose, and mouth ting Contamination b	1	ŏ	ŏ	5	20	12	0	8		Proper cold holding temperatures Proper date marking and disposition	0	8	5
6	_	0	-		Hands clean and	properly washed		0	0		22	_	0	×		Time as a public health control: procedures and records	0	0	
7	鬣	0	0	0	No bare hand con alternate procedu	itact with ready-to-eat fo res followed	ods or approved	0	0	5		IN	OUT		NO		-	-	
8	XX IN	애	NA	NO	Handwashing sink	Approved Source	accessible	0	0	2	23	0	0	篇		Consumer advisory provided for raw and undercooked food	0	0	4
9	黨	0	0			m approved source proper temperature		0	0			IN	OUT	-	NO	Highly Susceptible Populations			
	X	0			Food in good cond	dition, safe, and unadult		ŏ	0	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
12		0	X	0	destruction	available: shell stock ta		0	0			IN	OUT		NO	Chemicals			
	0	12	0	NO	Food separated a	ction from Contamin nd protected	hation	0	0	4	25	0	0	×	J	Food additives: approved and properly used Toxic substances properly identified, stored, used	0	0	5
		0	0]		aces: cleaned and sanit of unsafe food, returne		0	0	5		IN	OUT	_	NO	Conformance with Approved Procedures Compliance with variance, specialized process, and			
15	黛	0			served			0	0	2	27	12	0	0		HACCP plan	0	0	5
Γ				Goo	d Retail Practi	ces are preventive	measures to co	ntro	l the	intr	oduc	tion	of	atho	gens	, chemicals, and physical objects into foods.			
										а/.\				5					
F				00	T=not in compliance Com	pliance Status	COS=corre		R		inspe	sction				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
	28	OUT	Past	eurize	Safe of eggs used when	Food and Water		0	0	1			TUK	lood a	nd no	Utensils and Equipment profood-contact surfaces cleanable, properly designed,			
	29 30	0	Wat	er and	lice from approved		de .	0	0	2	L	5				and used	0	0	1
	50	OUT	van	ancer		emperature Control	A			_		_	_			g facilities, installed, maintained, used, test strips	0	0	1
	31	0	Prop		oling methods used	d; adequate equipment f	for temperature	0	0	2	4		0 UTUX	Vonfoo	d-cor	ntact surfaces clean Physical Facilities	0	0	1
	32				properly cooked for			0		1	_	8	0			f water available; adequate pressure		2	2
<u> </u>	33 34				thawing methods u eters provided and			0	0	1		_				stalled; proper backflow devices	0	0	2
		OUT	_			d identification						_	_			es: properly constructed, supplied, cleaned	0	0	1
Ľ	35	O OUT	Food	s prop		al container; required re of Food Contaminati		0	0	1			-		·	use properly disposed; facilities maintained lities installed, maintained, and clean	0	0	1
1	36	0	Inse	cts, ro	dents, and animals		•••	0	0	2	-	_	-			entilation and lighting; designated areas used	ŏ	ŏ	1
E	37	0	Cont	tamina	ation prevented dur	ring food preparation, st	orage & display	0	0	1		6	лл			Administrative Items			
H	38				leanliness			0	0	1	5	5	0	Jurrent	t pern	nit posted	0	0	_
	39 40			_	ths; properly used ruits and vegetable			0	0	1	5	6	0	Aost re	cent	inspection posted Compliance Status	0	O NO	WT
		OUT			Prope	r Use of Utensils				_						Non-Smokers Protection Act			
<u> </u>	41 42				nsils; properly store quipment and liner	ed ns; properly stored, drie	d, handled	8	8		5	8				with TN Non-Smoker Protection Act ducts offered for sale	1×	응	0
_	43 44	0	Sing	le-use	single-service art ed properly	icles; properly stored, us	sed	8	8	1	5	9				roducts are sold, NSPA survey completed	0	0	
						tems within ten (10) days	may result in susper				servic	e est	ablish	ment p	ermit.	Repeated violation of an identical risk factor may result in revo	cation	of you	ar food
ser ma	vice e vner a	stabli nd po	shme st the	nt perm most	nit. Items identified a recent inspection rep	is constituting imminent h port in a conspicuous man	ealth hazards shall b ner. You have the rig	e com ht to r	cted i eques	mmed	iately	or op	eratio	ns shal	l ceas	e. You are required to post the food service establishment perm filing a written request with the Commissioner within ten (10) day	it in a c	consp	icuous
rep	ort. T	C.A.	sectio	<u>ns 68</u> -	14-703, 68-14-704, 49	-14-708, 68-14-709, 68-14-7					-			\ \		1_			
~	\leq		-		A		05/1	L6/2	_		_	Ý	<u> </u>	bor	~•	- /	05/1	L6/2	
Sig	natu	re of	Pers	ion In	Charge					Date						ental Health Specialist			Date
						 Additional food safe 	ty information can	De fo	brind	on ou	r wei	osite,	nttp	contin.g	jow/h	ealth/article/eh-foodservice ****			

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA		
(Net: 0-15)	Please call () 6153405620	to sign-up for a class.	104 025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Beyond Details Nashville Establishment Number #: 605240046

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)					
3 compartment sink not in use High temperature dishwasher	Qa		160					

Equipment Temperature	
Description	Temperature (Fahrenheit)
Reach in freezer	-4
Reach in cooler	36
Walk in cooler	36
Walk in cooler	-2

Fahrenheit)

Total # 2 Repeated # ()

13: Raw chicken stored over raw scallops in Reach in cooler - corrective actiontrained and moved.

13: Cooked shrimp stored under raw beef in Walk in cooler - corrective actionmoved

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Establishment Number : 605240046

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Person In Charge had knowledge of symptoms and illnesses
- 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 observed having good hand washing practices

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:

- 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.
- 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 during inspection
- 17: (IN) All TCS foods are properly reheated for hot holding.
- 18: Cooling using shallow trays and ice wand
- 19: (NO) TCS food is not being held hot during inspection.
- 20: See 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: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24:
- 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: Rop is used for raw products but HACCP not performed during inspection.
- 57: "No Smoking" signs or the international "No Smoking" symbol are conspicuously posted at every entrance. 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.

Establishment Information

Establishment Name: Beyond Details Nashville Establishment Number : 605240046

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Beyond Details Nashville Establishment Number #. 605240046

Sources			
Source Type:	Food	Source:	Creation gardens
Source Type:	Food	Source:	Gfs
Source Type:	Food	Source:	Sams
Source Type:	Food	Source:	Restaurant depot
Source Type:	Water	Source:	City

Additional Comments

Dumpster plug needed.