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) |
|-------------|
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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

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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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.