## 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			<b>O</b> Pr	elimir	hary		c	Cor	nsultation/Other			
Ris	k Ca	tegor			01	<b>3</b> 22	<b>O</b> 3			<b>O</b> 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
						<ul> <li>Additional food safe</li> </ul>	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

### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: Beyond Details Nashville

#### 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.