TENNESSEE DEPARTMENT OF HEALTH

					FOOD SERVICE ESTABLISHMENT INSPECTION REPORT									ON REPORT SCO	SCORE			
Canada															٢			
Establishment Name				ne	Germantown Pub O Fermer's Market Food Unit Permanent O Mobile										r	7		
Address					708 Monroe Street O Temporary O Seasonal													
City Nashville Time in						01	L:4(0 F	M	A	M/P	M Ti	me o	ut 02:50: PM AM/PM				
Insp	ectio	on Da	rte		11/27/2023 Establishment # 60525024	7			Embe	irgoe	d ()						
Ρυη	pose	of In	spec	tion	鼠Routine O Follow-up O Complaint			O Pr	limin	ary		c	Co	nsultation/Other				
Risi	Cat	legor		-	O1 (C) O3	haba		04						up Required O Yes 🐹 No Number of	Seats	70)	
		_		85	contributing factors in foodborne illness outbreak	s. P	ublic	He	lth	Inte	rver	tions	are	control measures to prevent illness or injury.	rtion			
		(11	ırik de	algae	FOODBORNE ILLNESS Ris ted compliance status (IK, OUT, KA, HO) for each aumbered Hem										legory.)		
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)											R	WT						
	IN	OUT	NA	NO	Supervision	000	~	-	F	IN	our		NO	Cooking and Reheating of Time/Temperature	000	~		
1	鼠	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	22	0	0	0	Control For Safety (TCS) Foods Proper cooking time and temperatures	0	0		
2	IN XX		NA	NO	Employee Health Management and food employee awareness, reporting	0	o	_		Ő	ŏ		Ň	Proper reheating procedures for hot holding	ŏ	00	5	
3	黨	0			Proper use of restriction and exclusion	0	0	5		IN	out	T NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control				
4	IN XX	OUT O	NA	_	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	0				民家	8			Proper cooling time and temperature Proper hot holding temperatures		00		
	× N	0	NA	0	No discharge from eyes, nose, and mouth Preventing Contamination by Hands	ŏ	ŏ	5	20	10	0	0		Proper cold holding temperatures Proper date marking and disposition	0	0	5	
6	×	0	101		Hands clean and properly washed	0	0			0	0			Time as a public health control: procedures and records	ŏ	ō		
7	鬣	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN	out		-	Consumer Advisory				
		OUT	NA	NO	Handwashing sinks properly supplied and accessible Approved Source		0	2	23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4	
	高		0	5	Food obtained from approved source Food received at proper temperature	00				IN	OUT	-	NO	Highly Susceptible Populations			_	
11	×	0			Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	0	5	24		0			Pasteurized foods used; prohibited foods not offered	0	0	5	
12	0	0	X	0	destruction Protection from Contamination	0	0		25	IN O	001	T NA		Chemicals Food additives: approved and properly used		0		
	X	0	0		Food separated and protected		0	4	26	Ř	0		·	Toxic substances properly identified, stored, used	0	ŏ	5	
14 15	黨	0	0	J	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re-	0	0	5	27	IN O	0	T NA	NO	Conformance with Approved Procedures Compliance with variance, specialized process, and	0	0	5	
15	~	0			served	0	<u> </u>	'	21	•		1~		HACCP plan	10	v	0	
				Go	d Retail Practices are preventive measures to co						_		gens	, chemicals, and physical objects into foods.				
				0	T=not in compliance COS=correc	GOO cled or								R-repeat (violation of the same code provision)				
		OUT			Compliance Status Safe Food and Water		R		É	Compliance Status OUT Utensils and Equipment						R	WT	
	8 9	0	Past		ed eggs used where required	0	2	1	4	_	87 F			nfood-contact surfaces cleanable, properly designed,	0	0	1	
_	9 0	0	Varia		d ice from approved source obtained for specialized processing methods	ŏ	0 0	2	4	5 (. 1			and used g facilities, installed, maintained, used, test strips	0	0	1	
		OUT	_	er co	Food Temperature Control oling methods used; adequate equipment for temperature	0			4					ontact surfaces clean		0	1	
3	2	-	control			-	0	2		_		lat an	Foold	Physical Facilities water available; adequate pressure			2	
3	3	0	Plant food properly cooked for hot holding Approved thawing methods used		thawing methods used	0	0	1	4	49 O Plumbing installed; proper backflow devices				0	0	2		
3	4	O OUT		mom	eters provided and accurate Food Identification	0	0	1	5	_				waste water properly disposed s: properly constructed, supplied, cleaned	8	0	2	
3	5	X	Food	i proj	erly labeled; original container; required records available	0	0	1	5	2				use properly disposed; facilities maintained	0	0	1	
		OUT			Prevention of Feed Contamination	-			5					lities installed, maintained, and clean	0	0	1	
	6				dents, and animals not present	0	0	2	5	+	-	Adequa	vie ve	ntilation and lighting; designated areas used	0	0	1	
3	_	×			ation prevented during food preparation, storage & display	0	0	1			UT	-		Administrative items				
-	8 9	-	-		cleanliness https: properly used and stored	00	0	1	5					nit posted inspection posted	8	00	0	
40 O Washing fruits and vegetables OUT Proper Use of Utensilis						0	0	1	Compliance Status Non-Smokers Protection Act					YES	NO	WT		
41 O In-use utensils; properly stored				0	8		5					with TN Non-Smoker Protection Act ducts offered for sale	8	8	_			
- 4	3	0	Sing	le-us	equipment and linens; properly stored, dried, handled a/single-service articles; properly stored, used	0	0	1	5	5				oducts one editor sale oducts are sold, NSPA survey completed	ő	ŏ	Ŭ	
	4				ed properly		0		a second -		dell'est	and and an	e anno a successione a success	Reported sideling of an identical side function may much in such		of we	an land	
serv	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																	
repo	7	CA			11/2						_	-						
	$1 \sqrt{2} \sqrt{2} \sqrt{2} = 11/27/2023 = 11/27/27 = 11/27/27 = 11/27/27 = 11/27/27 = 11/27/27 = 11/27/27 = 11/27/27 = 11/27/27 = 11/27/27 = 11/27/27 = 11/27/27 = 11/27/27 = 11/27/27 = 11/27 = 11/27/27 = 11/27 = 11/27/27 = 11/27 = 11/27/27 = 11/27 $																	

٧V ١N 1 11/27/2023 11/27/2023 J Signature of Person In Charge Date Signature of Environmental Health Specialist Date **** Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice **** Free food safety training classes are available each month at the county health department. Please call () 6153405620 to sign-up for a class. PH-2267 (Rev. 6-15) RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Germantown Pub Establishment Number #: 605250247

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)		
Low temp 3 compartment sink	Chlorine Quaternary	100 200			

Equipment Temperature	
Description	Temperature (Fahrenheit)
Prep cooler	39
Walk in freezer	10
Walk in cooler	40
Drawer cooler	33

Food Temperature		
Decoription	State of Food	Temperature (Fahrenheit)
Diced tomatoes in prep cooler	Cold Holding	41
Cut cucumbers in prep cooler	Cold Holding	41
Ranch in prep cooler	Cold Holding	40
Raw chicken breasts marinated in prep cooler	Cold Holding	40
Sliced tomatoes in walk in cooler	Cold Holding	40
Arugula in walk in cooler	Cold Holding	42
Pico de gallo mix in walk in cooler	Cold Holding	37
Cooked chicken wings from 10am this morning in	Cold Holding	40
Cooked salmon from grill	Cooking	150
Raw whiting fish in cooler	Cold Holding	38
citrus juice in cooler	Cold Holding	40

Observed Violations

Total # 9

Repeated # ()

35: Several containers of sauces in prep cooler and walk in cooler observed not labeled to identify.

- 37: Observed personal item large speaker stored on microwave on prep table.
- 37: Box of lemons observed stored directly on ground of walk in cooler.
- 45: Cutting board of prep cooler observed excessively worn.
- 53: Light fixture above prep cooler observed dusty.
- 53: Large hole observed on wall below dish machine.
- 53: Paint peeling and black buildup on wall near dish pit.
- 53: Ceiling fan fixture above prep cooler in poor repair hanging from ceiling and observed dirty.
- 53: Walk in cooler fans observed dirty with black build up.



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: Pic aware of foodborne illness symptoms with no employees reported sick.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Observed.

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: (NÁ) 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: See temp.
- 17: (NO) No TCS foods reheated during inspection.

18: Blanched chicken wings from 10am this morning cooled and currently at 40F at 2:20pm. Person in charge demonstrated proper knowledge of cooling techniques that are successful.

19: 20:

- 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: Observed on menu for undercooked beef patties.
- 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: (NÁ) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57: Require no smoking sign posted on entry doors.

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: Germantown Pub

Establishment Number : 605250247

Comments/Other Observations (cont'd)

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

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Establishment Number #: 605250247

Sources			
Source Type:	Food	Source:	US FOODS
Source Type:	Food	Source:	Gordon food service
Source Type:	Water	Source:	Municipal
Source Type:		Source:	
Source Type:		Source:	
Additional Comm	ents		

Tmurray1898@gmail.com