



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
96

Establishment Name: Germantown Pub
Address: 708 Monroe Street
City: Nashville
Time in: 01:40 PM
Time out: 02:50 PM
Inspection Date: 11/27/2023
Establishment #: 605250247
Embargoed: 0
Purpose of Inspection: Routine
Risk Category: 1
Follow-up Required: No
Number of Seats: 70

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.)

Table with 2 main columns: Compliance Status and Compliance Status. Rows include Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

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

GOOD RETAIL PRACTICES

Table with 2 main columns: Compliance Status and Compliance Status. Rows include Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act, and Compliance Status.

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.

Signature of Person In Charge: [Signature] Date: 11/27/2023
Signature of Environmental Health Specialist: [Signature] Date: 11/27/2023

TENNESSEE DEPARTMENT OF HEALTH  
 DIVISION OF ENVIRONMENTAL HEALTH  
 FOOD INSPECTION DATA



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**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	100	
	Quaternary	200	

**Equipment Temperature**

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

**Food Temperature**

Description	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 # 0**

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: (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: 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: (NA) 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.**

\*\*\*See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

***Establishment Information***

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***Comments/Other Observations (cont'd)***

***Additional Comments (cont'd)***

***See last page for additional comments.***

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**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 Comments**

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