

Establishment Name

Purpose of Inspection

Address

City

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Permanent O Mobile Type of Establishment

O Temporary O Seasonal

SCORE

12/20/2021 Establishment # 605001540 Embargoed 0 Inspection Date

O Follow-up

Mcconnell Catering

924 Woodland St.

Nashville

KRoutine

O Preliminary O Consultation/Other

Time in 11:55; AM AM / PM Time out 12:50; PM AM / PM

Risk Category О3 Follow-up Required O Yes 疑 No

O Complaint

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	¥=in ¢	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	red		C	O\$=co	rrecte	d on-t
					Compliance Status	COS	R	WT			
	IN	OUT	NA	NO	Supervision					IN	OUT
1	838	0			Person in charge present, demonstrates knowledge, and	0	0	5	40		
_					performs duties	-	_		16		0
_	IN	OUT	NA	NO	Employee Health	+-			17	0	0
2	-86	0			Management and food employee awareness; reporting	0	0	5		IN	lou
3	寒	0			Proper use of restriction and exclusion	0	0	8		IIN.	001
	IN	OUT	NA	NO	Good Hygienic Practices				18	災	0
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	0	0
5	200	0		0	No discharge from eyes, nose, and mouth	0	0		20	125	0
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	*	0
6	巡	0		0	Hands clean and properly washed	0	0		22	0	0
7	900	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	L	_	1 -
•	-	_	_	_	alternate procedures followed		_			IN	OUT
8	200	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	l٥
	_	OUT	NA	NO	Approved Source	-		-		_	_
9	黨	0			Food obtained from approved source	0	0			IN	OUT
10	0	0	0	×	Food received at proper temperature	0	0		24	0	0
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	L**	_	ľ
12	0	0	323	0	Required records available: shell stock tags, parasite	0	0			IN	OUT
_	IN	OUT	NA	NO	Protection from Contamination	+-	_	_	25	0	0
13				NO		-			25 26		8
	8	0	Ö		Food separated and protected	10	0	4	20	-	_
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT
15	508	0			Proper disposition of unsafe food, returned food not re-	0	lo	2	27	0	l٥
	~	_			served	1	1	_	1 1-	1	1

ᆫ					Compliance Status	000	ĸ	** 1
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	×	0	0	0	Proper cooling time and temperature	0	0	
19	0	0	0	文	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	-	0			Toxic substances properly identified, stored, used	0	0	
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

trol the introduction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Caro i con amo i i mori	-		_
28	0	Pasteurized eggs used where required	0	0	1
29	0		0	0	Ľ
30	0	Variance obtained for specialized processing methods	0	0	'
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	•
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
4.0	150	Single-use/single-service articles; properly stored, used	0	0	Г
43	1 600				

spect	ion	R-repeat (violation of the same code provision))		
		Compliance Status	COS	R	WT
	OUT	Utensiis and Equipment			
45	0	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	Physical facilities installed, maintained, and clean	0	0	- 1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a l n (10) days of the date of the

Chern Ull

Signature of Person In Charge

12/20/2021

12/20/2021

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

Date

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15)) 6153405620 Please call (to sign-up for a class.

RDA 629

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Mcconnell Catering
Establishment Number #: |605001540

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.	Т
'No Smoking' signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	
Sarage type doors in non-enclosed areas are not completely open.	\vdash
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.	\vdash
Smoking observed where smoking is prohibited by the Act.	-

Warewashing Info			
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
Low temperature dish machine 3compartment sink	CI QA	50 200	

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Walk in cooler	39			
Walk in freezer	-7			

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
sauteed onion on stove	Hot Holding	139
Green beans in walk in cooler	Cold Holding	37
Beef in walk in cooler	Cold Holding	39

Observed Violations
Total # 3
Repeated # ()
43: Single service ramekin lids stored on floor of walk in cooler 53: Walk in freezer gaskets are. Not tight an allows for the build up of ice around the entrance.
53: Walls and flooring have some dust build up above and around cooking equipment
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[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Number: 605001540

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): An employee health policy is available.
- 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 proper hand washing
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

8:

- 9: See sources
- 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:

- 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) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Observed proper cooling
- 19: (NO) TCS food is not being held hot during inspection.
- 20: Observed proper cold holding
- 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: (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:

58: No tobacco products offered for sale.

***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 Name: Mcconnell Catering		
Establishment Number: 605001540		
Comments/Other Observations (cont'd)		
Additional Comments (cont'd)		
See last page for additional comments.		
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Establishment Information

Establishment Name: Mo	connell Catering	
Establishment Number #:	605001540	

Sources			
Source Type:	Food	Source:	Us food,s sysco, gordon food
Source Type:	Water	Source:	Metro/municipal
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Source Type.		Source.	

Additional Comments

Observe some food in walk in cooler missing date marking but person in charge stated they were made today. Reviewed and discussed requirement to date mark within 24 hours of preparation time.

Reviewed and discussed ice machine cleaning schedule and method. Person in charge states he defrosts and sanitizes dish machine fully.

Reviewed and discussed chlorine ppm reading should be done at plate level.