

Establishment Name

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE SCORE

100

Union Station Banquet Kitchen

Type of Establishment

O Farmer's Market Food Unit

Permanent O Mobile

Address 1001 Broadway O Temporary O Seasonal Nashville Time in 12:30 PM AM / PM Time out 01:55; PM AM / PM

Inspection Date 07/14/2022 Establishment # 605242937 Embargoed 0

Purpose of Inspection Routine O Follow-up O Complaint O Preliminary O Consultation/Other

Risk Category O1 Risk Category O3 O4 Follow-up Required O Yes K No N

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 (IH, OUT, HA, HO) for each numbered Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.

10	∮ =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		C)S=c	orrect	ed on-s	ite dur	ing ins	pection R=re
					Compliance Status	COS	R	WT						Compliance
	IN	оит	NA	NO	Supervision					IN	оит	NA	NO	Cooking and Rob Control Fo
1	833	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	1	6 0	6	0	82	Proper cooking time an
	IN	OUT	NA	NO	Employee Health				1	_		ŏ		Proper reheating proce
2	THE C	_			Management and food employee awareness; reporting	0	0		H	1	Ť	Ť		Cooling and Holdin
3	×	0			Proper use of restriction and exclusion	0	0	5	П	IN	OUT	NA	NO	a Publ
	IN	OUT	NA	NO	Good Hygienic Practices				1	8 0	0	0	涎	Proper cooling time an
4	*	0			Proper eating, tasting, drinking, or tobacco use	0	0	5	1	9 0	0	0	文	Proper hot holding tem
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	0	2	0 2	0	0		Proper cold holding ter
	IN	OUT	NA	NO	Preventing Contamination by Hands				2	1 2	0	0	0	Proper date marking ar
6	×	0		0	Hands clean and properly washed	0	0		,	2 0	0	×	0	Time as a public health
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	Ľ		1 -		_	
_	-				alternate procedures followed		_			IN	OUT	NA	NO	Cons
8	250	0			Handwashing sinks properly supplied and accessible	0	0	2	12	3 35	l o	0		Consumer advisory pro
		OUT	NA	NO	Approved Source				Ľ	-	_	-		food
9	黨	0			Food obtained from approved source	0	0		- 1	IN	OUT	NA	NO	Highly Sus
10	0	0	0	×	Food received at proper temperature	0	0	١	2	4 0	0	320		Pasteurized foods used
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ľ		Ť			T dotted aced records does
12	M	0	0	0	Required records available: shell stock tags, parasite	0	0		ш	IN	OUT	NA	NO	
-	IN	OUT	NA	NO	Protection from Contamination		_	_	2	5 0	10	X		Food additives: approv
13	×		0	110	Food separated and protected	0	0	4	_	6 19		-	J.	Toxic substances prop
14	_		ŏ		Food-contact surfaces: cleaned and sanitized	ŏ	ŏ	5	H	IN	_	NA	NO	Conformance v
			Ť	I	Proper disposition of unsafe food, returned food not re-			Ť	l.	-	-			Compliance with variar
15	×	0			served	0	0	2	2	7 🌣	۱ o	0		HACCP plan

Complia			Compliance Status	COS	К	WI		
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	黨	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	×		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	
26	8	0			Toxic substances properly identified, stored, used	0	0	3
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	×	0	0		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

			G00	DR	a/.
		OUT=not in compliance COS=com			
		Compliance Status	cos	R	WT
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	2
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	0	Food properly labeled; original container, required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	0	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	1
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	1
44	_				

specti		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment	1000		
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	-
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	,
47	0	Nonfood-contact surfaces clean	0	0	-
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	_:
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١ ١
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	'
	OUT	Administrative Items			
55	0	Current permit posted	0	0	Г
56	0	Most recent inspection posted	0	0	L.
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

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 report. T.C.A. sections (8-14-703, 68-14-705, 68-14-706, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

07/14/2022 Signature of Environmental Health Specialist

07/14/2022

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

PH-2267 (Rev. 6-15)

Free food safety training classes are available each month at the county health department.

Please call () 6153405620 to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Number # [605242937

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.	\Box
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)					
3 comp sink High temp machine	QA High temp		165					

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Walk in cooler	34					
Reach in cooler	37					
Walk in cooler (beer)	40					
Walk in cooler 3 (Beverage)	36					

Food Temperature								
Description	State of Food	Temperature (Fahrenheit)						
Raw pork in walk in cooler	Cold Holding	38						
Cooked rice in walk in cooler 4	Cold Holding	38						
Cooked chicken in walk in cooler 4	Cold Holding	36						

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Number: 605242937

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne 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: Observed great hand washing practice.
- 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.

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- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (IN) Shell stock tags available.
- 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NO) TCS food is not being held hot during inspection.

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: Verified.
- 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: Not in use currently.

57:

58:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

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

Establishment Name: Union Station Banquet Kitchen			
Establishment Number: 605242937			
Comments/Other Observations (cont'd)			
Additional Comments (cont'd)			
See last page for additional comments.			

Establishment Information

Establishment Information						
Establishment Name: Ur	nion Station Banquet I	Kitchen				
Establishment Number #:	605242937					
Sources						
Source Type:	Food	Source:	Us Foods, Creations			
Source Type:		Source:				
Source Type:		Source:				
Source Type:		Source:				
Source Type:		Source:				
Additional Comme	nts					