

Risk Category

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

级 Yes O No

SCORE

O Farmer's Market Food Unit Makeshift Remanent O Mobile Establishment Name Type of Establishment 811 Dickerson Pike O Temporary O Seasonal Address Nashville Time in 05:05 PM AM / PM Time out 05:35: PM AM / PM City 04/04/2023 Establishment # 605316534 Embargoed 0 Inspection Date O Follow-up **E**Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Number of Seats 52

Follow-up Required

О3

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

| 117 | ¥=in c | ompli | ance |    | OUT=not in compliance NA=not applicable NO=not observe                                    | id  |   | Ö  |
|-----|--------|-------|------|----|---|-----|---|----|
|     |        |       |      |    | Compliance Status   | cos | R | WT |
|     | IN     | OUT   | NA   | NO | Supervision   |     |   |    |
| 1   | 盔      | 0     |      |    | Person in charge present, demonstrates knowledge, and<br>performs duties                  | 0   | 0 | 5  |
|     | IN     | OUT   | NA   | NO | Employee Health   |     |   |    |
| 2   | ЭK     | 0     |      |    | Management and food employee awareness; reporting   | 0   | 0 |    |
| 3   | 寒      | 0     |      |    | Proper use of restriction and exclusion   | 0   | 0 | 5  |
|     | IN     | OUT   | NA   | NO | Good Hygienic Practices   |     |   |    |
| 4   | X      | 0     |      | 0  | Proper eating, tasting, drinking, or tobacco use  | 0   | 0 |    |
| 5   | *      | 0     |      | 0  | No discharge from eyes, nose, and mouth   | 0   | 0 |    |
|     | IN     | OUT   | NA   | NO | Preventing Contamination by Hands   |     |   |    |
| 6   | 黨      | 0     |      | 0  | Hands clean and properly washed   | 0   | 0 |    |
| 7   | 氮      | 0     | 0    | 0  | No bare hand contact with ready-to-eat foods or approved<br>alternate procedures followed | 0   | 0 | 5  |
| 8   | ×      | 0     |      |    | Handwashing sinks properly supplied and accessible  | 0   | 0 | 2  |
|     | IN     | OUT   | NA   | NO | Approved Source   |     |   |    |
| 9   | 黨      | 0     |      |    | Food obtained from approved source  | 0   | 0 |    |
| 10  | 0      | 0     | 0    | ×  | Food received at proper temperature   | 0   | 0 |    |
| 11  | ×      | 0     |      |    | Food in good condition, safe, and unadulterated   | 0   | 0 | 5  |
| 12  | 0      | 0     | ×    | 0  | Required records available: shell stock tags, parasite<br>destruction                     | 0   | 0 |    |
|     | IN     | OUT   | NA   | NO | Protection from Contamination   |     |   |    |
| 13  | 黛      | 0     | 0    |    | Food separated and protected  | 0   | 0 | 4  |
| 14  | ×      | 0     | 0    |    | Food-contact surfaces: cleaned and sanitized  | 0   | 0 | 5  |
| 15  | 涎      | 0     |      |    | Proper disposition of unsafe food, returned food not re-<br>served                        | 0   | 0 | 2  |

|    |    |     |     |    | Compliance Status   | COS | R | WT |
|----|----|-----|-----|----|---|-----|---|----|
|    | IN | OUT | NA  | NO | Cooking and Reheating of Time/Temperature<br>Control For Safety (TCS) Foods |     |   |    |
| 16 | 0  | 0   | 0   | 黨  | Proper cooking time and temperatures  | 0   | 0 | 5  |
| 17 | 0  | 0   | 300 | 0  | Proper reheating procedures for hot holding                                 | 0   | 0 | ,  |
|    | IN | оит | NA  | NO | Cooling and Holding, Date Marking, and Time as<br>a Public Health Control   |     |   |    |
| 18 | 0  | 0   | X   | 0  | Proper cooling time and temperature   | 0   | 0 |    |
| 19 | ×  | 0   | 0   | 0  | Proper hot holding temperatures   | 0   | 0 |    |
| 20 | 24 | 0   | 0   |    | Proper cold holding temperatures  | 0   | 0 | 5  |
| 21 | 0  | 0   | 0   | 24 | 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<br>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 | оит | NA  | NO | Chemicals   |     |   |    |
| 25 | 0  | 0   | 3%  |    | Food additives: approved and properly used                                  | 0   | 0 | 5  |
| 26 | 0  | 25. |     |    | 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<br>HACCP plan            | 0   | 0 | 5  |

#### trol the introduction of pathogo ns, chemicals, and physical objects into foods.

L PRACTICES

|    |     |  | GOO |   |     |
|----|-----|--|-----|---|-----|
|    |     | OUT=not in compliance COS=corr   |     |   |     |
|    |     | Compliance Status  | cos | R | W   |
|    | OUT | Caro rocc and comes  | _   |   | _   |
| 28 | 0   | Pasteurized eggs used where required                                       | 0   | 0 | 1   |
| 29 | 0   |  | 0   | 0 | 12  |
| 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<br>control | 0   | 0 | 2   |
| 32 | 0   | Plant food properly cooked for hot holding                                 | 0   | 0 | 1   |
| 33 | 0   | Approved thawing methods used  | 0   | 0 | ,   |
| 34 | 0   | Thermometers provided and accurate   | 0   | 0 | Ī   |
|    | 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 | r   |
| 39 | 0   | Wiping cloths; properly used and stored                                    | 0   | 0 | _   |
| 40 | 0   | Washing fruits and vegetables  | 0   | 0 | ļ . |
|    | OUT | Proper Use of Utensils   |     |   |     |
| 41 | 0   | In-use utensils; properly stored   | 0   | 0 | Γ.  |
| 42 | 0   | Utensils, equipment and linens; properly stored, dried, handled            | 0   | 0 | ,   |
| 43 | 0   |  | 0   | 0 | r   |
| 44 |     | Gloves used properly   | 0   | 0 |     |

| pecti |     | 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,<br>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  | -:  |
| 49    | 0   | Plumbing installed; proper backflow devices  | 0    | 0  | -:  |
| 50    | 0   | Sewage and waste water properly disposed   | 0    | 0  | - : |
| 51    | 200 | Toilet facilities: properly constructed, supplied, cleaned                               | 0    | 0  | _   |
| 52    | 0   | Garbage/refuse properly disposed; facilities maintained                                  | 0    | 0  |     |
| 53    | 2%  | 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  | П   |
| 56    | 0   | Most recent inspection posted  | 0    | 0  | '   |
|       |     | Compliance Status  | YES  | NO | V   |
|       |     | 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  |     |

er. You have the right to request a hi n ten (10) days of the date of the

04/04/2023 gnature of Person In Charge Date Signature of Environmental Health Specialist

04/04/2023

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629 ) 6153405620 Please call ( to sign-up for a class.

Date

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



| Establishment l    | Information |
|--------------------|-------------|
| Establishment Name | Makeshift   |

Establishment Number #: 605316534

| 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 wenty-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.  |  |
| Sarage 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-enciosed areas is infiltrating into areas where smoking is prohibited.  |  |
| Smoking observed where smoking is prohibited by the Act.   |  |

| Warewashing Info   | ashing Info    |     |                           |  |  |
|--------------------|----------------|-----|---------------------------|--|--|
| Machine Name       | Sanitizer Type | PPM | Temperature ( Fahrenhelt) |  |  |
| Autochlor low temp | Chlorine       | 50  |                           |  |  |
|                    |                |     |                           |  |  |

| Equipment Temperature | ent Temperature           |  |  |  |  |
|-----------------------|---------------------------|--|--|--|--|
| Description           | Temperature ( Fahrenheit) |  |  |  |  |
| Prep cooler           | 40                        |  |  |  |  |
| Reach in cooler       | 37                        |  |  |  |  |
|                       |                           |  |  |  |  |
|                       |                           |  |  |  |  |

| Food Temperature                       |               |                           |
|--|---------------|---------------------------|
| Description                            | State of Food | Temperature ( Fahrenheit) |
| Raw chicken in reach in cooler         | Cold Holding  | 40                        |
| Cooked peppers and onions on stove top | Hot Holding   | 140                       |
|  |               |                           |
|  |               |                           |
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|  |               |                           |
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|  |               |                           |
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|  |               |                           |

| Observed Violations   |
|---|
| Total # 4   |
| Repeated # ()   |
| 26: Chemical spray bottle with blue liquid not labeled. Corrective Action: label on |
| site.   |
| 26: Chemical spray bottle with purple liquid not labeled in mens bathroom.          |
| Corrective Action: train label chemical bottles.                                    |
| 51: Bathroom doors do not self close all the way.                                   |
| 53: Excess condensation building up and puddling on bottom shelf of prep            |
| cooler.   |
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<sup>&</sup>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



#### Establishment Information

Establishment Name: Makeshift Establishment Number: 605316534

### 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 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 employee wash hands properly before cooking.
- 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.
- 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: (NA) No TCS foods reheated for hot holding.
- 18: (N.A.) No cooked food is cooled, prepares no TCS food from ambient temperature ingredients that require cooling, does not receive raw eggs, shellstock, or milk.
- 19: See temp.
- 20: See temp.
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 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.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.

57:

58:

## Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

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

| Establishment Name: Makeshift          |  |
|--|--|
| Establishment Number: 605316534        |  |
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| Comments/Other Observations (cont'd)   |  |
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| Additional Comments (cont'd)           |  |
| See last page for additional comments. |  |
| see last page for additional comments. |  |
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Establishment Information

| Establishment Name:    | akeshift  |         |      |  |
|------------------------|-----------|---------|------|--|
| Establishment Number # | 605316534 |         |      |  |
| Sources                |           |         |      |  |
| Source Type:           | Water     | Source: | City |  |
| Source Type:           | Food      | Source: | PFG  |  |
| Source Type:           |           | Source: |      |  |
| Source Type:           |           | Source: |      |  |
| Source Type:           |           | Source: |      |  |
| Additional Comme       | nts       |         |      |  |
|                        |           |         |      |  |