

Establishment Name

Purpose of Inspection

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile Type of Establishment

SCORE

O Temporary O Seasonal Time in 11:40; AM AM / PM Time out 12:50; PM AM / PM

05/14/2024 Establishment # 605245738 Embargoed 0 Inspection Date

O Complaint

O Follow-up

Dream Events & Catering

200 Hill Avenue

Nashville

KRoutine

O Preliminary O Consultation/Other

Risk Category О3 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	4=in c	ompli	ence		OUT=not in compliance NA=not applicable NO=not observ	ed		C	05=
					Compliance Status	COS	R	WT] [
	IN	OUT	NA	NO	Supervisien				П
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	H
	IN	OUT	NA	NO	Employee Health] [
2	-MC	0			Management and food employee awareness; reporting	0	0		П
3	寒	0			Proper use of restriction and exclusion	0	0	5	П
	IN	ОИТ	NA	NO	Good Hygienic Practices	\top			П
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	11
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	0	П
	IN	OUT	NA	NO	Preventing Contamination by Hands				П
6	黨	0		0	Hands clean and properly washed	0	0		П
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	$\ \cdot\ $
8	0	26			Handwashing sinks properly supplied and accessible	0	0	2	П
	IN	OUT	NA	NO	Approved Source				Ιl
9	黨	0			Food obtained from approved source	0	0		П
10	0	0	0	3%	Food received at proper temperature	0	0		П
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	П
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		П
	IN	OUT	NA	NO	Protection from Contamination				1 [
13	×	0	0		Food separated and protected	0	0	4	11
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5] [
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	۰
	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	寒	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	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

PRACTICES

			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	
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	:
32	0	Plant food properly cooked for hot holding	0	0	r
33	0	Approved thawing methods used	0	0	7
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	ŀ
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	ŀ
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			Π
41	0	In-use utensils; properly stored	0	0	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0		0	0	r

spect	ion	R-repeat (violation of the same code provision			
		Compliance Status	COS	R	WT
	OUT	Utensils and Equipment		_	
45	0	Food and nonfood-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	0	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	0	W	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	_ 0	0	

cuous manner. You have the right to request a h in (10) days of the date of the 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

05/14/2024

Date Signature of Environmental Health

05/14/2024 Date

Signature of Person In Charge

**** 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.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Dream Events & Catering Establishment Number ≠: [605245738]

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.	\neg
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 temperature dishwasher	CI	100					
3 compartment sink not in use	Qa						
Wash bucket		400					

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Expo Walk in cooler	35				
Walk in freezer	-11				
Walk in cooler empty	48				
Walk in cooler receiving	36				

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Crabcakes in Walk in cooler	Cold Holding	38			
Cooked beef in Walk in cooler	Cold Holding	40			
Cooked chicken nuggets in Walk in cooler	Cold Holding	42			
Raw beef in Walk in cooler	Thawing	33			
Half and half in Walk in cooler	Cold Holding	39			
Ham in Walk in cooler	Cold Holding	37			

Observed Violations
Total # 1
Repeated # ()
8: Hand sink needed in cold prep area hat was moved to front of receiving
cooler. Corrective action- 30 day notice issued to install handsink in cold prep
area. Other handsinks on prep line and back storage can be used until installed
area. Other manasimo on prop inte and back storage can be asea and mistanea

***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: Dream Events & Catering

Establishment Number: 605245738

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Health policy available on site in application
- 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: Employees have good handwashing practices
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

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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: (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: Nonraw animal foods cooked during inspection
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling during inspection
- 19: (NO) TCS food is not being held hot during inspection.
- 20: See temperature log.
- 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: "No Smoking" signs or the international "No Smoking" symbol are not conspicuously posted at every entrance. 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: Dream Events & Catering				
Establishment Number: 605245738				
Comments/Other Observations (cont'd)				
Additional Comments (contin				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Name: Dream Events & Catering Establishment Number # 605245738						
Leading interit (vulliber #;	605245738					
Sources						
Source Type:	Food	Source:	What chefs want			
Source Type:	Food	Source:	Gfs			
Source Type:	Food	Source:	Sysco			
Source Type:	Water	Source:	City			
Source Type:		Source:				
Additional Comme	ents					
30 day notice on ins	stallation of handsink in c	cold prep area.				