TENNESSEE DEPARTMENT OF HEALTH IN SERVICE ESTABLISHMENT INSPECTION REPORT

6/230

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· 1744																							
Establishme	ent N	lame	Tł	ne Eastei	rn Po	eak (Comm	nissa	ry Kitch	en						Estab	Ealback		Farmer's Market Food Unit Ø Permanent O Mobile	10			
Address			41	L1 W Tho	omps	son L	.n	,						Ty	pe of	Estab	lishm	ien	O Temporary O Seasonal				
City			Na	ashville					Time	n 01	1:0	5 F	PM	A	M/1	РМ Т	ime o	out	01:40: PM AM / PM				
Inspection D	Date		00	6/16/20	022	Estat	blishmen	n# 60					Emb	_									
Purpose of	Insp			Routine		- Follow			O Complain			_	elimir) Co	ons	suitation/Other				
Risk Catego	хry		0	1	81	R 2			O 3			O 4				F	ollow	r-u;	p Required O Yes 🕱 No	Number of S	Reats	_	
	Rial																		to the Centers for Disease Cont control measures to prevent illn		tion		
						F	OODBO	RNE I	LLNESS R	ISK F	ACT	ors	AND	D PU	BLI	C HE	штн	11	INTERVENTIONS				
IN=in comp				T=not in compli					O=not observ		ltem					-site du			ch item as applicable. Deduct points for section Rerepent (violation of th				
- menicong	/10110	~				nce St		<i>no n</i>	NO-TIOL WORLD		R		ĨĒ			-srie uu		iapi	Compliance Status			R	WT
	IT N	A NO	_			Superv								IN	00	T NA	NO		Cooking and Reheating of Time. Control For Safety (TCS)				
1 邕 0			pe	rson in charge rforms duties		-			adge, and	0	0	5		0					Proper cooking time and temperatures		0	0	5
2 2 0		A NO		inagement an			e Health ee aware		eporting	0	0		17	0			1	t,	Proper reheating procedures for hot hol Cooling and Holding, Date Markin	-	0	0	
3 赏 0			Pr	oper use of re	striction	n and ex	xclusion			0	0	5		IN			NO	2	a Public Health Cont				
IN OU 4 溢 O	TN			G oper eating, ta			c Practi or tobac			0	0		18	00			_	_	Proper cooling time and temperature Proper hot holding temperatures		0	0	
500			No	discharge fro	m eyes	s, nose,	and mou	uth		ŏ	ŏ	5	20		0	0		P	Proper cold holding temperatures		0	ŝ	5
6 0 0				nds clean and			nination hed	руна	nas	0	0		21	-	-			+	Proper date marking and disposition Time as a public health control: procedu	ires and records		0	
700		0		bare hand co emate proced			dy-to-eat	foods o	r approved	0	0	5	-	IN			-	1	Consumer Advisory		Ŭ	Ŭ	
8 0 0 IN 00 9 0 0		A NO		ndwashing sir			upplied ar		ssible	0	0	2	23	0	0	0			Consumer advisory provided for raw an food	d undercooked	0	0	4
900	2		Fo	od obtained fr	om app	proved s	source			-	0			IN	ου	T NA	NO	_	Highly Susceptible Popul	ations			
10 O O 11 O O		0	Fo	od received at od in good cor	ndition,	, safe, a	ind unadu			0	00	5	24	0	0	0		Р	Pasteurized foods used; prohibited food	s not offered	0	0	5
11 0 0 12 0 0				quired records struction	s availa	sble: sh	ell stock t	tags, pa	arasite	0	0			IN	ου	T NA	NO	r	Chemicais				
IN OU 13 O O	TN	A NO	÷	Pret od separated			Contam	ination		0	0	4	25	0	8]	_	Food additives: approved and properly of Toxic substances properly identified, sto		0	0	5
14 O O 15 O O			Fo	od-contact sur	rfaces:	cleaned	d and sar			ŏ	ŏ	5	Ē	IN		T NA	NO	2	Conformance with Approved	Procedures	Ŭ	_	
15 0 0				oper dispositio rved	n of un	isafe for	od, return	ned food	d not re-	0	0	2	27	0	0	0			Compliance with variance, specialized p HACCP plan	rocess, and	0	0	5
		Go	od I	letail Pract	lices	are pre	eventiv	e mez	sures to c	ontro	l the	intr	oduc	ction	n of	patho	gen	s ,	, chemicals, and physical object	into foods.			
						_				GOO	DD R	ETA	L PR	UAC"	TICI	53	-						
		OL	JT≈n	ot in compliance		nce Sta	atua		COS=corr	ected o		durin							R-repeat (violation of the sar Compliance Status		cos	R	WT
00	_			Safe	e Feed	d and V								0	DUT				Utensils and Equipment				
				ggs used whe from approve						0	0	2	4	5	0				food-contact surfaces cleanable, prope and used	rly designed,	0	0	1
30 O		riance	obta	ined for speci Food T			ing meth Control			0	0	1	4	6	0	Warev	vashir	ng	facilities, installed, maintained, used, to	ast strips	0	0	1
31 0	Pr		olin	g methods use				-	nperature	0	0	2	4		-	Nonfo	od-co	onta	act surfaces clean		0	0	1
32 O		ntrol ant food	d pro	perly cooked	for hot	holding	1			0	0	1	4		OUT	Hot an	d cok	dv	Physical Facilities water available; adequate pressure		0		2
33 O 34 O				wing methods s provided an		rata				00	0	1		_				_	alled; proper backflow devices waste water properly disposed			0	2
00	_	ennom	even			ntifica	tion			Ľ		_							s: properly constructed, supplied, clean	d		ŏ	1
35 O	Fo	od prog	perty	labeled; origi	nal con	itainer; r	required	records	available	0	0	1	5	2	0	Garba	ge/ref	fus	se properly disposed; facilities maintain	ed	0	0	1
00	-			Prevention				ition										_	ties installed, maintained, and clean		0	0	1
	+			nts, and anima						0	0	2	Ľ	-	-	Adequ	ate vi	ent	itilation and lighting; designated areas u	sed	0	0	1
37 0				n prevented d	uring fo	od prep	paration,	storage	& display	0	0	1			DUT	-			Administrative items				
				nliness properly used	d and s	stored				0	0	1		_					it posted nspection posted		0	0	0
) W			s and vegetab	ies		anelle				Ō	1	F	-					Compliance Status	Art			WT
41 0	In-		_	s; properly sto	red	e of Ut					0			7					Non-Smokers Protection with TN Non-Smoker Protection Act	Mit	X	0	
				pment and link rgle-service ar					idled	0	00	1	5	8 9					fucts offered for sale ducts are sold, NSPA survey complete	d		00	0
service estab	lishr	sent pen	mit, I	tems identified	as conv	stituting	imminent	t health h	hazards shall I	be com	icted i	mmed	iately	or op	per ativ	ons sha	il cear	se.	Repeated violation of an identical risk facto . You are required to post the food service	establishment permit	t in a c	onsp	icuous
CODOR TOA	march	ione 68	44.7	03 68,44,706 6	eport in 8-14-70	a consp 8, 68-14-1	icuous me 709, 68-14	anner, Y -711, 68-	ou have the ri 14-715, 68-14-	ght to (716, 4-5	eques -320.	t a he	aring	-	-	_			ing a written request with the Commissione	/ within ten (10) days	of the	date	of this
·	. mon 06/16/2022 Naure 06/16/2022																						

Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date
	Additional food safety information can be found on our	website, http://tn.gov/health/article/eh-foodservic	e ****
PH-2267 (Rev. 6-15)	Free food safety training classes are available Please call () 6153405		RDA 629

42267 (Rev. 6-15)	Free food safety training class	RDA 629		
P2201 (1984: 0-10)	Please call () 6153405620	to sign-up for a class.	NDA 025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: The Eastern Peak Commissary Kitchen Establishment Number #: 605308187

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 inflitrating into areas where smoking is prohibited.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
Sanitizing bucket	QA	200							

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Reach-in freezer	8			
Reach-in freezer	-8			
Prep cooler	40			
Walk-in cooler	38			

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Salmon (chill room)	Cold Holding	36			
Raw chicken (walk-in cooler)	Cold Holding	36			

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Establishment Number : 605308187

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.

57: 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

Establishment Name: The Eastern Peak Commissary Kitchen Establishment Number : 605308187

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information

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Sources		
Source Type:	Source:	

Additional Comments