



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

85

Establishment Name K & V SMOKEHOUSE MT #515 Type of Establishment ☐ Farmer's Market Food Unit ☐ Permanent ☒ Mobile
Address 3944 CLARKSVILLE PIKE ☐ Temporary ☐ Seasonal
City Nashville Time in 02:00 PM AM / PM Time out 02:45 PM AM / PM
Inspection Date 05/10/2024 Establishment # 605262132 Embargoed 1
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats _____

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 (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=In compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)												
Compliance Status															COS	R	WT	Compliance Status															COS	R	WT		
IN	OUT	NA	NO	Supervision											COS	R	WT	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods											COS	R	WT		
1	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Person in charge present, demonstrates knowledge, and performs duties.											<input type="radio"/>	<input type="radio"/>	5	16	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper cooking time and temperatures											<input type="radio"/>	<input type="radio"/>	5
2	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Management and food employee awareness, reporting											<input type="radio"/>	<input type="radio"/>	5	17	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper reheating procedures for hot holding											<input type="radio"/>	<input type="radio"/>	5
3	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper use of restriction and exclusion											<input type="radio"/>	<input type="radio"/>	5		IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control													
4	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Good Hygienic Practices														18	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Proper cooling time and temperature											<input type="radio"/>	<input type="radio"/>	
5	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Preventing Contamination by Hands														19	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper hot holding temperatures											<input type="radio"/>	<input type="radio"/>	
6	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Approved Source														20	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cold holding temperatures											<input checked="" type="radio"/>	<input type="radio"/>	5
7	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Protection from Contamination														21	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper date marking and disposition											<input type="radio"/>	<input type="radio"/>	
8	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Safe Food and Water														22	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Time as a public health control: procedures and records											<input type="radio"/>	<input type="radio"/>	
9	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food Temperature Control															IN	OUT	NA	NO	Consumer Advisory													
10	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Food Identification														23	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Consumer advisory provided for raw and undercooked food											<input type="radio"/>	<input type="radio"/>	4
11	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Prevention of Food Contamination															IN	OUT	NA	NO	Highly Susceptible Populations													
12	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Proper Use of Utensils														24	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Pasteurized foods used; prohibited foods not offered											<input type="radio"/>	<input type="radio"/>	5
13	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Safe Food and Water															IN	OUT	NA	NO	Chemicals													
14	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food Temperature Control														25	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Food additives: approved and properly used											<input type="radio"/>	<input type="radio"/>	5
15	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food Identification														26	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Toxic substances properly identified, stored, used											<input checked="" type="radio"/>	<input type="radio"/>	
					Prevention of Food Contamination															IN	OUT	NA	NO	Conformance with Approved Procedures													
					Proper Use of Utensils														27	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Compliance with variance, specialized process, and HACCP plan											<input type="radio"/>	<input type="radio"/>	5

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

GOOD RETAIL PRACTICES																	
OUT=not in compliance					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)							
Compliance Status																	
OUT	COS	R	WT	Safe Food and Water													
28	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Pasteurized eggs used where required											<input type="radio"/>	<input type="radio"/>	1
29	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Water and ice from approved source											<input type="radio"/>	<input type="radio"/>	2
30	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Variance obtained for specialized processing methods											<input type="radio"/>	<input type="radio"/>	1
Food Temperature Control																	
31	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cooling methods used; adequate equipment for temperature control											<input type="radio"/>	<input type="radio"/>	2
32	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Plant food properly cooked for hot holding											<input type="radio"/>	<input type="radio"/>	1
33	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Approved thawing methods used											<input type="radio"/>	<input type="radio"/>	1
34	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Thermometers provided and accurate											<input type="radio"/>	<input type="radio"/>	1
Food Identification																	
35	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food properly labeled; original container; required records available											<input type="radio"/>	<input type="radio"/>	1
Prevention of Food Contamination																	
36	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Insects, rodents, and animals not present											<input type="radio"/>	<input type="radio"/>	2
37	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Contamination prevented during food preparation, storage & display											<input type="radio"/>	<input type="radio"/>	1
38	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Personal cleanliness											<input type="radio"/>	<input type="radio"/>	1
39	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Wiping cloths: properly used and stored											<input type="radio"/>	<input type="radio"/>	1
40	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Washing fruits and vegetables											<input type="radio"/>	<input type="radio"/>	1
Proper Use of Utensils																	
41	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	In-use utensils; properly stored											<input type="radio"/>	<input type="radio"/>	1
42	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Utensils, equipment and linens; properly stored, dried, handled											<input type="radio"/>	<input type="radio"/>	1
43	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Single-use/single-service articles; properly stored, used											<input type="radio"/>	<input type="radio"/>	1
44	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Gloves used properly											<input type="radio"/>	<input type="radio"/>	1

Compliance Status																	
OUT	COS	R	WT	Utensils and Equipment													
45	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used											<input type="radio"/>	<input type="radio"/>	1
46	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Warewashing facilities; installed, maintained, used, test strips											<input type="radio"/>	<input type="radio"/>	1
47	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Nonfood-contact surfaces clean											<input type="radio"/>	<input type="radio"/>	1
Physical Facilities																	
48	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Hot and cold water available; adequate pressure											<input type="radio"/>	<input type="radio"/>	2
49	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Plumbing installed; proper backflow devices											<input type="radio"/>	<input type="radio"/>	2
50	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Sewage and waste water properly disposed											<input type="radio"/>	<input type="radio"/>	2
51	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Toilet facilities: properly constructed, supplied, cleaned											<input type="radio"/>	<input type="radio"/>	1
52	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Garbage/refuse properly disposed; facilities maintained											<input type="radio"/>	<input type="radio"/>	1
53	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Physical facilities installed, maintained, and clean											<input type="radio"/>	<input type="radio"/>	1
54	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Adequate ventilation and lighting; designated areas used											<input type="radio"/>	<input type="radio"/>	1
Administrative Items																	
55	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Current permit posted											<input type="radio"/>	<input type="radio"/>	0
56	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Most recent inspection posted											<input type="radio"/>	<input type="radio"/>	0
Compliance Status																	
Non-Smokers Protection Act																	
57	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Compliance with TN Non-Smoker Protection Act											<input checked="" type="radio"/>	<input type="radio"/>	0
58	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Tobacco products offered for sale											<input type="radio"/>	<input type="radio"/>	0
59	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	If tobacco products are sold, NSPA survey completed											<input type="radio"/>	<input type="radio"/>	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 68-14-703, 68-14-706, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge _____ Date 05/10/2024 Signature of Environmental Health Specialist _____ Date 05/10/2024

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

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



Establishment Information

Establishment Name: K & V SMOKEHOUSE MT #515

Establishment Number #: 605262132

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 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)
3 comp sink not set up			

Equipment Temperature

Description	Temperature (Fahrenheit)
Silver cooler left open	60

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Cooked cabbage in crockpot reheating for 10mins	Hot Holding	124
Pulled pork reheating on smoker for about 10 mins	Hot Holding	77

Observed Violations

Total # 3

Repeated # 0

14: No bleach available at the time of visit/c.a person in charge went and grabbed bleach at local store.

20: Potato salad in silver cooler that was left open at 57,51f /c.a placed in freezer embargo 1st potato salad at 57f

26: Unlabeled spray bottle with green liquid-stored with bottles/c.a labeled on site

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: K & V SMOKEHOUSE MT #515

Establishment Number : 605262132

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: Policy present
- 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: Good handwashing
- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: N/o
- 17: Good reheating observed at location
- 18: N/a
- 19: (NO) TCS food is not being held hot during inspection.
- 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:

***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: K & V SMOKEHOUSE MT #515

Establishment Number : 605262132

Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

Establishment Information

Establishment Name: K & V SMOKEHOUSE MT #515

Establishment Number #:	605262132
-------------------------	-----------

Sources

Source Type:	Food
--------------	------

Source: Pfs

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments