

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Bondi Bowls MT#0901 O Permanent MMobile Establishment Name Type of Establishment 4000 Gallatin Pike O Temporary O Seasonal Address Nashville Time in 08:25 AM AM / PM Time out 08:50; AM AM / PM City 06/28/2022 Establishment # 605314068 Embargoed 0 Inspection Date O Follow-up **K**Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Follow-up Required

О3

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

itus (IN, OUT, NA, NO) for ec

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

	Compliance Status						R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	0	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	0	Proper cooling time and temperature	0	0	
19		0	0	0	Proper hot holding temperatures	0	0	
20	0	0	0		Proper cold holding temperatures	0	0	5
21	0	0	0	0	Proper date marking and disposition	0	0	•
22	0	0	0	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals	Chemicals		
25	0	0	0		Food additives: approved and properly used	0	0	5
26	0	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	0		Compliance with variance, specialized process, and HACCP plan	0	0	5

级 Yes O No

ns, chemicals, and physical objects into foods.

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		OUT=not in compliance COS=corr				inspect	on	
		Compliance Status	cos	R	WT			
	OUT	Safe Food and Water					OUT	
28		Pasteurized eggs used where required	0	0	1	45	0	Foo
29		Water and ice from approved source	0	0	2	40		con
30		Variance obtained for specialized processing methods	0	0	1	46	0	Wa
	OUT	Food Temperature Control				40		1110
	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	47	0	Nor
31	١,٠	control	"	٧	*		OUT	-
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Hot
33	Ō	Approved thawing methods used	Ō	ō	1	49	ō	Plu
34	0	Thermometers provided and accurate	0	0	1	50	0	Sev
	OUT	Food Identification	1	Ť	-	51	ŏ	Toi
35	0	Food properly labeled; original container; required records available	0	0	1	52	0	Ga
	OUT	Prevention of Feed Contamination				53	0	Phy
36	0	Insects, rodents, and animals not present	0	0	2	54	0	Ade
37	0	Contamination prevented during food preparation, storage & display	0	0	1		оит	Γ
38	0	Personal cleanliness	0	0	1	55	0	Cur
39	0	Wiping cloths; properly used and stored	0	0	1	56	0	Mo
40	0	Washing fruits and vegetables	0	0	1			
	OUT	Proper Use of Utensils			\neg			Т
41	0	In-use utensils; properly stored	0	0	1	57		Cor
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58	1	Tot
43	0	Single-use/single-service articles; properly stored, used	0	0	1	59	1	If to
44	0	Gloves used properly	0	0	1			

pect		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensiis and Equipment	1000		
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	- 3
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	•
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	4
	OUT	Administrative Items			
55	0	Current permit posted	0	0	T-6
56	0	Most recent inspection posted	0	0	_ `
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	١.
59		If tobacco products are sold, NSPA survey completed	- 0	0	

You have the right to request a hearing regten (10) days of the date of the

06/28/2022

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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-foodservice ****

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



	Establishment Information
- 1	

Establishment Name: Bondi Bowls MT#0901
Establishment Number #: 605314068

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)				
	I		l				

Equipment Temperature						
Description Temperature (Fahre						
Prep cooler	41					
Open top prep cooler	35					
Reach in freezer	0					

Food Temperature					
Description	State of Food	Temperature (Fahrenheit			

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Establishment Information



Comments/Other Observations	
57: 58:	
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 Name: Bondi Bowls MT#0901				
Establishment Number: 605314068				
Comments/Other Observations (cont'd)				
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Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

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Establishment Name: Bondi Bowls MT#0901					
Establishment Number #: 605314068					
Sources					
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Additional Comments					
43 gallon fresh water 55 gallon fresh					
Metro fire ok Metro eater ok Commissary ok					