



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

75

Establishment Name: Rand Dining Hall / Chef James Bistro
Address: 2301 Vanderbilt Pl
City: Nashville
Inspection Date: 08/20/2024
Time in: 12:50 PM
Time out: 02:30 PM
Risk Category: 03
Number of Seats: 600

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.)

Table with 2 main sections: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

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

GOOD RETAIL PRACTICES

Table with 2 main sections: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act, and Compliance Status.

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.

Signature of Person In Charge: [Signature] Date: 08/20/2024
Signature of Environmental Health Specialist: [Signature] Date: 08/20/2024

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: Rand Dining Hall / Chef James Bistro
 Establishment Number #: 605002195

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)
#2 high temperature	Heat		168
#1 high temperature	Heat		173

Equipment Temperature

Description	Temperature (Fahrenheit)
Reach In freezer	0
Milk cooler	40
#2 walk in cooler	36
#1 walk in cooler	39

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
rice in warmer	Hot Holding	140
Broccoli in warmer	Hot Holding	148
Fish in warmer	Hot Holding	187
Milk in milk cooler	Cold Holding	39
Rice in warmer in the back area	Hot Holding	160
Cooked sweet potatoes	Cold Holding	37
mashed potatoes	Cold Holding	36
Mac and cheese in walk in cooler	Cold Holding	38
Chicken in #1 walk in cooler	Cold Holding	38
Beans in #2 walk in cooler	Cold Holding	39
Cooked potatoes in #1 walk in cooler	Cold Holding	37
Tofu in #1 walk in cooler	Cold Holding	36
Boiled eggs in #1 walk in cooler	Cold Holding	36
Chicken	Cooking	184

Observed Violations

Total # 9

Repeated # 0

4: Multiple employees were observed drinking from cups that does not have a lid nor straw. Corrective action, employees were trained.

6: Employee was observed handling dirty dishes and immediately handling clean dishes without washing hands. Corrective action, person in charge trained employee. Employee washed his hands.

8: There was no paper towel at hand washing sink beside server line.

8: There was a huge crate stored in front of handwashing sink beside dishwasher. Corrective action, person in charge moved crate. This crate was obstructing the handwashing sink and the handwashing sink was not accessible.

11: Excessive damaged can of artichoke hearts marinated quartered stored with good cans in the back area (metal was touching metal). Corrective action, the dangers of clostridium botulinum was discussed. Person in charge separated damaged can.

21: Milk that was opened yesterday morning around 9am in milk cooler does not have a date mark. Time now is 1:46pm. Corrective action, 24 hours date marking was explained to person in charge.

35: Multiple white bins containing flour was not labeled.

37: Multiple personal cups and drinks were stored on different prep tables in the back area.

45: Chipped white spatula stored with clean spoons in front of dishwasher.



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: An employee health policy is available
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: Check temperature log
- 10: (NO): No food received during inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13:
- 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: Check temperature log
- 17: (NO) No TCS foods reheated during inspection.
- 18: Person in charge demonstrates knowledge
- 19: Check temperature log
- 20: Check temperature log
- 22: Written policy is being followed
- 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:
- 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.

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Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

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Sources

Source Type: Food Source: US foods

Source Type: Source:

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Source Type: Source:

Additional Comments