

Risk Category

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Rand Dining Hall / Chef James Bistro Permanent O Mobile Establishment Name Type of Establishment 2301 Vanderbilt Pl O Temporary O Seasonal Address Nashville Time in 12:50 PM AM / PM Time out 02:30; PM City 08/20/2024 Establishment # 605002195 Embargoed 0 Inspection Date O Follow-up **K**Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection

О3

Number of Seats 600

Follow-up Required

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed								Ö
	Compliance Status							WT
	IN	OUT	NA	NO	Supervision			
1	1 嵐 0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	
	IN	OUT	NA	NO	Employee Health			
2	TXC	0			Management and food employee awareness; reporting	0	0	$\Box$
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	0	*		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	ı °
	IN	OUT	NA	NO	Proventing Contamination by Hands			
6	0	寒		0	Hands clean and properly washed	0	0	
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	0	26			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	0	×			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	×	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re-	0	0	2

					Compliance Status	cos	R	WT
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	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	Proper hot holding temperatures	0	0	
20		0	0		Proper cold holding temperatures	0	0	5
21	0	280	0	0	Proper date marking and disposition	0	0	*
22	X	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	335		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

级 Yes O No

#### the introduction of pathogo s, chemicals, and physical objects into foods.

L PRACTICES

			G00		
		OUT not in compliance COS-com			
	TOUT	Compliance Status Safe Food and Water	cos	K	w
00			-		
28	0	Pasteurized eggs used where required	0	0	Ľ
29	0	Water and ice from approved source	0	0	_
30	0	Variance obtained for specialized processing methods	0	0	Ŀ
	OUT Food Temperature Control				
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	×	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	1
37	338	Contamination prevented during food preparation, storage & display	0	0	,
38	0	Personal cleanliness	0	0	г
39	0	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	in-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	Т
44	-	Gloves used properly	0	0	_

rspect	ion	R-repeat (violation of the same code provision			
		Compliance Status	COS	R	WT
	OUT			_	
45	麗	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	
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 120	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	_ 0	0	

You have the right to request a h n (10) days of the date of the

Signature of Person In Charge

08/20/2024 Date 08/20/2024

\*\*\*\* 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.

Date

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



#### Establishment Information

Establishment Name: Rand Dining Hall / Chef James Bistro
Establishment Number ≠: 605002195

Smoking observed where smoking is prohibited by the Act.

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.	

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 # ()
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 opned 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.

<sup>&</sup>quot;"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: Rand Dining Hall / Chef James Bistro

Establishment Number: 605002195

### 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:

## Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Rand Dining Hall / Chef James Bistro				
Establishment Number: 605002195				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				
, 5				

Establishment Information

Establishment Name: Ran		James Bistro		
Establishment Number #:	605002195			
Sources				
Source Type:	Food	Source:	US foods	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comment	ts			

Establishment Information