

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit AMBROSIA CATERING TN Remanent O Mobile Establishment Name Type of Establishment 2211 GLADSTONE AVE O Temporary O Seasonal Address Nashville Time in 02:45 PM AM / PM Time out 02:50; PM AM / PM City 06/06/2022 Establishment # 605262283 Embargoed 0 Inspection Date ∰ Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other Risk Category О3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

II.	4 =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		Ö
					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	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-	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	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	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	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			
25		0	0		Food additives: approved and properly used	0	0	5
26	0	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	0		Compliance with variance, specialized process, and HACCP plan	0	0	5

s to control the introduction of pathogens, chemicals, and physical objects into foods.

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		OUT=not in compliance COS=corr				inspe	ctic	×
		Compliance Status	cos	R	WT			
	OUT	Safe Food and Water					П	1
28	0	Pasteurized eggs used where required	0	0	1	45		Γ
29		Water and ice from approved source	0	0	2	L	_	L
30	0	The state of the s	0	0	1	46	6	Γ
	OUT	Food Temperature Control				L	_	L
31	0	Proper cooling methods used; adequate equipment for temperature	0	_	2	47	7	Γ
31	10	control	0	0	2			Ì
32	0	Plant food properly cooked for hot holding	0	0	1	48	8	Ē
33	0	Approved thawing methods used	0	0	1	45	9	Ī
34	0	Thermometers provided and accurate	0	0	1	50	0	Ī
	OUT	Food Identification				51	1	Ī
35	0	Food properly labeled; original container; required records available	0	0	1	50	2	Ī
	OUT	Prevention of Food Contamination				53	3	Ī
36	0	Insects, rodents, and animals not present	0	0	2	54	4	
37	0	Contamination prevented during food preparation, storage & display	0	0	1		T	4
38	0	Personal cleanliness	0	0	1	55	5	ľ
39	0	Wiping cloths; properly used and stored	0	0	1	56	हा	Ī
40	0	Washing fruits and vegetables	0	0	1			_
	OUT	Proper Use of Utensils			\Box		П	Ī
41	0	In-use utensils; properly stored	0	0	1	57	7	Ī
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58		
43	0	Single-use/single-service articles; properly stored, used	0	0	1	55	9]	
44	0	Gloves used properly	0	0	1			_

spect	ion	R-repeat (violation of the same code provision			
		Compliance Status	COS	R	WT
	OUT	Utensils and Equipment		_	
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	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	۰
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0	W	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	_ 0	0	

conspicuous manner. You have the right to request a h 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320. ten (10) days of the date of th

06/06/2022

Date Signature of Environmental

06/06/2022

Signature of Person In Charge

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								
Establishment Name: AMBROSIA CATERING TN								
Establishment Number #: 605262283								
MCDA Commun. To be completed if	4F7 := #N=#							
NSPA Survey – To be completed if: Age-restricted venue does not affirmatively rest		facilities at all times to ne	rsons who are					
twenty-one (21) years of age or older.								
Age-restricted venue does not require each per	son 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	s in non-enclosed areas are n	ot completely removed or	ropen.					
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	rohibited.						
Smoking observed where smoking is prohibited	by the Act.							
Warewashing Info	A continue Trans							
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renneit)				
Equipment Temperature								
Description			Temperature (Fahr	enhelt)				
-			•					
Food Temperature								
Description		State of Food	Temperature (Fahr	renheit)				
			1					

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Establishment Information



ments/Other Observations smoking" signs or the international symbols are not conspicuosly posted at every enti	rance
smoking" signs or the international symbols are not conspicuosly posted at every ent	rance
page at the end of this document for any violations that could not be displayed in this space.	
tional Comments	
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: AMBROSIA CATERING TN					
Establishment Number: 605262283					
Comments/Other Observations (cont'd)					
Additional Comments (cont'd)					
See last page for additional comments.					

Establishment Information

Establishment Name: AMBROSIA CATERING TN							
Establishment Number # 605262283							
Source							
Sources							
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							

Establishment Information