



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

61

Establishment Name NASHVILLE UNDERGROUND KITCHEN Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 105 BROADWAY ☐ Temporary ☐ Seasonal
City Nashville Time in 12:15 PM AM / PM Time out 02:20 PM AM / PM
Inspection Date 04/29/2024 Establishment # 605254711 Embargoed 8
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 421

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		
Supervision					Compliance Status			COS R WT		
1	IN	OUT	NA	NO	Person in charge present, demonstrates knowledge, and performs duties					5
Employee Health					Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods					
2	IN	OUT	NA	NO	Management and food employee awareness, reporting					5
3	IN	OUT	NA	NO	Proper use of restriction and exclusion					
Good Hygienic Practices					Cooling and Holding, Date Marking, and Time as a Public Health Control					
4	IN	OUT	NA	NO	Proper eating, tasting, drinking, or tobacco use					5
5	IN	OUT	NA	NO	No discharge from eyes, nose, and mouth					
Preventing Contamination by Hands					Proper cooking time and temperatures					
6	IN	OUT	NA	NO	Hands clean and properly washed					5
7	IN	OUT	NA	NO	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					
8	IN	OUT	NA	NO	Handwashing sinks properly supplied and accessible					2
Approved Source					Proper reheating procedures for hot holding					
9	IN	OUT	NA	NO	Food obtained from approved source					5
10	IN	OUT	NA	NO	Food received at proper temperature					
11	IN	OUT	NA	NO	Food in good condition, safe, and unadulterated					5
12	IN	OUT	NA	NO	Required records available: shell stock tags, parasite destruction					
Protection from Contamination					Proper cooling time and temperature					
13	IN	OUT	NA	NO	Food separated and protected					5
14	IN	OUT	NA	NO	Food-contact surfaces: cleaned and sanitized					
15	IN	OUT	NA	NO	Proper disposition of unsafe food, returned food not re-served					2
					Proper hot holding temperatures					
16	IN	OUT	NA	NO	Proper cooking time and temperatures					5
17	IN	OUT	NA	NO	Proper reheating procedures for hot holding					
					Proper cold holding temperatures					
18	IN	OUT	NA	NO	Proper cooling time and temperature					5
19	IN	OUT	NA	NO	Proper hot holding temperatures					
20	IN	OUT	NA	NO	Proper cold holding temperatures					
21	IN	OUT	NA	NO	Proper date marking and disposition					
22	IN	OUT	NA	NO	Time as a public health control: procedures and records					
					Consumer Advisory					
23	IN	OUT	NA	NO	Consumer advisory provided for raw and undercooked food					4
					Highly Susceptible Populations					
24	IN	OUT	NA	NO	Pasteurized foods used; prohibited foods not offered					5
					Chemicals					
25	IN	OUT	NA	NO	Food additives: approved and properly used					5
26	IN	OUT	NA	NO	Toxic substances properly identified, stored, used					
					Compliance with Approved Procedures					
27	IN	OUT	NA	NO	Compliance with variance, specialized process, and HACCP plan					5

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

OUT=not in compliance COS=corrected on-site during inspection R=repeat (violation of the same code provision)					Compliance Status			COS R WT		
Safe Food and Water					Compliance Status			COS R WT		
28	OUT				Pasteurized eggs used where required					1
29	OUT				Water and ice from approved source					2
30	OUT				Variance obtained for specialized processing methods					1
Food Temperature Control					Utensils and Equipment					
31	OUT				Proper cooling methods used; adequate equipment for temperature control					2
32	OUT				Plant food properly cooked for hot holding					1
33	OUT				Approved thawing methods used					1
34	OUT				Thermometers provided and accurate					1
Food Identification					Physical Facilities					
35	OUT				Food properly labeled; original container; required records available					1
Prevention of Food Contamination					Hot and cold water available; adequate pressure					
36	OUT				Insects, rodents, and animals not present					2
37	OUT				Contamination prevented during food preparation, storage & display					1
38	OUT				Personal cleanliness					1
39	OUT				Wiping cloths: properly used and stored					1
40	OUT				Washing fruits and vegetables					1
Proper Use of Utensils					Plumbing installed; proper backflow devices					
41	OUT				In-use utensils; properly stored					1
42	OUT				Utensils, equipment and linens; properly stored, dried, handled					1
43	OUT				Single-use/single-service articles; properly stored, used					1
44	OUT				Gloves used properly					1
					Sewage and waste water properly disposed					
45	OUT				Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used					1
46	OUT				Warewashing facilities; installed, maintained, used, test strips					1
47	OUT				Nonfood-contact surfaces clean					1
					Toilet facilities: properly constructed, supplied, cleaned					
48	OUT				Physical facilities installed, maintained, and clean					1
49	OUT				Adequate ventilation and lighting; designated areas used					1
50	OUT				Administrative Items					
51	OUT				Current permit posted					0
52	OUT				Most recent inspection posted					0
					Compliance Status			YES NO WT		
					Non-Smokers Protection Act					
57	OUT				Compliance with TN Non-Smoker Protection Act					0
58	OUT				Tobacco products offered for sale					0
59	OUT				If tobacco products are sold, NSPA survey completed					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, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person in Charge Sam Martin Date 04/29/2024 Signature of Environmental Health Specialist [Signature] Date 04/29/2024

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

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Establishment Name: NASHVILLE UNDERGROUND KITCHEN

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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)
Sanitizer bucket	QA	200	
Low-temperature dish washer	Chlorine	0	
3-compartment sink		300	

Equipment Temperature

Description	Temperature (Fahrenheit)
Expo two-door Reach in freezer	-7
Expo two-door Reach in cooler	39
Coleslaw in Expo two-door Reach in cooler	34
Expo Preptable-cooler	28

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Cut leafy greens in expo ice bin	Cold Holding	55
Coleslaw in expo ice bin	Cold Holding	39
Baken beans in line hotbox	Hot Holding	119
Collard greens in line hotbox	Hot Holding	124
Cooked ribs in line hotbox	Hot Holding	162
Baked beans on steam table	Hot Holding	151
Chopped leafy greens expo-line Preptable-cooler	Cold Holding	42
Cut leafy greens in Chopped leafy greens expo-	Cold Holding	43
Sliced tomatoes on pizza Preptable-cooler	Cold Holding	35
Fresh mozzarella in pizza Preptable-cooler	Cold Holding	32
Leafy greens on grill Preptable-cooler	Cold Holding	42
Half and half in grill Preptable-cooler	Cold Holding	38
Cooked pulled pork in grill three-door Low-boy	Cold Holding	35
Milk in fry three-door Low-boy cooler	Cold Holding	35
Raw chicken in flattop Drawer cooler	Cold Holding	31

Observed Violations
Total # 30
Repeated # 0
<p>1: PIC demonstrates lack of managerial control over establishment due to excessive number of priority and minor violations. CA: all violations revied and discussed during consultation, and PIC notified of follow-up inspection.</p> <p>8: Paper towels not available at dish pit hand sink. CA: PIC notified to have all hand sinks adequately supplied prior to follow-up.</p> <p>8: Rooftop bar hand sink no installed properly - dismounted from the wall and hanging askew. CA: maintenance ticket opened.</p> <p>8: Dishes stored in expo hand sink. CA: dishes removed, and proper hand sink use discussed.</p> <p>11: Significantly damaged cans on rack in lower level dry storage. CA: seperated, and PIC notified to go through all cans to verify no further damaged cans in circulation.</p> <p>11: Banana pudding in expo Preptable-cooler with visible mold. CA: embargo.</p> <p>13: Raw chicken stored above raw ground meat patties in grill Drawer cooler. CA: unit properly arranged.</p> <p>14: Low-temperature dish washer reading 0ppm chlorine. CA: maintenance ticket opened, and basin at 3-compartment sink set up for sanitizing.</p> <p>14: Pan fell onto floor and employee opservd picking up pan and handling reading to eat food at cook line. CA: proper sanitization discussed.</p> <p>19: Baked beans in line hotbox reaing 119°F. CA: reheated.</p> <p>20: Cut leafy greens in expo ice bin reading 55°F. CA: embargo.</p> <p>21: 2 cartons of half and half in grill Preptable-cooler not date marked. CA: date marked.</p> <p>26: Mislabeled chemical spray bottle improperly stored hanging from bar in front of alcohol bottle. CA: bottle emptied.</p> <p>26: Assorted chemical spray containers - bottle and cans - stored in proximity and above single service items. CA: properly stored.</p> <p>26: 7 cases of sanitizer wipes stored above cases of single service items on rack in lower level dry storage closet.</p>

Observed Violations

Total # 30

Repeated # 0

CA: rack properly arranged.

26: Chemical spray bottle labeled glass cleaner stored hanging from soda syrup rack on 2nd floor storage.

33: Bag of raw chicken thawing on sanitizer side of 3-compartment sink.

37: Ice scoop stored on dirty ice machine surface at ice machines.

37: Unopened employee drink store on top shelf of expo-line Preptable-cooler.

37: Open employee drink in bottle with screw top cap stored on lin three-door Low-boy cooler.

39: Sanitizer bucket stored on floor throughout.

39: Wet cloth stored on prep table by dish pit next to clean plates.

41: In use utensils stored in standing water at expo station.

41: In use knife stored in crevice between prep table and pizza Preptable-cooler.

47: Grill three-door Low-boy cooler gaskets noticeably dirty and damaged.

52: Excessive refuse stored around outside waste collection area.

53: Vents excessively dirty throughout.

53: Ceiling tiles missing at kitchen entrance and above ice machines.

54: Noxious odor in lower level mop room.

55: Inspection posted out of date.

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Comments/Other Observations

2: Posted and reviewed.
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.
9: Food source(s) listed.
10: (NO): No food received during inspection.
12: (NA) Shell stock not used and parasite destruction not required at this establishment.
15: (IN) No unsafe, returned or previously served food served.
16: Food temps listed.
17: (NO) No TCS foods reheated during inspection.
18: No cooling observed.
22: (NA) No food held under time as a public health control.
23: Verified.
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: No signage at main entrance or back employee entrance.
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:	PFG, sysco
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Source Type:	Water	Source:	City
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Source Type:		Source:	
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Source Type:		Source:	
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Source Type:		Source:	
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Additional Comments

No visible thermometer in prep two-door Low-boy cooler.

Far left men's restroom hand sink lacks cold water pressure.