

Risk Category

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 09:11; AM AM / PM Time out 10:00; AM AM / PM City 05/16/2024 Establishment # 605262283 Embargoed 0 Inspection Date O Follow-up **E**Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection

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Follow-up Required

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

117	IN-in compliance OUT-not in compliance NA-not applicable NO-not observed O							
	Compliance Status					cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	邕	0			Person in charge present, demonstrates knowledge, and performs duties		0	5
	IN OUT NA NO Employee Health							
2	- DAG	0			Management and food employee awareness; reporting		0	
3	▼ O Proper use of restriction and exclusion ■ Proper use of restriction ■ Proper use of restr		0	0	5			
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	°
	IN OUT NA NO Preventing Contamination by Hands							
6	黨	0		0	Hands clean and properly washed	0	0	
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	8 X O			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	Ж	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	黛	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	涎	0			Proper disposition of unsafe food, returned food not re-	0	0	2

Compliance Status						COS	R	WT
IN OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods								
16		0	0	寒	Proper cooking time and temperatures	0	0	5
17	*	0	0	0	oper reheating procedures for hot holding		0	
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0.0	0	0	0	Proper cooling time and temperature	0	0	
19	_	0	0	文	Proper hot holding temperatures	0	0	
20		0	0		Proper cold holding temperatures	0	0	5
21	0	0	246	0	Proper date marking and disposition	0	0	
22	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25		0	X		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

O Yes 疑 No

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

OUT=not in compliance COS=corre Compliance Status							
	cos	R	W				
	OUT Safe Food and Water						
28	0	Pasteurized eggs used where required	0	0	1		
29	0		0	0			
30	0	Variance obtained for specialized processing methods	0	0	1		
	OUT	Food Temperature Control					
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:		
32	0	Plant food properly cooked for hot holding	0	0	r		
33	0	Approved thawing methods used	0	0	7		
34	0	Thermometers provided and accurate	0	0	Г		
	OUT	DUT Food Identification					
35	0	Food properly labeled; original container; required records available	0	0	ŀ		
	OUT	Prevention of Food Contamination					
36	0	Insects, rodents, and animals not present	0	0	:		
37	0	Contamination prevented during food preparation, storage & display	0	0	ŀ		
38	0	Personal cleanliness	0	0	г		
39	0	Wiping cloths; properly used and stored	0	0	_		
40	0	Washing fruits and vegetables	0	0	'		
	OUT Proper Use of Utensils				Π		
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		0	0	r		
-							

specti		R-repeat (violation of the same code provision Compliance Status	cos	R	W	
	OUT	Utensils and Equipment	1000			
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	-	
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	,	
47	0	Nonfood-contact surfaces clean	0	0	_	
	OUT	Physical Facilities				
48	0	Hot and cold water available; adequate pressure	0	0	_:	
49	0	Plumbing installed; proper backflow devices	0	0	-:	
50	0	Sewage and waste water properly disposed	0	0	- :	
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.	
53	0	Physical facilities installed, maintained, and clean	0	0		
54	0	Adequate ventilation and lighting; designated areas used	0	0	'	
	OUT	Administrative Items	Т			
55	0	Current permit posted	0	0	Г	
56	0	Most recent inspection posted	0	0	Ľ	
		Compliance Status	YES	NO	W	
	Non-Smokers Protection Act					
57 Compliance with TN Non-Smoker Protection Act			0			
58 Tobacco products offered for sale		0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0		

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

05/16/2024

Signature of Person In Charge

Signature of Environmental Health Specialist

05/16/2024 Date

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

Date

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.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: AMBROSIA CATERING TN

Establishment Number #: 605262283

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.	Т			
'No Smoking' signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.				
Sarage 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.	\vdash			
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)					
3 compartment sink	CI							

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Reach in cooler veggies	40				
Reach in cooler	40				
3door Reach in cooler	41				
Reach in freezer	-18				

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Sour cream in Reach in cooler	Cold Holding	43				
Cooked beef in Reach in cooler	Cooling	44				
Half and half in Reach in cooler	Cold Holding	42				
Cream cheese in 3door Reach in cooler	Cold Holding	42				
Cut cheese in 3door Reach in cooler	Cold Holding	41				
Salami in 3door Reach in cooler	Cold Holding	41				

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Comments/Other Observations

- 1: (IN): PIC has Active Managerial Control of food systems in FSE.
- 2: Health policy available on site and posted
- 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.
- 6: Employees have good hand washing practices
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.

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- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13: (IN) All raw animal food is separated and protected as required.
- 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: No cooking during inspection
- 17: (IN) All TCS foods are properly reheated for hot holding.
- 18: Cooked beef in Reach in cooler at 44° since 7:30am. It is now 9:30am.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: See temperature log.
- 21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 24 hours.
- 22: (NA) No food held under time as a public health control.
- 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: "No Smoking" signs or the international "No Smoking" symbol are NOT conspicuously posted at every entrance. 58:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}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

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Sources

Source Type: Food Source:

Restaurant depot

Source Type: Food Source: Gfs

Source Type: Food Source: Sams

Source Type: Water Source: City

Source Type: Source:

Additional Comments