

Establishment Name

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

DRURY PLAZA HOTEL MAIN KITCHEN

300 KOREAN VETERANS BLVD

Type of Establishment

Remanent O Mobile

O Farmer's Market Food Unit

Address Nashville

O Temporary O Seasonal Time in 08:05 AM AM / PM Time out 08:10: AM AM / PM

05/08/2024 Establishment # 605262034 Embargoed 0

₩ Follow-up Routine

Inspection Date Purpose of Inspection O Complaint

O Preliminary

O Yes 疑 No

Number of Seats 52

O Consultation/Other Risk Category О3 Follow-up Required

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN-in compliance		iance OUT=not in compliance NA=not applicable NO=not observe		ed		C	05=		
					Compliance Status	cos	R	WT] [
	IN	OUT	NA	NO	Supervision				П
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties		0	5	H
	IN	OUT	NA	NO	Employee Health				1 [
2	$\exists x$	0			Management and food employee awareness; reporting	0	0		П
3	×	0			Proper use of restriction and exclusion	0	0	5	П
	IN	OUT	NA	NO	Good Hygienic Practices				П
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	11
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	l °	П
	IN	OUT	NA	NO	Proventing Contamination by Hands			П	
6	100	0		0	Hands clean and properly washed	0	0		П
7	×	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	Н
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	11
	IN	OUT	NA	NO	Approved Source		П		
9	窓	0			Food obtained from approved source	ood obtained from approved source OO			П
10	0	0	0	×	Food received at proper temperature	0	0	1	П
11	×	0			Food in good condition, safe, and unadulterated OO 5		5	П	
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		П
		OUT		NO	Protection from Contamination			1 [
13	X	0	0		Food separated and protected	0	0	4	l
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	П
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	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	243	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	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	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	1	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

trol the introduction of path s, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT	Caro i con amo i i mon			
28	0	Pasteurized eggs used where required	0	0	
29	0	Water and ice from approved source	0	0	
30 Variance obtained for specialized proces		Variance obtained for specialized processing methods	0	0	
	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	г
33	0	Approved thawing methods used	0	0	г
34	0	Thermometers provided and accurate	0	0	г
OUT Food Identification					
35	0	Food properly labeled; original container; required records available	0	0	Γ
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	Γ
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	Г
OUT Proper Use of Utensils					Т
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	Г
44	10	Gloves used properly	0	0	

Signature of Person In Charge

pecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensiis and Equipment	000		
45	0	Ened and perfect contact curfaces classable properly decisioned		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	8	O Hot and cold water available; adequate pressure	0	0	_:
49		Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	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			
55	0	Current permit posted	0	0	П
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	- 100	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	_

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

05/08/2024

Date Signature of Environmental Health Specialist

05/08/2024 Date

**** 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)) 6153405620 Please call (to sign-up for a class.

RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information									
Establishment Name: DRURY PLAZA HOTEL MAIN KITCHEN									
Establishment Number #: 605262034	Establishment Number #: 605262034								
NSPA Survey - To be completed if			_						
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.									
Age-restricted venue does not require each per	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	s in non-enclosed areas are n	not completely removed o	r open.						
Smoke from non-enclosed areas is inflitrating in	nto areas where smoking is p	rohibited.							
Smoking observed where smoking is prohibited	i by the Act.								
Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renhelt)					
Equipment Temperature									
Description			Temperature (Fah	renhelt)					
			 						
Food Temperature									
Description		State of Food	Temperature (Fah	renhelt)					

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Name: DRURY PLAZA HOTEL MAIN KITCHEN

Establishment Information



Establishment Number: 605262034	
Comments/Other Observations	
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Additional Comments	

See last page for additional comments.

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Establishment Name: DRURY PLAZA HOTEL MAIN KITCHEN					
Establishment Number: 605					
Comments/Other Observ	ations (cont'd)				
1990					
Additional Comments (co					
See last page for a	lditional comments.				

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Sources							
Source Type:	Source:						
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Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							

Establishment Information