



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

82

Establishment Name Brugada Bar & Restaurant Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
 Address 204 Commerce St. ☐ Temporary ☐ Seasonal
 City Nashville Time in 07:45 PM AM / PM Time out 08:05 PM AM / PM
 Inspection Date 09/29/2022 Establishment # 605229314 Embargoed 0
 Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
 Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 82

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

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

GOOD RETAIL PRACTICES

OUT=not in compliance					COS=corrected on-site during inspection					R-repeat (violation of the same code provision)					
Compliance Status					COS	R	WT	Compliance Status					COS	R	WT
	OUT	Safe Food and Water							OUT	Utensils and Equipment					
28	☐	Pasteurized eggs used where required			☐	☐	1	45	☐	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			☐	☐	1
29	☐	Water and ice from approved source			☐	☐	2	46	☐	Warewashing facilities, installed, maintained, used, test strips			☐	☐	1
30	☐	Variance obtained for specialized processing methods			☐	☐	1	47	☐	Nonfood-contact surfaces clean			☐	☐	1
	OUT	Food Temperature Control							OUT	Physical Facilities					
31	☐	Proper cooling methods used; adequate equipment for temperature control			☐	☐	2	48	☐	Hot and cold water available; adequate pressure			☐	☐	2
32	☐	Plant food properly cooked for hot holding			☐	☐	1	49	☐	Plumbing installed; proper backflow devices			☐	☐	2
33	☐	Approved thawing methods used			☐	☐	1	50	☒	Sewage and waste water properly disposed			☐	☐	2
34	☐	Thermometers provided and accurate			☐	☐	1	51	☐	Toilet facilities: properly constructed, supplied, cleaned			☐	☐	1
	OUT	Food Identification							OUT	Administrative Items					
35	☐	Food properly labeled; original container; required records available			☐	☐	1	55	☐	Current permit posted			☐	☐	0
	OUT	Prevention of Food Contamination						56	☐	Most recent inspection posted			☐	☐	
36	☐	Insects, rodents, and animals not present			☐	☐	2	Compliance Status					YES	NO	WT
37	☒	Contamination prevented during food preparation, storage & display			☐	☐	1			Non-Smokers Protection Act					
38	☐	Personal cleanliness			☐	☐	1	57		Compliance with TN Non-Smoker Protection Act			☒	☐	0
39	☐	Wiping cloths: properly used and stored			☐	☐	1	58		Tobacco products offered for sale			☐	☐	
40	☐	Washing fruits and vegetables			☐	☐	1	59		If tobacco products are sold, NSPA survey completed			☐	☐	
	OUT	Proper Use of Utensils													
41	☐	In-use utensils; properly stored			☐	☐	1								
42	☐	Utensils, equipment and linens; properly stored, dried, handled			☐	☐	1								
43	☐	Single-use/single-service articles; properly stored, used			☐	☐	1								
44	☐	Gloves used properly			☐	☐	1								

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 68-14-203, 68-14-206, 68-14-706, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 09/29/2022 Signature of Environmental Health Specialist [Signature] Date 09/29/2022

**** 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: Brugada Bar & Restaurant

Establishment Number #: 605229314

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)
L temp dishWasher	Chlorine	50	

Equipment Temperature

Description	Temperature (Fahrenheit)
Small open top cooler	37
Prep cooler	38
3 door cooler	40
Reach in freezer	24

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Diced tomatoes in prep cooler	Cold Holding	40
Cooked noodles	Cold Holding	38
Pico in small open top	Cold Holding	41
Sausage gravy	Cold Holding	38
Cheese sauce in hot holding	Hot Holding	165
Brisket in 3 door cooler	Cold Holding	41

Observed Violations

Total # 6

Repeated # 0

8: No paper towels at hand sink/c.a stocked sink

13: Raw beef stored above ready to eat food in prep cooler/c.a moved to proper shelved

20: Fried rice sitting out on counter at 68/c.a put inside reach in freezer

23: Consumer advisory not available on menu items served under cook or raw.

CA: advisory to be added prior on next routine inspection.

37: Personal drinks stored near customer food on shelf and prep table

50: Drain from 2 comp sink not reaching all the way to drain and dumping on floor

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): An employee health policy is available.
- 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: Good hand washing observed
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9:
- 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.
- 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) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See logs
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 24: (NA) A highly susceptible population is not served.
- 25:
- 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:

***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
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Source: Restaurant depot, creation

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments