

Purpose of Inspection

KRoutine

O Follow-up

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

R=repeat (violation of the same code provisi

O Farmer's Market Food Unit **G CATERING** Remanent O Mobile Establishment Name Type of Establishment 332 HILL AVE O Temporary O Seasonal Nashville Time in 02:05 PM AM/PM Time out 03:05: PM AM/PM 05/16/2022 Establishment # 605254446 Embargoed 10 Inspection Date

Risk Category О3 04 Follow-up Required 级 Yes O No

rted to the Centers for Dis

O Preliminary

O Consultation/Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

itus (IN, OUT, NA, NO) for e

10	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		CC)\$=co	rrecte	d on-si	te duri	ng ins	pection
					Compliance Status	cos	R	WT						Compli
	IN	оит	NA	NO	Supervision					IN	оит	NA	NO	Cooking and Contr
1	羅	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	0	XX.	Proper cooking ti
	IN	OUT	NA	NO	Employee Health			-	17	ō	ŏ	ō	8	Proper reheating
2	100	0			Management and food employee awareness; reporting	0	0	\Box						Cooling and H
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	ОUТ	NA	NO	a
	IN	OUT	NA	NO	Good Hygienic Practices				18	区	0	0	0	Proper cooling tin
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	0	0	0	窓	Proper hot holding
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l ° l	20	0	X	0		Proper cold holdi
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	0	25	0	0	Proper date mark
6	滋	0		0	Hands clean and properly washed	0	0		22	0	0	×	0	Time as a public
7	釵	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5			_		_	Tittle do di public
	~		_	_	alternate procedures followed	_		Щ		IN	OUT	NA	NO	
8	氮	0	51.5	LIN.	Handwashing sinks properly supplied and accessible	0	0	2	23	0	ΙoΙ	X		Consumer adviso
_		OUT	NA	NO	Approved Source	-		-		_				food
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	Highly
10	0	0	0	28	Food received at proper temperature	0	0	١. ١	24	0	ا ہ ا	333		Pasteurized food
11	×	0		_	Food in good condition, safe, and unadulterated	0	0	5		_	ŭ			
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	
		OUT	NA	NO	Protection from Contamination				25		0	-XX		Food additives: a
13	黛	0	0		Food separated and protected	0	0	4	26	黨	0			Toxic substances
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conforma
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with HACCP plan

O Complaint

Compliance Status							R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	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	文	Proper hot holding temperatures	0	0	
20	0	- X	0		Proper cold holding temperatures	0	0	5
21	0	25	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	335		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	- XX		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	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.

		OUT=not in compliance COS=con					
		Compliance Status	cos	R	W		
	OUT						
28	0	Pasteurized eggs used where required	0	0	١.		
29		Water and ice from approved source	0	0			
30	0	Variance obtained for specialized processing methods	0	0	Ľ		
	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	1		
34	0	Thermometers provided and accurate	0	0	Г		
	OUT	Food Identification					
35	0	Food properly labeled; original container; required records available	0	0	,		
	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	1		
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					
41	120	in-use utensils; properly stored	0	0	г		
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1		
43	0	Single-use/single-service articles; properly stored, used	0	0	r		
44	0	Gloves used properly	0	0			

ecti	2011	R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment	1		
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	-
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	•
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	٠
53	2%	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	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	V
		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	

us manner. You have the right to request a hi ten (10) days of the date of the

05/16/2022

Date Signature of Environmental Health Specialist

05/16/2022 Date

ure of Person In Charge **** 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) 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: G CATERING
Establishment Number #: | 605254446

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)				
Chemical dish machine	Chlorine	100					

Equipment Temperature							
Description	Temperature (Fahrenheit)						
Reach in cooler	38						
Reach in cooler	36						
Walk in cooler	38						
Walk in freezer	3						

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Chicken prepping	Cold Holding	50
Collards	Cooking	111
Ham on sandwiches Prepping	Cold Holding	61
Ham on prep table	Cold Holding	46
Pico	Cold Holding	43
Elote reach in cooler Just prepped	Cold Holding	44
Cooked noodles reach in cooler	Cold Holding	40
Milk walk in cooler	Thawing	38
Chicken walk in cooler	Cold Holding	39
Beef walk in cooler	Cold Holding	43
Chicken walk in cooler	Cold Holding	39
Beef walk in cooler	Cold Holding	38
Noodles walk in cooler	Cold Holding	38

Observed Violations								
Total # 4								
Repeated # ()								
20: Ham prepping at 60F								
CA- embargoed, trained								
21: Dressing walk in cooler marked 5-2-22, Caesar dressing Dated 4/26/22								
CA- embargoed								
41: Scoop in spicy breading inside with handle touching food								
53: Walk in freezer water leak from fans dripping down on food								
133. Walk in heezer water leak from faits unpping down on food								
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^{***}See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: G CATERING
Establishment Number: 605254446

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 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: Employees washed hands
- 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) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.

18:

- 19: (NO) TCS food is not being held hot during inspection.
- 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:

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.

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Establishment Information Establishment Name: **G CATERING** Establishment Number # 605254446 Sources Source Type: Food Source: Pfg Source Type: Food Sysco Source: Creation gardens Source Type: Food Source: Source Type: Source: Source: Source Type: **Additional Comments**