

Establishment Name

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

R\*repeat (violation of the same code provision)

City Kitchen DBA: MACHENRY'S MEAT &

Type of Establishment 581 MURFREESBORO PK

Permanent O Mobile

O Farmer's Market Food Unit

Address Nashville Time in 10:36 AM AM / PM Time out 11:45: AM AM / PM City

O Temporary O Seasonal

03/29/2023 Establishment # 605261124 Embargoed 20 Inspection Date

O Follow-up **K**Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Number of Seats 59 Risk Category О3 04 Follow-up Required 级 Yes O No orted to the Centers for Dis

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

ited compliance status (IN, OUT, HA, HO) for each numb

10	<b>4</b> =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			$\Box$		IN	оит	NA	NO	Cooking and Contr
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	20	0	0	0	Proper cooking ti
	IN	OUT	NA	NO	Employee Health				17	180	0	0	Ô	Proper reheating
2	300	0			Management and food employee awareness; reporting	0	0							Cooling and H
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	ОUТ	NA	NO	
	IN	OUT	NA	NO	Good Hygienic Practices			$\neg$	18	区	0	0	0	Proper cooling tir
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	黨	0	0	0	Proper hot holding
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l ° I	20	245	0	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			_		_	Tarre do a puene
	-	0			alternate procedures followed	_	-	2	$\vdash$	IN	OUT	NA	NO	Consumoradás
8	500	OUT	NA	N/A	Handwashing sinks properly supplied and accessible  Approved Source	0	0	Ľ.	23	0	0	麗		Consumer advisor food
9	XX	0	TEN	NO	Food obtained from approved source	0	0	-	Н	IN	OUT	NA	NO	Highly
10	8	ŏ	0	3	Food received at proper temperature	ŏ	ŏ		-		001	3.00	INC	riigiiiij
11	100	ŏ	_	_	Food in good condition, safe, and unadulterated	ŏ	ŏ	5	24	0	0	330		Pasteurized food
		-	9-2	_	Required records available: shell stock tags, parasite	-	-	11	$\vdash$		OUT	***		
12	0	0	×	0	destruction	0	0			IN	ОUТ	NA	NO	
		OUT	NA	NO	Protection from Contamination				25		0	- XX		Food additives: a
13	Ä	0	0		Food separated and protected	0	0	4	26	窦	0			Toxic substances
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conforma
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with HACCP plan

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	X	0	0	0	Proper cooking time and temperatures	0	0	5
17	*	0	0	0	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	X	0	0	0	Proper hot holding temperatures	0	0	
20		0	0		Proper cold holding temperatures	0	0	5
21	0	200	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	OUT	NA	NO	Chemicals			
25		0	3%		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.

PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	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	Т
33	ō	Approved thawing methods used	Ō	Ō	Н
34	0	Thermometers provided and accurate	0	0	Н
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	Г
	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	Г
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	$\top$		
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	100	Single-use/single-service articles; properly stored, used	0	0	Г
44		Gloves used properly	0	0	

pect	Of 1	R-repeat (violation of the same code provision)		-	140
		Compliance Status	cos	R	W
	OUT	Utensiis and Equipment	_	_	_
45	麗	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	
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	
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	- 3%	0	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	

ner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this reg rt. 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. ten (10) days of the date of the

03/29/2023

Date Signature of Environmental Health Specialist

03/29/2023

Signature of Person In Charge

Date

\*\*\*\* 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: City Kitchen DBA: MACHENRY'S MEAT & THREE

Establishment Number 

605261124

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.	$\top$
Garage type doors in non-enclosed areas are not completely open.	$\top$
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	$\top$
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 ( Fahrenhelt)					
Wash bucket	Qa	400						
Low temperature dishwasher	CI	100						

Equipment Temperature							
Description Temperat							
Prep cooler	40						
Reach in cooler low	40						
Warming cabinet	160						
Warming cabinet front	175						

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Cooked Brussel spouts under warmer	Hot Holding	143
Sliced tomatoes in prep cooler	Cooling	44
Raw catfish in prep cooler	Cold Holding	36
Raw chicken in prep cooler	Cold Holding	38
Cut greens in Reach in cooler low	Cold Holding	40
Meatloaf in steam table	Hot Holding	135
Cooked chicken in steam table	Hot Holding	149
Cooked greens in steam table	Hot Holding	148
Mac and cheese in warming cabinet	Hot Holding	150
Mashed potatoes in warming cabinet	Hot Holding	157
Cooked sausage in warming cabinet	Hot Holding	166
Cooked beef in Walk in cooler	Cold Holding	41
Raw beef in Walk in cooler	Cold Holding	42
Cooked chicken out of fryer	Cooking	186
Turkey roast on prep table	Cooling	169

Observed Violations
Total # 4
Repeated # ()
21: Date marks not present on 2 caseroles in Reach in freezer back. PIC did not know what or when casseroles were made. Corrective action embargoed 20 lbs 43: Single service containers not inverted 45: Cracked lids covering food on steam table
53: Excessive dust on ceiling in kitchen area

<sup>&</sup>quot;"See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Number: 605261124

### Comments/Other Observations

- 1: (IN): PIC has Active Managerial Control of food systems in FSE.
- 2: Health policy available on site and posted . In application
- 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: Employee is observed washing hands before preparing food for service.
- 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: See temperature log.

17:

- 18: Pot roast in shallow pans in Walk in cooler at 103, cooling for 20 minutes
- 18: Sliced tomatoes in prep cooler at 44°F for 10 minutes.
- 19: See temperature log.
- 20: See temperature log.
- 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.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: City Kitchen DBA: MACHENRY'S MEAT & THREE				
Establishment Number: 605261124				
Comments (Other Observations (contid)				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

# Establishment Information

Establishment Name: City Kitchen DBA: MACHENRY'S MEAT & THREE

Establishment Number # 605261124

Sources

Source Type: Food

Source:

Pfg

Source Type:

Food

Source:

Freshpoint

Source Type:

Food

Source:

Restaurant depot

Source Type:

Source:

Source Type:

Source:

## **Additional Comments**

59 seats