



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
92

Establishment Name: City Kitchen DBA: MACHENRY'S MEAT &
Address: 581 MURFREESBORO PK
City: Nashville
Inspection Date: 03/29/2023
Risk Category: O1
Number of Seats: 59

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

Table with 2 main columns: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures.

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

GOOD RETAIL PRACTICES

Table with 2 main columns: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Compliance Status, Non-Smokers Protection Act.

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.

Signature of Person In Charge: [Signature] Date: 03/29/2023
Signature of Environmental Health Specialist: [Signature] Date: 03/29/2023



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.
- 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)
Wash bucket	Qa	400	
Low temperature dishwasher	Cl	100	

Equipment Temperature

Description	Temperature (Fahrenheit)
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 # 0

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



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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 . 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.
- 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.
- 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:

***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	Source:	Pfg
Source Type:	Food	Source:	Freshpoint
Source Type:	Food	Source:	Restaurant depot
Source Type:		Source:	
Source Type:		Source:	

Additional Comments

59 seats