

Purpose of Inspection

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

COS R W

O Farmer's Market Food Unit Swett's Permanent O Mobile Establishment Name Type of Establishment 2725 Clifton Ave. O Temporary O Seasonal Address Nashville Time in 03:35 PM AM / PM Time out 03:55: PM AM / PM City 03/06/2023 Establishment # 605312026 Embargoed 0 Inspection Date

Number of Seats 52

04

O Preliminary

O Consultation/Other

Follow-up Required

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

11	≬ ÷in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		cc)\$=c	mecte	d on-si	ite dur	ng ins	spection R=repeat (vi
					Compliance Status	COS	R	WT						Compliance State
	IN	OUT	NA	NO	Supervision					IN	оит	NA	NO	Cooking and Reheating
Ε.	610	_			Person in charge present, demonstrates knowledge, and	_				""	001		110	Control For Safe
1	氮	0			performs duties	0	0	5	10	0	0	0	楽	Proper cooking time and temp
	IN	OUT	NA	NO	Employee Health				1	0	0	0	333	Proper reheating procedures f
2	ЭXС	0			Management and food employee awareness; reporting	0	0							Cooling and Holding, Dat
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	a Public Hea
	IN	OUT	NA	NO	Good Hygienic Practices		_		1	0	0	0	X	Proper cooling time and temp
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	2	0	0	0	Proper hot holding temperatur
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l ° l	2	125	0	0		Proper cold holding temperatu
	IN	OUT	NA	NO	Preventing Contamination by Hands				2	I X	0	0	0	Proper date marking and disp
6	滋	0		0	Hands clean and properly washed	0	0		2	0	0	×	0	Time as a public health contro
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5		_	_			
Ŀ	-	_	_	_	alternate procedures followed	_	_	Щ		IN	OUT	NA	NO	Consumer
8	JIN.	OUT	NIA.	LIDS	Handwashing sinks properly supplied and accessible	0	0	2	2	0	ΙoΙ	333		Consumer advisory provided
I,			NA	NO	Approved Source	-	-	-	Н		OUT		110	food
9	8	0	_	-	Food obtained from approved source	0	0	U	\perp	IN	OUT	NA	NO	Highly Susceptib
10	0	0	0	×	Food received at proper temperature	0	0	5	12	0	l٥	320		Pasteurized foods used; prohi
11	×	0			Food in good condition, safe, and unadulterated	0	0	l ° I	E	1	_	-		
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	Chemi
	IN	OUT	NA	NO	Protection from Contamination				2:	0	0	X		Food additives: approved and
13	黛	0	0		Food separated and protected	0	0	4	2	黨	0			Toxic substances properly ide
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with A
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	0	0	×		Compliance with variance, sp HACCP plan

O Complaint

О3

					Tompiumoe others			
	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	200	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	×	Proper cooling time and temperature	0	0	
19	_	0	0	0	Proper hot holding temperatures	0	0	
20	0.00	0	0		Proper cold holding temperatures	0	0	5
21	250	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	OUT	NA	NO	Chemicals			
25		0	X		Food additives: approved and properly used	0	0	- 5
26	0-0	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

O Yes 疑 No

		OUT=not in compliance COS=con	ected or	1-site	du
		Compliance Status	cos		_
	OUT	Safe Food and Water		_	_
28	0	Pasteurized eggs used where required	0	0	г
29	0	Water and ice from approved source	0	0	1
30	0	Variance obtained for specialized processing methods	0	0	<u> </u>
	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	
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	×	Food properly labeled; original container; required records available	0	0	•
	OUT	Prevention of Food Contamination			
36	涎	Insects, rodents, and animals not present	0	0	:
37	338	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	200	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	-	0	

日本 Follow-up

Routine

		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	涎	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	凝	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities	1		
48	0	Hot and cold water available; adequate pressure	0	0	- 2
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	•
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		Ī
55	0	Current permit posted	ि	0	_
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0	100	
58		Tobacco products offered for sale	0	0	
59		If tobacco products are sold, NSPA survey completed	0	0	

er. You have the right to request a h ten (10) days of the date of the

Signature of Person In Charge

03/06/2023

03/06/2023

**** 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.

Date

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



1									
Establishment Information									
Establishment Name: Swett's									
Establishment Number #: 605312026									
NCDA Common To be commissed if	#F7 := #M=#								
NSPA Survey - To be completed if Age-restricted venue does not affirmatively res		or facilities at all times to	o namone who are	_					
twenty-one (21) years of age or older.	unct access to its buildings (or lacilities at all times o	o persons who are						
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-S	"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.								
Garage type doors in non-enclosed areas are r	not completely open.								
Tents or awnings with removable sides or vent	s in non-enclosed areas are	not completely remove	ed or open.						
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is	prohibited.							
Smoking observed where smoking is prohibited	by the Act.								
Warrana bira Info									
Warewashing Info Machine Name	Sanitizer Type	PPM	Temperature (Fai	hranhalf)					
	samuzer type	FFM	175	ii oiliiloitj					
High temp dishmachine			1/5						
	l								
Equipment Temperature									
Description			Temperature (Fah	renhelt)					
			1						
Food Temperature		1-11	1- 1						
Description		State of Food	Temperature (Fah	renheit)					

Observed Violations	
otal # 8 epeated # 0	
epeated # ()	
5:	
6: 7:	
7:	
1: 2:	
2:	
5:	
7 :	
3:	
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[&]quot;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: Swett's	
Establishment Number: 605312026	

Comments/Other Observations	
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12:	
3:	
4:	
5:	
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8:	
9:	
10:	
11:	
12:	
14: Ca: high town dichmachine reading 1755	
14. Ca. high temp dishinachine reading 175F	
16·	
17·	
18:	
14: Ca: high temp dishmachine reading 175F 15: 16: 17: 18: 19: Ca: all tcs foods being hot held at 135F and above	
20:	
20: 21: 22: 23: 24: 25: 26: 27:	
22:	
23:	
2 4:	
[25:	
26:	
[27].	
57. 58:	
56.	

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.

Establishment Name: Swett's	
Establishment Number: 605312026	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

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Establishment Name: Swett's									
Establishment Number #:	605312026								
Sources									
Source Type:	Source:								
Source Type:	Source:								
Source Type:	Source:								
Source Type:	Source:								
Source Type:	Source:								
Additional Comme	nts								