

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

DRT ____

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SCORE

Establishment Name

Angie's Diner

Type of Establishment

O Farmer's Market Food Unit

Permanent

O Mobile

Address 100 James Robertson Parkway © Temporary © Seasonal

 City
 Nashville
 Time in
 10:00 AM
 AM / PM
 Time out
 10:55; AM
 AM / PM

 Inspection Date
 12/19/2023
 Establishment #
 605315151
 Embargoed
 5
 5

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

Risk Category O1 🕱 O3 O4 Follow-up Required 🕱 Yes O No Number of Seats 35

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 (IM, OUT, MA, NO) for each numbered Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.

10	¥=in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		CC	S=cor	recte	d on-si	te duri	ing ins	spection
					Compliance Status	COS	R	WT						
	IN	оит	NA	NO	Supervision					IN	оит	NA	NO	Cook
1	83	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	×	0	0	0	Proper o
-	IN	ОИТ	NA	NO	Employee Health			_	17		ŏ	ŏ	×	Proper r
2	NC.	0	101		Management and food employee awareness; reporting	0	0	$\overline{}$	H	Ť	Ŭ	Ť	-	Coolin
3	×	0	1		Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	Coolin
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	涎	Proper o
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	0	0	0	文	Proper h
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l ° I	20	245	0	0		Proper c
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	0	25	0	0	Proper o
6	黨	0		0	Hands clean and properly washed	0	0		22	0	0	×	0	Time as
7	級	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5			_		_	Time as
•	-				alternate procedures followed	_		\Box		IN	OUT	NA	NO	
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	0	M		Consum
	IN	_	NA	NO	Approved Source	-		$\boldsymbol{\neg}$			_			food
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	
10	0	0	0	×	Food received at proper temperature	0	0	١. ١	24	0	0	333		Pasteuri
11	×	0			Food in good condition, safe, and unadulterated	0	0	5		_		000		rasicuii
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	ОИТ	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination				25		0	X		Food ad
13	0	凝	0		Food separated and protected	0	0	4	26	0	凝			Taxic su
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Ce
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Complia HACCP

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝		0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	333	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	0	文	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	0	250	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	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	0	凝			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	×
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	Γ.
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	_
	OUT	Food Temperature Control			
31	氮	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	г
33	0	Approved thawing methods used	0	0	Т
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	,
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	0	In-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	г
44	0	Gloves used properly	0	0	

Signature of Person In Charge

pecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	0	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	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	7
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	1
53	3%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	•
	OUT	Administrative Items	Т		
55	0	Current permit posted	ा	0	Г
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	100	0	
58		Tobacco products offered for sale	0	0	١.
59		If tobacco products are sold, NSPA survey completed	0	0	

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 13.4.A. sections (9.14.703, 68-14.706, 68-14-708, 68-14-708, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

12/19/2023

The Millian Health Specialist

12/19/2023

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

PH-2267 (Rev. 6-15) Free food safety training classes are available each month at the county health department.
Please call () 6153405620 to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Angie's Diner
Establishment Number #: | 605315151

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.	П
'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.	\vdash
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
Smoke from non-enclosed areas is inflitrating into areas where smoking is prohibited.	\vdash
Smoking observed where smoking is prohibited by the Act.	+

Warewashing Info			
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
three compartment sink	Quarternary	200	

Equipment Temperature	
Description	Temperature (Fahrenheit)
Reach-in cooler 1	40
Reach-in freezer	-1
Reach-in freezer 2	13
Reach-in freezer 3	-4

Description	State of Food	Temperature (Fahrenheit
Sausage in reach-in cooler 1	Cold Holding	43
Cooked veggies in reach-in cooler 2	Cold Holding	42
Hamburger on grill	Cooking	175
Sliced turkey in reach-in cooler 2	Cold Holding	42
Chicken tenders in reach-in cooler 2	Cold Holding	42
Tartar sauce in mini line cooler	Cold Holding	41

Observed Violations
Total # 5
Repeated # ()
13: Observed ground beef stored over ready to eat condiments and bagged
saces in reach-in cooler 2; Corrective Action: rearranged product
21: Observed cooked chicken tendrs with disposition date 12/16/23 held in
reach-in cooler 2, sauage with november disposition date held in reach-in cooler
1; Corrective Action: discussed disposition practices with person in charge
26: Observed cans of raid in office; Corrective Action: disposed of, discussed
with person in charge using only professonal pest control services
31: Observed gravy pulled from brekfast service and placed in container in
reach-in cooler 2 in tightly sealed bag
53: Observed broken light shield in dry storage
Societa broken light silicia in ary storage

[&]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: Angie's Diner Establishment Number: 605315151

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: An employee health policy is present.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Observed proper hand washing technique
- 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: See source info
- 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: See food info
- 17: (NO) No TCS foods reheated during inspection.
- 18: No foods observed cooling improperly outside of required 6 hour cooling phase
- 19: (NO) TCS food is not being held hot during inspection.
- 20: See food info
- 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.
- 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.

Establishment Name: Angie's Diner Establishment Number: 605315151	Establishment Information	
Establishment Number: 605315151 Comments/Other Observations (cont'd) Additional Comments (cont'd)	Establishment Name: Angie's Diner	
Additional Comments (cont'd)	Establishment Number: 605315151	
Additional Comments (cont'd)		
Additional Comments (cont'd)	Comments/Other Observations (cont'd)	
See last page for additional comments.		
	See last page for additional comments.	

Establishment Inform			1
Establishment Name: An	gie's Diner		
Establishment Number #:	605315151		i i
Sources			
Source Type:	Food	Source:	Gfs, restaurant depot, piggly wiggly,
Source Type:		Source:	
Additional Commer	nts		