



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

100

Establishment Name K & V SMOKEHOUSE MT #515 Type of Establishment ☐ Farmer's Market Food Unit ☐ Permanent ☒ Mobile
Address 3944 CLARKSVILLE PIKE ☐ Temporary ☐ Seasonal
City Nashville Time in 02:45 PM AM / PM Time out 02:50 PM AM / PM
Inspection Date 05/10/2024 Establishment # 605262132 Embargoed 0
Purpose of Inspection ☐ Routine ☒ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats _____

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 (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=In compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)												
Compliance Status															COS	R	WT	Compliance Status															COS	R	WT		
IN	OUT	NA	NO	Supervision											COS	R	WT	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods											COS	R	WT		
1	☒	☐	☐	☐	Person in charge present, demonstrates knowledge, and performs duties											☐	☐	5	16	☐	☐	☐	☒	Proper cooking time and temperatures											☐	☐	5
2	☒	☐	☐	☐	Management and food employee awareness, reporting											☐	☐	5	17	☒	☐	☐	☐	Proper reheating procedures for hot holding											☐	☐	
3	☒	☐	☐	☐	Proper use of restriction and exclusion											☐	☐			☐	☐	☐	☐	Cooling and Holding, Date Marking, and Time as a Public Health Control													
4	☒	☐	☐	☐	Good Hygienic Practices														18	☐	☐	☒	☐	Proper cooling time and temperature											☐	☐	
5	☒	☐	☐	☐	Preventing Contamination by Hands													5	19	☐	☐	☐	☒	Proper hot holding temperatures											☐	☐	
6	☒	☐	☐	☐	Hands clean and properly washed											☐	☐		20	☒	☐	☐	☐	Proper cold holding temperatures											☐	☐	5
7	☒	☐	☐	☐	No bare hand contact with ready-to-eat foods or approved alternate procedures followed											☐	☐	5	21	☐	☐	☐	☒	Proper date marking and disposition											☐	☐	
8	☒	☐	☐	☐	Handwashing sinks properly supplied and accessible											☐	☐	2	22	☐	☐	☒	☐	Time as a public health control: procedures and records											☐	☐	
9	☒	☐	☐	☐	Approved Source															☐	☐	☐	☐	Consumer Advisory													4
10	☐	☐	☐	☒	Food obtained from approved source											☐	☐		23	☐	☐	☒	☐	Consumer advisory provided for raw and undercooked food											☐	☐	
11	☒	☐	☐	☐	Food received at proper temperature											☐	☐	5		☐	☐	☐	☐	Highly Susceptible Populations													5
12	☐	☐	☒	☐	Food in good condition, safe, and unadulterated											☐	☐		24	☐	☐	☒	☐	Pasteurized foods used; prohibited foods not offered											☐	☐	
13	☐	☐	☐	☐	Required records available: shell stock tags, parasite destruction											☐	☐			☐	☐	☐	☐	Chemicals													
14	☒	☐	☐	☐	Protection from Contamination													4	25	☐	☐	☒	☐	Food additives: approved and properly used											☐	☐	5
15	☒	☐	☐	☐	Food separated and protected											☐	☐	5	26	☒	☐	☐	☐	Toxic substances properly identified, stored, used											☐	☐	
					Food-contact surfaces: cleaned and sanitized											☐	☐	5		☐	☐	☐	☐	Conformance with Approved Procedures													
					Proper disposition of unsafe food, returned food not re-served											☐	☐	2	27	☐	☐	☒	☐	Compliance with variance, specialized process, and HACCP plan											☐	☐	5

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

GOOD RETAIL PRACTICES																		
OUT=not in compliance					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)								
Compliance Status															COS	R	WT	
OUT	Safe Food and Water																	
28	☐	Pasteurized eggs used where required														☐	☐	1
29	☐	Water and ice from approved source														☐	☐	2
30	☐	Variance obtained for specialized processing methods														☐	☐	1
Food Temperature Control																		
31	☐	Proper cooling methods used; adequate equipment for temperature control														☐	☐	2
32	☐	Plant food properly cooked for hot holding														☐	☐	1
33	☐	Approved thawing methods used														☐	☐	1
34	☐	Thermometers provided and accurate														☐	☐	1
Food Identification																		
35	☐	Food properly labeled; original container; required records available														☐	☐	1
Prevention of Food Contamination																		
36	☐	Insects, rodents, and animals not present														☐	☐	2
37	☐	Contamination prevented during food preparation, storage & display														☐	☐	1
38	☐	Personal cleanliness														☐	☐	1
39	☐	Wiping cloths: properly used and stored														☐	☐	1
40	☐	Washing fruits and vegetables														☐	☐	1
Proper Use of Utensils																		
41	☐	In-use utensils; properly stored														☐	☐	1
42	☐	Utensils, equipment and linens; properly stored, dried, handled														☐	☐	1
43	☐	Single-use/single-service articles; properly stored, used														☐	☐	1
44	☐	Gloves used properly														☐	☐	1
Utensils and Equipment																		
45	☐	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used														☐	☐	1
46	☐	Warewashing facilities; installed, maintained, used, test strips														☐	☐	1
47	☐	Nonfood-contact surfaces clean														☐	☐	1
Physical Facilities																		
48	☐	Hot and cold water available; adequate pressure														☐	☐	2
49	☐	Plumbing installed; proper backflow devices														☐	☐	2
50	☐	Sewage and waste water properly disposed														☐	☐	2
51	☐	Toilet facilities: properly constructed, supplied, cleaned														☐	☐	1
52	☐	Garbage/refuse properly disposed; facilities maintained														☐	☐	1
53	☐	Physical facilities installed, maintained, and clean														☐	☐	1
54	☐	Adequate ventilation and lighting; designated areas used														☐	☐	1
Administrative Items																		
55	☐	Current permit posted														☐	☐	0
56	☐	Most recent inspection posted														☐	☐	
Compliance Status															YES	NO	WT	
Non-Smokers Protection Act																		
57	☐	Compliance with TN Non-Smoker Protection Act														☒	☐	0
58	☐	Tobacco products offered for sale														☐	☐	
59	☐	If tobacco products are sold, NSPA survey completed														☐	☐	

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. 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.

Signature of Person In Charge _____ Date 05/10/2024 Signature of Environmental Health Specialist _____ Date 05/10/2024

**** 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: K & V SMOKEHOUSE MT #515

Establishment Number #: 605262132

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)

Equipment Temperature

Description	Temperature (Fahrenheit)

Food Temperature

Description	State of Food	Temperature (Fahrenheit)

TENNESSEE DEPARTMENT OF HEALTH
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FOOD INSPECTION DATA



Establishment Information

Establishment Name: K & V SMOKEHOUSE MT #515

Establishment Number : 605262132

Comments/Other Observations

- 1:
- 2:
- 3:
- 4:
- 5:
- 6:
- 7:
- 8:
- 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:
- 14:
- 15:
- 16:
- 17:
- 18:
- 19:
- 20:
- 21:
- 22:
- 23:
- 24:
- 25:
- 26:
- 27:
- 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 Information

Establishment Name: K & V SMOKEHOUSE MT #515

Establishment Number : 605262132

Comments/Other Observations (cont'd)**Additional Comments (cont'd)**

See last page for additional comments.

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Sources

Source Type:	Source:
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Additional Comments