

Establishment Name

Address

Risk Category

City

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Number of Seats 50

Remanent O Mobile Type of Establishment

Follow-up Required

O Temporary O Seasonal

Time in 07:45 AM AM / PM Time out 08:40: AM AM / PM

O Yes 疑 No

12/28/2022 Establishment # 605257326 Embargoed 0 Inspection Date

O Follow-up Purpose of Inspection **E**Routine O Complaint O Preliminary O Consultation/Other О3

10	4 =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		O	05=
					Compliance Status	cos	R	WT] [
	IN	OUT	NA	NO	Supervisien				П
1	鼷	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	$\ \ $
	IN	OUT	NA	NO	Employee Health] [
2	DK.	0			Management and food employee awareness; reporting	0	0		Ιſ
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш
╗	IN	OUT	NA	NO	Good Hygienic Practices				П
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1 1
5	*	0		0	No discharge from eyes, nose, and mouth	0	0		П
	IN	OUT	NA	NO	Preventing Contamination by Hands				1
6	100	0		0	Hands clean and properly washed	0	0		П
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	П
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	1 1
	IN	OUT	NA	NO	Approved Source				П
9	黨	0			Food obtained from approved source	0	0		П
10	0	0	0	×	Food received at proper temperature	0	0	1	Н
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Н
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		П
	IN	OUT	NA	NO	Protection from Contamination				П
13	黛	0	0		Food separated and protected	0	0	4	П
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5] [
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	

RESIDENCE INN GREEN HILLS

3807 CLEGHORN AVE

Nashville

	Compliance Status						R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	黨	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	,
	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	Proper hot holding temperatures	0	0	1
20	243	0	0		Proper cold holding temperatures	0	0	5
21	0	0	0	200	Proper date marking and disposition	0	0	1
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	2	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

res 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	Caro rocc and crimes			
28	0	Pasteurized eggs used where required	0	0	١.
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	0	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	Ō	Approved thawing methods used	Ō	Ō	Н
34	0	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification	1	Ť	۰
35	0	Food properly labeled; original container; required records available	0	0	Γ
	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	Γ
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	Т
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	Г
43	13%	Single-use/single-service articles; properly stored, used	0	0	Н
44		Gloves used properly	O	O	Н

spect	ion	R-repeat (violation of the same code provision						
		Compliance Status	COS	R	WT			
	OUT Utensils and Equipment							
45	0	Food and norfood-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	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	1			
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1			
53	0	Physical facilities installed, maintained, and clean	0	0	1			
54	0	Adequate ventilation and lighting; designated areas used	0	0	1			
	OUT	Administrative Items	Т					
55	0	Current permit posted	0	0	6			
56		Most recent inspection posted	0	0	۰			
		Compliance Status	YES	NO	WT			
		Non-Smokers Protection Act						
57		Compliance with TN Non-Smoker Protection Act	- X	0				
58		Tobacco products offered for sale	0	0	0			
59		If tobacco products are sold, NSPA survey completed	0	0				

conspicuous manner. You have the right to request a he 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320. en (10) days of the date of the

12/28/2022

Signature of Person In Charge

Date Signature of Environmental Health Specialist

12/28/2022

**** 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

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: RESIDENCE INN GREEN HILLS

Establishment Number #: | 605257326

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.	Т
'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.	\top
Smoking observed where smoking is prohibited by the Act.	_

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)						
High temp dish machine	Heat		172						

Equipment Temperature							
Description	Temperature (Fahrenheit)						
Reach in cooler	36						
Reach in cooler	36						
Reach in freezer	-10						

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Egg frittata in warmer	Hot Holding	170
Sausage in warmer	Hot Holding	135
Turkey sausage in warmer	Hot Holding	136
Half & half in reach in cooler (sandwiched)	Cold Holding	41
Hard boiled eggs in reach in cooler (sandwiched)	Cold Holding	39

Observed Violations									
Total # 2									
Repeated # ()									
43: Uncovered coffee filters in the kitchen.									
56: Most recent inspection report is not posted in a conspicuous manner.									

^{***}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: RESIDENCE INN GREEN HILLS

Establishment Number: 605257326

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): An employee health policy is available.
- 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 washes hands.
- 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: Food source: U.S. Foods
- 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: (NÁ) No raw animal foods served.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: Food temps listed.
- 20: Food temps listed.
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 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.

^{***}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.

omments/Other Observation	s (cont'd)	
dditional Comments (cont'd)		
ee last page for additi	onal comments.	

Establishment Information

Establishment Information								
Establishment Name: RESIDENCE INN GREEN HILLS								
Establishment Number #:	605257326							
Sources								
Source Type:	Food	Source:	U.S. Foods					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comments	s							