



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
99

Establishment Name Kabob Gyro
Address 718 Thompson Ln, STE 114
City Nashville
Inspection Date 05/14/2024
Risk Category 01
Number of Seats 16

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, 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 05/14/2024
Signature of Environmental Health Specialist [Signature] Date 05/14/2024

TENNESSEE DEPARTMENT OF HEALTH  
 DIVISION OF ENVIRONMENTAL HEALTH  
 FOOD INSPECTION DATA



**Establishment Information**

Establishment Name: Kabob Gyro  
 Establishment Number #: 605207494

**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)
3 compartment sink not in use	Cl		

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
Open top prep cooler	39
Reach in cooler back	38
Reach in freezer	2
Reach in freezer meat	13

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Tabbouleh in open top prep cooler Time as a	Cold Holding	52
Cucumber salad in open top prep cooler Time as a	Cold Holding	56
Diced tomatoes in open top prep cooler Time as a	Cold Holding	60
Taziki sauce in open top prep cooler	Cold Holding	41
Cooked rice in steam table	Hot Holding	160
Cooked beef in steam table	Hot Holding	163
Cooked chicken in steam table	Hot Holding	169
Tomato salad in Reach in cooler back	Cold Holding	42
Raw chicken in Reach in cooler	Cold Holding	43
Sour cream in storage Reach in cooler	Cold Holding	42
Milk in storage Reach in cooler	Cold Holding	38

**Observed Violations**

Total # 1

Repeated # 0

53: Walls in back prep area are covered in old food debris.



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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
- 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 observed washing hands before food prep.
- 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: No foods cooked during inspection
- 17: (IN) All TCS foods are properly reheated for hot holding.
- 18: Person In Charge cools gyro cone in chest freezer
- 19: See temperature log.
- 20: Raw chicken and tomato salad at 42° and 43° in Reach in cooler back since this morning. Person In Charge moved chicken to Reach in freezer to keep products cold. No other tcs foods in cooler. Recommend that the cooler is serviced if wanting to keep tcs foods in cooler. Cooler ok to use for non-tcs items.
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 22: Time as a Public Health Control used and on site.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: (NA) A highly susceptible population is not served.
- 57: "No Smoking" signs or the international "No Smoking" symbol are not conspicuously posted at every entrance.
- 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: Restaurant depot

Source Type: Food Source: Pfg

Source Type: Water Source: City

Source Type: Food Source: Sams

Source Type: Source:

**Additional Comments**