

Address

Risk Category

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Kabob Gyro Permanent O Mobile Establishment Name Type of Establishment 718 Thompson Ln, STE 114 O Temporary O Seasonal

Nashville Time in 04:03 PM AM / PM Time out 05:10: PM AM / PM

05/14/2024 Establishment # 605207494 Embargoed 0 Inspection Date

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

О3

Number of Seats 16 04

Follow-up Required

IIN	≱ -in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe			_	OS=correc
_	_	_	_		Compliance Status	cos	R	WT	
	IN	OUT	NA	NO	Supervision				
1	M	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16 (
	IN	OUT	NA	NO	Employee Health				17 %
2	300	0			Management and food employee awareness; reporting	0	0		
3	×	0			Proper use of restriction and exclusion	0	0	5	"
	IN	OUT	NA	NO	Good Hygienic Practices				18
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19 3
5	*	0		0	No discharge from eyes, nose, and mouth	0	0		20 2
	IN	OUT	NA	NO	Proventing Contamination by Hands				21 (
6	1	0		0	Hands clean and properly washed	0	0		22 8
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	1
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	23 (
	IN	OUT	NA	NO	Approved Source				1 23
9	黨	0			Food obtained from approved source	0	0		
10	0	0	0	3%	Food received at proper temperature	0	0	1	24 (
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24 5
12	0	0	Ж	0	Required records available: shell stock tags, parasite destruction	0	0		11
	IN	OUT	NA	NO	Protection from Contamination				25 (
13	X	0	0		Food separated and protected	0	0	4	26 (
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	- 11
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27 (

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	寒	Proper cooking time and temperatures	0	0	- 5
17	*	0	0	0	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	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	0	0	0	200	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		Food additives: approved and properly used	0	0	
26	0	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	0		Compliance with variance, specialized process, and HACCP plan	0	0	5

O Yes 疑 No

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	WT
	OUT				
28		Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	2
30		Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	0	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	1
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	1
44	0	Gloves used properly	0	0	_

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	- 2
49	0	Plumbing installed; proper backflow devices	0	0	-
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	٠
53	3%	Physical facilities installed, maintained, and clean	0	0	
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	0	100	
58		Tobacco products offered for sale	0	0	١.
59		If tobacco products are sold, NSPA survey completed	0	0	

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

05/14/2024

05/14/2024 Date

**** 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)) 6153405620 Please call (to sign-up for a class.

RDA 629

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.	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.	+
Smoking observed where smoking is prohibited by the Act.	+

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)				
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	State of Food	Tomorodon (Februarie)
Tabbaulah in anan tan prop agalar Tima as a	Cold Holding	Temperature (Fahrenheit) 52
Tabbouleh in open top prep cooler Time as a		1
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 # ()						
53: Walls in back prep area are covered in old food debris.						
***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: Kabob Gyro Establishment Number: 605207494

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.

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- 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.

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.

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Establishment Name: Kabob Gyro	
Establishment Number: 605207494	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
oce hast page for additional commissions.	

Establishment Information Establishment Name: Kabob Gyro Establishment Number # 605207494 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