



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
81

Establishment Name: Rand Dining Hall / Chef James Bistro
Address: 2301 Vanderbilt Pl
City: Nashville
Inspection Date: 02/01/2022
Time in: 12:04 PM
Time out: 01:35 PM
Risk Category: 03
Number of Seats: 600

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.)

Table with 2 main columns: Compliance Status and Compliance Status. Rows include 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, and 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: Compliance Status and Compliance Status. Rows include 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, and Compliance Status.

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: 02/01/2022
Signature of Environmental Health Specialist: [Signature] Date: 02/01/2022

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: Rand Dining Hall / Chef James Bistro  
 Establishment Number #: 605002195

**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	QA	300	

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
Reach In Cooler in the front area	35
Low boy cooler	31
Reach In Freezer	-7
Dispaly cooler	38

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Salmon in Reach In Cooler in front area	Cold Holding	38
Shrimp in front Reach In Cooler	Cold Holding	40
Lettuce in low boy cooler	Cold Holding	42
Cantaloupe in display cooler Sliced 2 hours prior	Cooling	54
Chicken salad in sandwich cooler	Cold Holding	40
Beans in walk in cooler	Cold Holding	38
Diced tomatoes in walk in cooler	Cold Holding	40
Taco beef in walk in cooler	Cold Holding	39
Chicken in walk in cooler	Cold Holding	39
Beans in #1 warmer	Hot Holding	140
Rice in #1 warmer	Hot Holding	140

**Observed Violations**

Total # 7

Repeated # 0

- 14: High temperature dish washer @126f. Corrective action, put in work order to fix dish washer. Temperature must be up to 160 or higher at final rinse
- 19: Cooked Beef and chicken in #2 warmer @123 and 117f respectively. Corrective action, PIC reheated food item to 165f for hot holding.
- 22: All TCS food on time as a public health control does not have time stamp. Corrective action, PIC provided time stamps for all TCS food. The importance of time stamp was discussed with PIC.
- 26: Chemical in white spray bottle stored beside hand washing sink in the dish room was not labeled. Corrective action, PIC labeled spray bottle.
- 43: Paper plates stored in the front area was not upside down.
- 47: Excessive food debris on can opener.
- 50: Waste water from dish washer is causing stagnant water in dish room.



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**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: Observed
- 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: Next page
- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 20: Check temp log
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 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.

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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: PFG and Sysco

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

**Additional Comments**

Bakery was inspected. No TCS food.