

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Mallard's Restaurant Remanent O Mobile Establishment Name Type of Establishment 3803 Dickerson Rd. O Temporary O Seasonal Address Nashville Time in 01:47; PM AM / PM Time out 02:30; PM AM / PM 12/16/2022 Establishment # 605183840 Embargoed 0 Inspection Date

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

Number of Seats 79 Risk Category О3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	¥=in c	compli	ence		OUT=not in compliance NA=not applicable NO=not observe	ed		C)S=:	ж	ecte	d on-si	te dur
	Compliance Status							WT					
	IN	OUT	NA	NO	Supervision					T	IN	OUT	NA
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	ŀ	16	×	0	0
	IN	OUT	NA	NO	Employee Health					17	8	ŏ	ŏ
2	2 00 0			Management and food employee awareness; reporting	0	0		ı	7				
3	- 100			Proper use of restriction and exclusion	0	0	5	Ш		IN	OUT	NA	
	IN	OUT	NA	NO	Good Hygienic Practices				ŀ	18	災	0	0
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5		19	嵩	0	0
5	*	0		0	No discharge from eyes, nose, and mouth	0	0		1	200	1	0	0
	IN OUT NA NO			Proventing Contamination by Hands					21	*	0	0	
6	巡	0		0	Hands clean and properly washed	0	0		l I	22	٥	0	×
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	ľ	-	IN	OUT	NA.
8	100	0			Handwashing sinks properly supplied and accessible	0	0	2	l I	23	90	0	0
	IN	OUT	NA	NO	Approved Source				Ľ	3	×	•	•
9	黨	0			Food obtained from approved source	0	0		П	Т	IN	OUT	NA
10	0	0	0	×	Food received at proper temperature	0	0		١,	24	왮	0	0
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	H	~	500	•	0
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			T	IN	оит	NA
	IN	OUT	NA	NO	Protection from Contamination					25	0	0	X
13	黛	0	0		Food separated and protected	0	0	4	1	26	黨	0	
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	П	T	IN	OUT	NA
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	[27	0	0	×

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	8	0	0	0	Proper reheating procedures for hot holding	00 °		
	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	Proper date marking and disposition	00		
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	氮	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals	Chemicals		
25	0	0	3%		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

to control the introduction of pathoge is, chemicals, and physical objects into foods.

PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	-
30	0	Variance obtained for specialized processing methods	0	0	١.
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	Ε.
34	0	Thermometers provided and accurate	0	0	Т
OUT Food Identification					
35	0	Food properly labeled; original container; required records available	0	0	-
	OUT	Prevention of Food Contamination			
36	涎	Insects, rodents, and animals not present	0	0	
37	328	Contamination prevented during food preparation, storage & display	0	0	
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	
	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	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	- 0	0	

pecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment	1000		
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	355	Nonfood-contact surfaces clean	0	0	-
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	-:
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- :
51	126	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	2%	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
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	

a conspicuous manner. You have the right to request a h 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. (10) days of the date of the

Signature of Person In Charge

12/16/2022 Date 12/16/2022

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

RDA 629

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information								
Establishment Name: Mallard's Restau								
Establishment Number #: 605183840								
NSPA Survey - To be completed if								
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.	trict access to its buildings or	facilities at all times to	persons who are					
Age-restricted venue does not require each per	son attempting to gain entry	to submit acceptable fo	rm of identification.					
"No Smoking" signs or the international "Non-Si	moking" symbol are not cons	spicuously posted at eve	ery entrance.					
Garage type doors in non-enclosed areas are not completely open.								
Total according with a second to add a second								
Tents or awnings with removable sides or vents	s in non-enclosed areas are	not completely removed	or open.					
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	rohibited.						
Countries of the countr	thu the Art							
Smoking observed where smoking is prohibited	by the Act.							
Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renhelt)				
Equipment Temperature								
Description			Temperature (Fahi	enhelt)				
I .								
Food Tomporature								
Food Temperature		State of Food	Temperature / Eah	ranhalf)				
Food Temperature Decoription		State of Food	Temperature (Fah	renhelt)				
		State of Food	Temperature (Fah	enhelt)				
		State of Food	Temperature (Fah	enhelt)				
		State of Food	Temperature (Fah	renheit)				
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		State of Food	Temperature (Fah	renheit)				
		State of Food	Temperature (Fahi	renheit)				
		State of Food	Temperature (Fahi	renheit)				

Observed Violations	
Total # 6 Repeated # 0	_
Repeated # 0	_
36:	
36: 36:	
37:	
17:	
51:	
53:	
If the page of the and of this decrement for any violations that could not be displayed in this space.	

^{&#}x27;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 Name: Mallard's Restaurant

Establishment Information



Establishment Number: 605183840	
Comments (Other Observations	
Comments/Other Observations	
1: 2: 3: 4: 5: 6: 7: 8: (IN): All handsinks are properly equipped and conveniently located for foo 9: 10: 11: 12:	
). 	
3: 4.	
∔. 5.	
). 3.	
7.	
: B: (IN): All handsinks are properly equipped and conveniently located for foo	od emplovee use.
):	ou omployed use.
10:	
11:	
12:	
13:	
L4: Low temp dish machine reading 50ppm of sanitizer . L5: L6: L7: L8: L9:	
L5:	
L6:	
17:	
18:	
19:	
20: Sliced tomatoes at 43°in prep cooler. Recommend servicing cooler and	using shallow metal pans to store food in
prep cooler.	
?1:	
<u>/</u> Z:	
21: 22: 23: 24: 25: 26: 27:	
<u>.</u> 4.	
13. 26:	
20. D7·	
57·	
57. 58:	
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	yed 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 Name: Mallard's Restaurant			
Establishment Number: 605183840			
Comments/Other Observations (cont'd)			
Additional Comments (cont'd)			
See last page for additional comments.			

Establishment Information

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Establishment Name: Mallard's Restaurant						
Establishment Number #: 605183840						
Sources						
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Additional Comments						
All critical violations have been corrected.						