

Establishment Name

Address

Risk Category

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile Type of Establishment

Follow-up Required

O Temporary O Seasonal

O Yes 疑 No

R=repeat (violation of the same code provi

SCORE

City

RED PHONE BOOTH BAR

136 ROSA L. PARKS BLVD.

Nashville

Time in 12:00 PM AM/PM Time out 12:15: PM AM/PM

06/29/2022 Establishment # 605260820 Embargoed 0 Inspection Date

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

Number of Seats 12

04

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

m (IN, OUT, NA, NO) for a

10	IN-in compliance OUT-not in compliance NA-not applicable NO-not observe		ed COS		OS=сопе				
	Compliance Status				cos	R	WT		
	IN	OUT	NA	NO	Supervision				
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16
	IN	OUT	NA	NO	Employee Health				17
2	$\mathbb{R}^{\mathbb{C}}$	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
5	0	0			No discharge from eyes, nose, and mouth	0	0	ľ	20
		OUT	NA	NO	Proventing Contamination by Hands				21
6	0	0		300	Hands clean and properly washed	0	0		22
7	0	0	0	×	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	23 5
		OUT	NA	NO	Approved Source		_		1 20
9	黨	0			Food obtained from approved source	0	0		
10	0	0	0	×	Food received at proper temperature	0	0		24
11	×	O O O SC Food received at proper temperature O O SC Food in good condition, safe, and unadulterated O O SC Food in good condition, safe, and unadulterated O O SC Food in good condition, safe, and unadulterated O O SC Food in good condition, safe, and unadulterated O O O SC Food in good condition, safe, and unadulterated O O O SC Food in good condition, safe, and unadulterated O O O O SC Food in good condition, safe, and unadulterated O O O O O O O O O O O O O O O O O O O							
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		
	IN	OUT	NA	NO	Protection from Contamination				25
13	Ŕ	0	0		Food separated and protected	0	0	4	26
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	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	0	Proper cooking time and temperatures	0	0	5
17	0	0	300	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	X	0	Proper cooling time and temperature	0	0	
19	0	0	文	0	Proper hot holding temperatures	0	0	
20	0	0	*		Proper cold holding temperatures	0	0	5
21	0	0	246	0	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	OUT	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	ů
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

s to control the introduction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Caro i con amo i i mori			_
28	0	Pasteurized eggs used where required	0	0	1
29	0		0	0	_;
30	0	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	:
32	0	Plant food properly cooked for hot holding	0	0	r
33	0	Approved thawing methods used	0	0	Т
34	0	Thermometers provided and accurate	0	0	r
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	ŀ
	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	ŀ
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	$\overline{}$		T
41	0	In-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
	_		0	0	ь.
43	0	Childre-aperalistic-pervice arrives, broberry stored, asea		-	

Signature of Person In Charge

pecti	on	R-repeat (violation of the same code provision)			
	Compliance Status					
	OUT Utonsils and Equipment					
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0		
46	0	Warewashing facilities, installed, maintained, used, test strips Nonfood-contact surfaces clean		0		
47	0			0	-	
	OUT	Physical Facilities				
48	0	Hot and cold water available; adequate pressure	0	0	- :	
49	黨	Plumbing installed; proper backflow devices	0	0		
50 O		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		
53	0	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	0	П	
56	0	Most recent inspection posted	0	0	Ľ	
		Compliance Status	YES	NO	٧	
		Non-Smokers Protection Act				
57		Compliance with TN Non-Smoker Protection Act		0		
58					١ ١	
59		If tobacco products are sold, NSPA survey completed	0	0		

er. You have the right to request a n (10) days of the date of the

06/29/2022

Date Signature of Environmental Health Sp

06/29/2022

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) RDA 629) 6153405620 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Inf	formation	
	RED PHONE BOOTH BAR	
Establishment Number	± 1605260820	

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.	Yes
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	Yes
"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 inflitrating into areas where smoking is prohibited.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
L temp dishwasher	Chlorine	50							

Equipment Temperature								
Description	Temperature (Fahrenheit)							
Beverage cooler	33							

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			

Observed Violations							
Total # 1							
Repeated # 0							
49: Fresh water leak from faucet spigot							
""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: RED PHONE BOOTH BAR

Establishment Number: 605260820

Comments/Other Observations

1 ·

2:

3:

- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (N.O.) No food workers present at the time of inspection.
- 6: (NO) No workers present during inspection.
- 7: (NO) No food workers present during the inspection.
- 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: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: (N.A.) No cooked food is cooled, prepares no TCS food from ambient temperature ingredients that require cooling, does not receive raw eggs, shellstock, or milk.
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: (NA) Establishment does not cold hold TCS foods.
- 21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: On menu
- 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: 1:

2.

58:

4:

***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.

Establishment Number: 605260820 Comments/Other Observations (cont'd)	Establishment Name: RED PHONE BOOTH BAR Establishment Number: 605260820					
Additional Comments (cont'd)						
Additional Comments (cont'd)						
Additional Comments (cont'd)	Comments/Other Observations (cont'd)					
	Additional Comments (cont'd)					
to the page for additional comments.						
	co last page let additional comments.					

Establishment Information

Establishment Information									
Establishment Name: RED P	Establishment Name: RED PHONE BOOTH BAR								
	5260820								
Sources									
Source Type:	Food	Source:	Sysco						
Source Type:		Source:							
Source Type:		Source:							
Source Type:		Source:							
Source Type:		Source:							
Additional Comments									
			in the second se						