

Establishment Name

Address

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile

110 3RD AVE SOUTH

THE MOXY HOTEL KITCHEN

Type of Establishment

O Temporary O Seasonal

Nashville City

Time in 01:30 PM AM / PM Time out 02:35: PM AM / PM

05/13/2024 Establishment # 605260936 Inspection Date

Embargoed 0

Purpose of Inspection **K**Routine

O Follow-up O Complaint

O Preliminary O Consultation/Other

Number of Seats 21

SCORE

Risk Category О3 04 Follow-up Required 级 Yes O No

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

11	4=in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		C	05=	con	recte	de
					Compliance Status	COS	R	WT	] [			
	IN	OUT	NA	NO	Supervision				П		IN	0
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	H	16	XX.	H
	IN	OUT	NA	NO	Employee Health				1 [	17	0	
2	ПK	0			Management and food employee awareness; reporting	0	0		П	$\neg$		Γ
3	×	0			Proper use of restriction and exclusion	0	0	5	П		IN	l٥
	IN	OUT	NA	NO	Good Hygienic Practices				11	18	0	Г
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	11	19	黨	Г
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	11	20	245	Г
	IN	OUT	NA	NO	Preventing Contamination by Hands				11	21	0	7
6	黨	0		0	Hands clean and properly washed	0	0		1 [	22	٥	Г
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	П	~		Ľ
Ŀ	-		_		alternate procedures followed	_	_		] [		IN	О
8	- XX	0			Handwashing sinks properly supplied and accessible	0	0	2	Ιſ	23	0	G
	IN		NA	NO	Approved Source		_	_	П		_	Ľ
9	200	0			Food obtained from approved source	0	0		П		IN	0
10	0	0	0	×	Food received at proper temperature	0	0	] _ [	Ιſ	24	0	Г
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	П		_	Ľ
12	0	0	Ж	0	Required records available: shell stock tags, parasite destruction	0	0		П	П	IN	0
	IN	OUT	NA	NO	Protection from Contamination				11	25	0	Г
13	0	凝	0		Food separated and protected	0	0	4	11	26	2	Г
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	11		IN	0
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2		27	0	1

	Compliance Status					cos	R	WT
	IN OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods							
16	凝		0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	333	Proper reheating procedures for hot holding	0	0	٠
	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	243	0	0		Proper cold holding temperatures	0	0	5
21	0	250	0	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	翼	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	9
	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	
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	0	Insects, rodents, and animals not present	0	0	
37	0	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	$\top$		
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	Г
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	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	7
49	0	Plumbing installed; proper backflow devices	0	0	- 2
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	Γ,
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	- X	0	
58		Tobacco products offered for sale	0	0	١.
59		If tobacco products are sold, NSPA survey completed	0	0	

and post the most recent inspection report in a conspicuous manner. You have the right to request a h-T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of the

05/13/2024

Signature of Person In Charge

Date Signature of Environmental Health Specialist

\*\*\*\* 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.

05/13/2024 Date

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: THE MOXY HOTEL KITCHEN

Establishment Number #: |605260936

# 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 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)					
Sanitizer bucket	QA	200						
3-compartment sink	QA	300						
Low-temperature dish washer		100						

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Drawer cooler	31					
Sauté Preptable-cooler	33					
Salad Preptable-cooler	36					
Dessert Preptable-cooler	36					

Food Temperature Description	State of Food	Temperature ( Fahrenheit
Cut leafy greens in ice bath on fry low-boy freezer	Cold Holding	40
Cooked wings out of fryer	Cooking	209
Red sauce in warmer by fryer	Cold Holding	157
Raw chicken in Drawer cooler	Cold Holding	37
Slice deli roast beef on saute Preptable-cooler	Cold Holding	38
Sliced deli turken in sauté Preptable-cooler - used	Cold Holding	45
Half and half in sauté Preptable-cooler	Cold Holding	38
Diced tomatoes on salad Preptable-cooler	Cold Holding	42
Cut leafy greens on dessert Preptable-cooler	Cold Holding	40
Raw chicken in two-door Reach in cooler	Cold Holding	39
Milk in server Reach in cooler	Cold Holding	38

Observed Violations
Total # 3
Repeated # 0
13. Raw shell eggs and products containing raw shell egg stored above ready to
eat food in two-door Reach in cooler.
CA: unit properly arranged.
21: Milk in server Reach in cooler, opened over 24hrs prior, not date marked.
CA: date marked.
23: Breakfast and brunch menu lacks disclaimer asterisks on food that may be
cooked to order.
CA: PIC notified to update menus.

<sup>&</sup>quot;"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: THE MOXY HOTEL KITCHEN

Establishment Number: 605260936

## Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Knowledge of policy.
- 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: Employees washing hands.
- 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: Food source(s) listed.
- 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.
- 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: Food temps listed.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Not observed.
- 19: Food temps listed.
- 20: Food temps listed.
- 22: (NA) No food held under time as a public health control.
- 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:

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.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: THE MOXY HOTEL KITCHEN				
Establishment Number: 605260936				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Information								
Establishment Name: THE MOXY HOTEL KITCHEN								
Establishment Number #:	605260936							
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Sources								
Source Type:	Food	Source:	Sysco					
Source Type:	Water	Source:	City					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Commer	nts							
1 damp towel on sau	ıte Preptable-cooler.							
Towel in hand sink. CA: Removed.								