



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
87

Establishment Name THE MOXY HOTEL KITCHEN
Address 110 3RD AVE SOUTH
City Nashville
Inspection Date 05/13/2024
Risk Category 01
Number of Seats 21

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

Table with 2 main columns: Compliance Status (Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination) and Compliance Status (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, 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 (Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils) and Compliance Status (Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act).

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 05/13/2024
Signature of Environmental Health Specialist [Signature] Date 05/13/2024

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 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)
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.



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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.

***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: Sysco

Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

1 damp towel on saute Preptable-cooler.

Towel in hand sink.

CA: Removed.