



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
80

Establishment Name: TennFold Brewing
Address: 2408 LEBANON PIKE
City: Nashville
Inspection Date: 11/16/2023
Time in: 01:19 PM
Time out: 02:35 PM
Risk Category: 03
Number of Seats: 122

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: 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, 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: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Compliance Status, 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: 11/16/2023
Signature of Environmental Health Specialist: [Signature] Date: 11/16/2023

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

Establishment Name: TennFold Brewing
 Establishment Number #: 605261894

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)
Small low temperature	Chlorine	200	
Main dishwasher	Chlorine	10	

Equipment Temperature

Description	Temperature (Fahrenheit)
#1 prep cooler	41
#2 prep cooler	41
#3 prep cooler	38
#1 grill cooler	34

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Beef in #1 prep cooler	Cold Holding	39
Chicken in #1	Cold Holding	39
Pork in #1 prep cooler	Cold Holding	40
Meat balls in steam table	Hot Holding	150
Beef broth in steam table	Hot Holding	180
Chicken in #2 prep cooler	Cold Holding	40
Pasta in #2 prep cooler	Cold Holding	38
Cooked greens in steam table	Hot Holding	150
Sliced tomatoes in #3 prep cooler	Cold Holding	37
Lettuce in #3 prep cooler	Cold Holding	40
Rice in #1 grill cooler	Cold Holding	40
Beef in #1 grill cooler	Cold Holding	39
Chicken in #1 grill cooler	Cold Holding	39
Sliced tomatoes in #4 prep cooler	Cold Holding	39
Sliced tomatoes in #2 grill cooler	Cold Holding	38

Observed Violations

Total # 7

Repeated # 0

6: Employee on the prep line was observed putting her finger inside her mouth and immediately grabbed clean gloves to start prepping food. Corrective action, employee was trained on proper hand washing procedures.

14: Main low temperature dishwasher At 10ppm. Corrective action, person in charge is going to put in work order to fix dishwasher. Dishwasher needs to be between 50ppm and 200ppm. This happened 3 times. Corrective action, employee was able to prime machine. Machine read 100pm before the end of inspection

27: Establishment is vacuum Packaging raw fish and beef broth. Corrective action, embargoed 25lbs of fish and beef broth. Establishment was told to contact TDH to get their plan approved. Establishment may not be able to vacuum package fish in the state of Tennessee.

36: Both entrance door were left opened.

37: Personal drink stored on prep surface in the back area

39: Wet wiping cloth stored on prep table in the kitchen area

43: To go plates stored on counter in the back area was not upside down.



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: 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.
- 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: Check temperature log
- 17: (NO) No TCS foods reheated during inspection.
- 18: Person in charge demonstrates knowledge
- 19: Check temperature log
- 20: Check temperature log
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: On the menu
- 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.
- 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 and US foods

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments