

Purpose of Inspection

Risk Category

ERoutine

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit RETROGRADE COFFEE Remanent O Mobile Establishment Name Type of Establishment 1305 DICKERSON PK O Temporary O Seasonal Address Nashville Time in 12:55 PM AM/PM Time out 01:35: PM AM/PM 11/21/2022 Establishment # 605255602 Embargoed 0 Inspection Date

O Follow-up

O Complaint

О3

Number of Seats 59 ase Control and Preventio

04

O Preliminary

O Consultation/Other

级 Yes O No

Follow-up Required

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IK, OUT, HA, HO) for each numbered item. For items marked O	T, mark COS or R for each Item as applicable	Deduct points for category or subcategory.)
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	IN-in compliance OUT-not in compliance NA-not applicable NO-not observed COS=corrected on-site during inspection R-repeat (violation of the same code provision)																
Compliance Status COS R WT Compliance Status COS							R	WT									
	IN	OUT	NA	NO	Supervision				П	IN OUT NA		NA NO	NO	Cooking and Reheating of Time/Temperature			
Ε.	0-2	$\overline{}$	-	_	Person in charge present, demonstrates knowledge, and	$\overline{}$		_	11	""		101		Control For Safety (TCS) Foods			
יו	氮	0			performs duties	0	0	9	1	0	0	0 0		Proper cooking time and temperatures	0	0	-
	IN	OUT	NA	NO	Employee Health				1	7 0	0	0	X	Proper reheating procedures for hot holding	0	0	,
2	DK.	0			Management and food employee awareness; reporting	0	0		П					Cooling and Holding, Date Marking, and Time as			
3	寒	0			Proper use of restriction and exclusion	0	0	5	Ш	IN	OUT	NA	NO	a Public Health Control			
	IN	OUT	NA	NO	Good Hygienic Practices				1	B (A)	0	0	0	Proper cooling time and temperature	0	0	
4	X	0			Proper eating, tasting, drinking, or tobacco use	0	0	5		9 0	0	0	黨	Proper hot holding temperatures	0	0	
5	黨	0			No discharge from eyes, nose, and mouth	0	0	l °	2		0	0		Proper cold holding temperatures	0	0	5
		OUT	NA	NO	Proventing Contamination by Hands		2		1 🔉	0	0	0	Proper date marking and disposition	0	0	_	
6	凝	0		0	Hands clean and properly washed	0	0		₂	2 0	l٥	300	0	Time as a public health control: procedures and records	0	0	
17	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	ΙĽ	_	_				_	Ľ	
Ľ.			_	_	alternate procedures followed	_		L.	l I	IN		NA	NO			_	
8		200		LIPS.	Handwashing sinks properly supplied and accessible	0	0	2	2	1 30	Ιo	0		Consumer advisory provided for raw and undercooked	0	o	4
-			NA	NO	Approved Source	_		_	! ⊢	1000		food	1-1-1				
9	黨		_	-	Food obtained from approved source	0	0		ΙÞ	IN	OUT	NA	NO	Highly Susceptible Populations		_	
10	0	Ö	0	26	Food received at proper temperature	0	0	5	2	ı o	Ιo	320		Pasteurized foods used; prohibited foods not offered	0	0	5
111	×	0			Food in good condition, safe, and unadulterated	0		ľ	l ⊨	-		-	-				
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		Ш	IN	OUT	NA	NO	Chemicals			
			NA	NO	Protection from Contamination				2		0	100		Food additives: approved and properly used	0	0	- 5
13	Ŕ	0			Food separated and protected	0	0	4	2	0	凝			Toxic substances properly identified, stored, used	ō	0	,
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures			
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

	GOOD RETAIL PRACTICES											
OUT=not in compliance COS=corrected on-site during inspection R-repeat (violation of the same code provision)												
	Compliance Status COS R W] [Compliance Status				R	WT
	OUT	Safe Food and Water				1 [OUT Utensils and Equipment		Utensiis and Equipment			
28	0	Pasteurized eggs used where required	0	О	1	7 [45 選		Food and nonfood-contact surfaces cleanable, properly designed,	0	0	•
29	0	Water and ice from approved source	0		2	1 L			constructed, and used	_	u	'
30		Variance obtained for specialized processing methods	0	0	1] [46 O		Warewashing facilities, installed, maintained, used, test strips	0	0	4
	OUT	Food Temperature Control				3 L			warewashing lacinoes, installed, maintained, dised, test suips		_	
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	11	47 O	0	Nonfood-contact surfaces clean	0	0	1
31	١٠	control	١٧	١٧	l ²	11	OUT		Physical Facilities		_	
32	0	Plant food properly cooked for hot holding	0	0	1	11	48 O		Hot and cold water available; adequate pressure	0	ा	2
33	0	Approved thawing methods used	0	0	1	11	49	0	Plumbing installed; proper backflow devices	0	0	2
34	0	Thermometers provided and accurate	0	О	1	11	50	0	Sewage and waste water properly disposed	0	0	2
	OUT				_	11			Toilet facilities: properly constructed, supplied, cleaned	0	0	1
35	0	Food properly labeled; original container; required records available	0	0	1	11	52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
	OUT	Prevention of Feed Contamination				11	53 O Physical facilities installed, maintained, and clean		Physical facilities installed, maintained, and clean	0	0	1
36	0	Insects, rodents, and animals not present	0	0	2][54	0	Adequate ventilation and lighting; designated areas used	0	0	1
37	왮	Contamination prevented during food preparation, storage & display	0	0	1	11		OUT	Administrative Items			
38	0	Personal cleanliness	0	0	1	11	55	0	Current permit posted	0	ा	0
39	0	Wiping cloths; properly used and stored	0	0	1	11	56	0	Most recent inspection posted	0	0	v
40	0	Washing fruits and vegetables	0	0	1	1 [Compliance Status		YES	NO	WT	
	OUT	Proper Use of Utensils		_		1 1	Non-Smokers Protection Act			_		
41	0	In-use utensils; properly stored	0	0	1	1 [57 58		Compliance with TN Non-Smoker Protection Act	X	0	
42		Utensils, equipment and linens; properly stored, dried, handled	0	0	1	1 [58		Tobacco products offered for sale	0	0	0
43	0	Single-use/single-service articles; properly stored, used	0	0	1	1 t	59		If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1	Ι,						

ten (10) days of the date of the

11/21/2022

11/21/2022

Date

MaAA Signature of Person In Charge

WHO

Date

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**** 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 Information

Establishment Name: RETROGRADE COFFEE

Establishment Number #: |605255602

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)					
3 compartment sink	Quarternary	200						

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Lowboy cooler 1	38				
Lowboy cooler 2	35				
Lowboy cooler 3	33				
Reach-in cooler 1	38				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Smoked salmon in lowboy cooler 1	Cold Holding	41
Chicken salad prepped (3 minutes ago)	Cooling	45
Pasteurized egg whites	Cold Holding	38
Milk in lowboy cooler 1	Cold Holding	39
Milk in reach-in cooler 2	Cold Holding	41

Observed Violations
Total # 4
Repeated # 0
8: Paper towels are not supplied at back area hand washing sink. Corrective Action: PIC put in a work order to have a mounted paper towel rack for hand washing sink.
26: Observed non-commercial grade pesticide sitting on water heater in back area. Corrective Action: PIC discarded non-approved pesticide. 37: Employee water bottle stored next to customer food in lowboy cooler 1. 45: Shelving and flooring in shipping container is not constructed of non-absorbent and cleanable wood.

[&]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



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Establishment Number: 605255602

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.
- 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: Observed proper hand washing technique.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: See source information.
- 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Observed proper cooling. Temperatures recorded on report.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: Observed proper cold holding procedures. Temperatures recorded on report.
- 21: Observed proper date marking and disposition.
- 22: (NA) No food held under time as a public health control.
- 23: Verified consumer advisory on menu.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 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.

Establishment Name: RETROGRADE COFFEE			
Establishment Number: 605255602			
Comments/Other Observations (cont'd)			
Additional Comments (cont'd)			
See last page for additional comments.			

Establishment Information

Establishment Information		
Establishment Name: RETROGRADE COFFEE		
Establishment Number #: 605255602		
333333		
Sources		1
Source Type: Food	Source:	Sysco, Costco, Creation Gardens
Source Type:	Source:	
Source Type:	Source:	
Course Two	Carman	
Source Type:	Source:	
Course Type:	Source:	
Source Type:	Source.	
Additional Comments		
Additional Comments		