

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit NASHVILLE UNDERGROUND KITCHEN Remanent O Mobile Establishment Name Type of Establishment 105 BROADWAY O Temporary O Seasonal Address Nashville Time in 01:35 PM AM/PM Time out 04:25: PM AM/PM City 07/25/2023 Establishment # 605254711 Embargoed 1 Inspection Date O Follow-up O Complaint Purpose of Inspection **K**Routine O Preliminary O Consultation/Other

Number of Seats 421

Follow-up Required

О3

12	¢ ≐in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	id		0
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	1 嵐 0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	
	IN	OUT	NA	NO	Employee Health			
2	TXC	0			Management and food employee awareness; reporting		0	$\overline{}$
3	第 0			Proper use of restriction and exclusion	0	0	5	
	IN	OUT	NA	NO	Good Hygienic Practices			
4	0	28		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	0
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	凝	0		0	Hands clean and properly washed	0	0	
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	0	36			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	窓	0			Food obtained from approved source	0	0	\Box
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	黛	0	0		Food separated and protected	0	0	4
14	0	×	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re-		0	2

Compliance Status							R	WT
	IN	OUT	NA	NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods				
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	*	0	0	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	0	0	Proper cooling time and temperature	0	0	
19	0	120	0	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
22	_	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	300		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	- XX		Food additives: approved and properly used	0	0	5
26	0	*			Toxic substances properly identified, stored, used	0	0	-
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

级 Yes O No

s, chemicals, and physical objects into foods.

L PRACTICES

		OUT=not in compliance COS=corr				
		Compliance Status	COS	R	W	
	OUT	Caro i con amo i i mon				
28	0	Pasteurized eggs used where required	0	0	1	
29	0		0	0	Ľ	
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	,	
34	0	Thermometers provided and accurate	0	0	Г	
	OUT	Food Identification				
35	×	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	86	Contamination prevented during food preparation, storage & display	0	0	1	
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	ļ .	
	OUT	Proper Use of Utensils				
41	0	In-use utensils; properly stored	0	0	г	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0		
43	0		0	0	r	
44	10	Gloves used properly	0	0		

spect	ion	R-repeat (violation of the same code provision)		
		Compliance Status	COS	R	WT
	OUT Utensils and Equipment				
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	题	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	2
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	×	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	凝	Current permit posted	0	0	0
56	张	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0		
58]	Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

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

07/25/2023 Date Signature of Environmental Health Specialist 07/25/2023

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

Date

RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: NASHVILLE UNDERGROUND KITCHEN
Establishment Number

605254711

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 not set up						
Low-temperature dish washer		0				

Equipment Temperature				
Description Temperature (Fahr				
Prep station Reach in cooler	41			
Line drawer cooler 1	45			
Line drawer cooler 2	34			
Line Preptable-cooler 1	38			

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Portioned coked pork in hotel pan on rolling cart in	Cooling	61			
Buttermilk in prep area Reach in cooler	Cold Holding	37			
Raw burger patties in line drawer cooler 1	Cold Holding	37			
Portioned cooked corned beef in line drawer	Cold Holding	31			
Cooked chicken off of grill	Cooking	165			
Sliced tomatoes on line Preptable-cooler 1	Cold Holding	30			
Sliced tomatoes in line Preptable-cooler 1	Cold Holding	31			
Portioned cooked pulled pork in line Reach in	Cold Holding	35			
Cooked burger off of grill	Cooking	182			
Cooked tenders under heat lamp	Hot Holding	130			
Cooked tenders under heat lamp 2	Hot Holding	108			
Raw chicken in line Drawer cooler 2	Cold Holding	32			
Raw chicken in line Reach in cooler 2	Cold Holding	35			
Fried chicken out of fryer	Cooking	169			
Fried chicken in hot box 1	Hot Holding	130			

Observed Violations Total # 15 Repeated # 4: Employee observed drinking from an open screw-top cap type bottle on the

- cook line. CA: proper eating and drinking discussed.
- 8: Dish pit hand sink not supplied with paper towels. CA: resupplied.
- 14: Low-temperature dish washer not dispensing chlorine. CA: machine repaired and now reading 50ppm.
- 19: Hot box 1 not holding food at 135 degrees or higher. CA: all food reheated, and operator notified not to use the box unless proper hot holding temperatures can be maintained during all hours of operation.
- 19: Cooked tenders under heat lamp under 135 degrees Food temps listed. CA: embargo.
- 23: Disclaimer asterisks not printed on all food items that may be served raw or undercooked cooked. CA: operator notified to update menus.
- 26: Jug of bleach stored next to clean cutting boards on shelf under
- 2-compartment sink. CA: chemical properly stored.
- 35: Unlabeled ingredient bins under table in back prep area.
- 37: Multiple employees drinks in various unapproved vessels stored on prep tables or in cooling units throughout.
- 37: Scoop handles touching product in ingredient bins under table in back prep area.
- 37: Cases of various single service items stored on the floor in dry storage.
- 46: No QA or chlorine test strips.
- 52: Excessive waste and debris around compactor.
- 55: Permit not posted in a conspicuous location that is easily visible.
- 56: Inspection not posted in a conspicuous location.

[&]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: NASHVILLE UNDERGROUND KITCHEN

Establishment Number: 605254711

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Policy posted.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 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.
- 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.
- 13: (IN) All raw animal food is separated and protected as required.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: Food temps listed.
- 17: Food temps listed.
- 18: Food temps listed.
- 20: Food temps listed.
- 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.
- 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:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: NASHVILLE UNDERGROUND KITCHEN				
Establishment Number: 605254711				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Infor	mation		
THE WAY AND THE PARTY AND A STATE OF THE PARTY	ASHVILLE UNDERGRO	OUND KITCHEN	
Establishment Number #	605254711		
Sources			
Source Type:	Food	Source:	Prg, palmer, creation gargen
Source Type:		Source:	
Additional Comme	nts		
Discussed proper se	eparation of raw proteins	s and ready to eat foods.	
Discussed maintaini	ing proper equipment.		
1 damaged can disc	covered in dry storage.	CA: separated.	
Discussed time cold	items are exposed to a	ımbient temperatures when in	ı use.
Positive reinforceme	ent on proper handling o	of food discussed.	