TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

The second																		
Establishment Name			1	McGuffin Catering MT#796 Type of Establishment O Mobile														
Address			2	1500 2nd Ave S O Temporary O Seasonal														
City			Ň	Nashville Time in 01:10 PM AM / PM Time out 01:35: PM AM / PM														
Inspect	on Da	ate	Ō	04/03/2024 Establishment # 605311770 Embergoed 0														
		spection	- 7	Routine	O Follow-u				- O Pro			_) Cor	nsultation/Other			
Risk Ca				D1	\$1R2	03			04		,				up Required X Yes O No Number of S	leats	0	
Think Ge	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																	
	(14	urk desig	11	ed compliance s											ach Hem as applicable. Deduct points for category or subcat	gery.)	
IN=in (:ompii	ance	0		viance NA=nota Impliance Stat			R)S=cor	recte	d on-si	ite duri	ng ins	spection R=repeat (violation of the same code provis Compliance Status		R	WT
IN	OUT	NA N	0		Supervis				-		IN	оит	NA	NO	Cooking and Reheating of Time/Temperature			
1 嵐	0	<u> </u>		Person in charg performs duties		strates knowledge, and	0	0	5	16	0	0			Control For Safety (TCS) Foods Proper cooking time and temperatures	0		
		NA N	0		Employee I						ŏ	ŏ	×		Proper reheating procedures for hot holding	00	ŏ	5
2 🐹	0		- P		nd food employee estriction and excl	awareness; reporting	0	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time as			
IN IN	_	NA N	_	·	Good Hygienic		-		_	18	0	0	0	<u>53</u>	Public Health Control Proper cooling time and temperature	0	o	
40	0		(Proper eating, t	asting, drinking, o	r tobacco use	0	0	5	19	0	0	0	X	Proper hot holding temperatures	0	0	
5 O	O	NA N			om eyes, nose, an nting Centamir	nd mouth sation by Hands	0	0	-	20	0	00	8		Proper cold holding temperatures Proper date marking and disposition	8	8	5
6 O	0		8	Hands clean an	d properly washe	d	0	0		22		ō	X		Time as a public health control: procedures and records	0	ō	
7 0	0	08		No bare hand c alternate proces		to-eat foods or approved	0	0	°		IN	OUT			Consumer Advisory	-	-	
8 😹	0	NA N				plied and accessible	0	0	2	23	0	0	麗		Consumer advisory provided for raw and undercooked food	0	0	4
9 🕱	0				from approved so	urce		o			IN	OUT	NA	NO	Highly Susceptible Populations		_	
10 O 11 送	0	03			at proper tempera ondition, safe, and		0	8	5	24	0	0	x		Pasteurized foods used; prohibited foods not offered	0	0	5
12 0	0	22 0	5	Required record		stock tags, parasite	ŏ	ŏ	Ĩ	H	IN	OUT	NA	NO	Chemicals			
		NA N		destruction Pro	tection from Co	Intamination	-		_	25	0	0	25		Food additives: approved and properly used	0	ठा	-
13 溴	0	0	. E		and protected	4 N. 4		0		26	×	0		·	Toxic substances properly identified, stored, used	0	0	5
14 🚊	0	0			urfaces: cleaned a ion of unsafe food	nd sanitized , returned food not re-		0	5		_	_	NA	_	Conformance with Approved Procedures Compliance with variance, specialized process, and	-		
15 溴	0			served			0	0	2	27	0	0	×		HACCP plan	0	0	5
		G	000	I Retail Prac	tices are prev	entive measures to co	ntro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects into foods.			
							GOO	D R	ar Al	L PR	ACT	ICE	3					
		(DUT	not in complian	ce mpliance Stat	COS=corre		R		inspe	ction				R-repeat (violation of the same code provision) Compliance Status	008	RI	WT
	OUT			Safe Food and Water								OUT Utensils and Equipment					~ 1	
28				d eggs used wh ice from approv			8	8	1	4	5 (infood-contact surfaces cleanable, properly designed, and used	0	0	1
30	0	Varianc		btained for spec	cialized processing		ŏ	ŏ	1	4	5 (011-0-0-0		g facilities, installed, maintained, used, test strips	0	0	1
	OUT		000		Temperature C sed: adequate eq.	ipment for temperature	-			4	_	-			ntact surfaces clean	0	0	1
31	0	control					0	0	2		_	UT			Physical Facilities			
32 33			_	properly cooked hawing method	d for hot holding		8	8	1	4					f water available; adequate pressure stalled; proper backflow devices	00	응	2
34				ters provided a			ō	ŏ	1	5	_	🐹 S	ewage	e and	waste water properly disposed	õ	ŏ	2
	OUT			Fe	od identification	on				5	1	0 T	oilet fa	scilitie	es: properly constructed, supplied, cleaned	0	0	1
35	-	Food pr	ope			quired records available	0	0	1	5		-	-		use properly disposed; facilities maintained	0	0	1
	OUT				n of Feed Cont	amination				5	_	-			lities installed, maintained, and clean		0	1
36	0	-		-	als not present		0	0	2	5	+-	-	aequa	ne ve	intilation and lighting; designated areas used	0	0	1
37					during food prepar	ration, storage & display	0	0	1			UT			Administrative Items			
38				eanliness hs: properly use	ed and stored		0	0	1	5					nit posted inspection posted	0	8	0
40	0	Washin	_	uits and vegeta					1	Ĕ		~ 1a		2-2115	Compliance Status	YES	NO	WT
41	OUT		dor	Pre sils; properly st	per Use of Uter	sils	~		-	5	,		omeE	1000	Non-Smokers Protection Act with TN Non-Smoker Protection Act	X	0	
42	0	Utensils	, ec	uipment and lin	nens; properly sto	red, dried, handled	0	0	1	5	8	T	obacc	o pro	ducts offered for sale	0	0	0
43				single-service a d properly	articles; properly s	tored, used		8	1	53	9]	lf	tobac	co pr	oducts are sold, NSPA survey completed	0	0	

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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sectors 68-14-703, 68-14-708, 68-14-709, 68-14-715, 68-14-715, 68-14-716, 4-5-320.

4512

04/03/2024

aliam arre e of Environmenta Health Specialist

04/03/2024

Date

RDA 629

SCORE

Signature of Person In Charge

Date	Signature

**** Additional food safety information can be found on our website, http://tn.gow/health/article/eh-fo	oodservice ****
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PH-2267 (Rev. 6-15)	Free food safety training class			
(19220) (1924. 0-10)	Please call () 6153405620	to sign-up for a class.	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: McGuffin Catering MT#796 Establishment Number #: 605311770

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
3 Compartment Sink not set up	Qa							

Equipment l'emperature				
Description	Temperature (Fahrenheit)			
Reach-in Cooler 1	39			
Box truck freezer	-5			
Box truck freezer				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Country sausage in Reach-in Cooler 1	Cold Holding	40
Raw chicken in Reach-in Cooler 1	Cold Holding	30

Observed Violations
Total # 2
Repeated # 0
37: Personal drink is stored with customer food in Reach-in Cooler 1
50: Observed a waste water leak underneath the truck coming from the 3
Compartment Sink
Corrective Action: the truck's permit is temporarily suspended and cannot
operate until the leak is repaired and a follow-up inspection is conducted



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Establishment Number : 605311770

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

- 2: Policy available on site
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (N.O.) No food workers present.
- 5: (N.O.) No food workers present at the time of inspection.
- 6: No employees present
- 7: (NO) No food workers present during the inspection.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See next
- 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: Not observed
- 17: (NA) No TCS foods reheated for hot holding.
- 18: Not observed
- 19: (NO) TCS food is not being held hot during inspection.
- 20: See temp log
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 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.

Establishment Information

Establishment Name: McGuffin Catering MT#796 Establishment Number : 605311770

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 Restaurant Depot
Source Type:		Source:	

Additional Comments

The permit has been temporarily suspended until the waste water leak under the 3 Compartment Sink has been repaired and a follow-up inspection is conducted Closure notice was issued