

Establishment Name

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Type of Establishment

O Farmer's Market Food Unit

Remanent O Mobile

O Temporary O Seasonal

Nashville

Time in 11:00; AM AM / PM Time out 11:40; AM

04/18/2023 Establishment # 605304909 Embargoed 0 Inspection Date

Staybridge Suites-Restaurant

350 22nd Avenue North

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Risk Category О3 Follow-up Required

04

Number of Seats 50 O Yes 疑 No

SCORE

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

etus (IN, OUT, HA, HO) for ea

10	4 =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0	05=	con	recte	d on-si	te duri	ing in
					Compliance Status	cos	R	WT	1 [
	IN	OUT	NA	NO	Supervision				П		IN	оит	NA	NO
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	ŀ	16	0	0	0	500
	IN	OUT	NA	NO	Employee Health					17	ŏ	ŏ	ŏ	12
2	300	0			Management and food employee awareness; reporting	0	0		۱ħ					
3	×	0			Proper use of restriction and exclusion	0	0	5	Н		IN	ОUТ	NA	NO
	IN	OUT	NA	NO	Good Hygienic Practices				Ιŀ	18	0	0	0	涎
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	ľ	19	0	0	0	黨
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	l [20	24	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands				1 [21	*	0	0	0
6	黨	0		0	Hands clean and properly washed	0	0		l I	22	0	0	×	0
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	Ľ			_		_
	-				alternate procedures followed		_	_	L		IN	OUT	NA	NC
8	黑	0			Handwashing sinks properly supplied and accessible	0	0	2	H	23	0	l٥l	38	
_	_	OUT	NA	NO	Approved Source			_	Н					
9	黨	0	_	_	Food obtained from approved source	0	0		Ш	4	IN	OUT	NA	NO
10	0	0	0	26	Food received at proper temperature	0	0	5	H	24	0	ا ہ ا	320	
11	×	0	Щ.		Food in good condition, safe, and unadulterated	0	0	l °	Ľ		_	_	-	_
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		Н		IN	ОИТ	NA	NO
	IN	OUT	NA	NO	Protection from Contamination				17	25	0	0	3%	
13	黛	0	0		Food separated and protected	0	0	4	1 7	26	2	0		
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	1		IN	OUT	NA	NO
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	[:	27	0	0	×	

Complianc					Compliance Status	COS	к	WI
	IN OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods							
16		0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٠
	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	0	0	寒	Proper hot holding temperatures	0	0	
20	凝	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	335		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	菜	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

trol the introduction of pathogo s, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	_;
30	0	Variance obtained for specialized processing methods	0	0	١.
	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	Г
33	0	Approved thawing methods used	0	0	Ι.
34	0	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	Ī
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	Г
	OUT	Proper Use of Utensils	\top		
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	0	0	

pecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensiis and Equipment	000		
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	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	-:
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	麗	Sewage and waste water properly disposed	0	0	- 3
51 O		Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	0	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	_ '
		Compliance Status	YES	NO	8
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

nspicuous manner. You have the right to request a he -14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320. n (10) days of the date of the

04/18/2023

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gnature of Person In Charge

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

Date

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.

RDA 629

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Staybridge Suites-Restaurant Establishment Number ≠: |605304909

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	1.
"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.	\rightarrow
Smoking observed where smoking is prohibited by the Act.	_

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				
3 comp sink not set up High temp dishmachine	Qa available		165				

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Walk in cooler	31				
Walk in freezer	24				
Reach in freezer	-4				
Reach in cooler	36				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Salami in walk in cooler	Cold Holding	34
Milk in walk in cooler	Cold Holding	35
Milk in walk in cooler	Cold Holding	37

Observed Violations
Total # 1
Repeated # ()
50: Waste water leak leaking onto the floor from pipes under 3 comp sink
""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: Staybridge Suites-Restaurant

Establishment Number: 605304909

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Health policy is posted and 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.
- 6: Observed employees use good hygienic practices
- 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.

- 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:

- 17: (NO) No TCS foods reheated during inspection.
- 18: Method used is shallow metal pans to rapidly cool down foods
- 19: (NO) TCS food is not being held hot during inspection.

20:

- 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: (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 Name: Staybridge Suites-Restaurant	
Establishment Number: 605304909	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Information							
Establishment Name: St	aybridge Suites-Resta	urant					
Establishment Number #:	605304909						
Sources							
Source Type:	Food	Source:	Us foods				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comme	nts						