

**TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA**



Establishment Information

Establishment Name: Nashville School Of The Arts
Establishment Number #: 605116985

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)
Wash bucket	Qa	100	
3 compartment sink	Qa	200	

Equipment Temperature

Description	Temperature (Fahrenheit)
Reach in cooler	36
Warming cabinet	180
Milk cooler	36
Walk in freezer	5

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Yogurt in Reach in cooler	Cold Holding	34
Milk in milk cooler	Cold Holding	39
Cut greens on line TPHC	Cold Holding	53
Cooked hamburger on line TPHC	Hot Holding	169
Cooked mixed vegetables on line TPHC	Hot Holding	177
Milk in Walk in cooler	Cold Holding	41
Yogurt in Walk in cooler	Cold Holding	42
Cooked ground hamburger in Walk in cooler	Thawing	15

Observed Violations

Total # 1

Repeated # 0

53: Water stained ceiling tile in kitchen area and vents throughout kitchen are excessively stained and dusty.

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Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Health policy available on site and posted
- 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: Employee is observed washing hands before serving foods to students
- 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: No raw foods cooked during inspection
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling Of TCS foods at time of inspection
- 19: See temperature log.
- 20: See 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: TPHC log is complete and filled out properly . Tags are present of foods on the service line
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: Pasteurized foods used
- 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.

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Comments/Other Observations (cont'd)**Additional Comments (cont'd)**

See last page for additional comments.

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Establishment Number #:	605116985

Sources

Source Type:	Source:
Source Type:	Source:
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Source Type:	Source:

Additional Comments

Dumpster lids need to be replaced .