

Establishment Name

Purpose of Inspection

Signature of Person In Charge

Risk Category

Address

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile Type of Establishment

Follow-up Required

O Temporary O Seasonal

O Yes 疑 No

SCORE

Number of Seats 125

COS R WT

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COS R

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o | 0 5

City 03/27/2023 Establishment # 605116985 Inspection Date

О3

Nashville School Of The Arts

1250 Foster Ave.

Nashville

**K**Routine

Embargoed 0

Time in 10:36 AM AM / PM Time out 11:35; AM

O Follow-up O Complaint O Preliminary O Consultation/Other

04

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

	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 provis															
	Compliance Status						R	WT	Compliance Status							
	IN	OUT NA NO Supervision						IN	оит	NA	NO	Cooking and Reheating of Time/Temperature				
17	010	_		_	Person in charge present, demonstrates knowledge, and		0 0 5							Control For Safety (TCS) Foods		
ין	×	0			performs duties	0			16	0	0	0	黨	Proper cooking time and temperatures		
	IN	OUT	NA	NO	Employee Health			17	0	0	0	300	Proper reheating procedures for hot holding			
2	$\square X$	0			Management and food employee awareness; reporting	0	0 0 5			IN				Cooling and Holding, Date Marking, and Time as		
3	寒	0			Proper use of restriction and exclusion	0					OUT	NA.	NO	a Public Health Control		
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	×	Proper cooling time and temperature		
4	X	0			Proper eating, tasting, drinking, or tobacco use	0	0		19		0	0		Proper hot holding temperatures		
5	黨	0			No discharge from eyes, nose, and mouth	0	0	ů	20		0	0		Proper cold holding temperatures		
	IN	OUT	NA	200	Preventing Contamination by Hands			21	<b>X</b>	0	0	0	Proper date marking and disposition			
6	黨	0		0	Hands clean and properly washed	0	0		22	×	lol	0	0	Time as a public health control: procedures and records		
17	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0					_	_				
-	-		_	_	alternate procedures followed	-			$\vdash$	IN	OUT	NA				
8	5	0	NA	NO	Handwashing sinks properly supplied and accessible  Approved Source	0 0 2		0 0 2		0	0	32		Consumer advisory provided for raw and undercooked		
-	_	_	NA.	_		_	0.101		$\vdash$	IN	OUT	NA	NO	food Highly Susceptible Populations		
9	嵩	0	_		Food obtained from approved source	0	0		$\vdash$	IIN	OUT	NA	NO	righty susceptible repulations		
10	-	0	-	250	Food received at proper temperature	0	0	5	24	800	0	0		Pasteurized foods used; prohibited foods not offered		
11	150	-		_	Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	-	-	4 ° 1 '		Ť١	$\vdash$	-				.,
12	1 -	0	×	0	destruction	0	이이			IN	ОUТ	NA	NO	Chemicals		
		OUT	NA	NO	Protection from Contamination				25		0	<b>X</b>		Food additives: approved and properly used		
13	篾		0		Food separated and protected	0	0 0 4		26	黨	0			Toxic substances properly identified, stored, used		
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0 0 5			IN	OUT	NA	NO	Conformance with Approved Procedures		
15	涎	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan		

### Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foc

			GOO	D R	ar.	IL	PRA	CTIC	E8
		OUT-not in compliance COS-com Compliance Status	rected on-site durin		durin	g inspection			R-repeat (violation of the same code provision
	COS R W1		WT	]			Compliance Status		
	OUT	Safe Food and Water				]		OUT	Utensiis and Equipment
28		Pasteurized eggs used where required	0	0	1	1	45	0	Food and nonfood-contact surfaces cleanable, properly designed,
29		Water and ice from approved source	0	0	2	]	70	_	constructed, and used
30		Variance obtained for specialized processing methods	0	0	1	IJ	46	0	Warewashing facilities, installed, maintained, used, test strips
	OUT	T Food Temperature Control							
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	П	47	0	Nonfood-contact surfaces clean
31	1	control		١٣	1 *	П		OUT	Physical Facilities
32	0	Plant food properly cooked for hot holding	0	0	1	1	48	0	Hot and cold water available; adequate pressure
33	0	Approved thawing methods used	0	0	1	1	49	0	Plumbing installed; proper backflow devices
34	0	Thermometers provided and accurate	0	0	1	1	50	0	Sewage and waste water properly disposed
	OUT	Food Identification				1	51	0	Toilet facilities: properly constructed, supplied, cleaned
35	0	Food properly labeled; original container; required records available	0	0	1		52	0	Garbage/refuse properly disposed, facilities maintained
	OUT	Prevention of Feed Contamination				5	53	3%	Physical facilities installed, maintained, and clean
36	0	Insects, rodents, and animals not present	0	0	2		54	0	Adequate ventilation and lighting; designated areas used
37	0	Contamination prevented during food preparation, storage & display	0	0	1			OUT	Administrative Items
38	0	Personal cleanliness	0	О	1	1	55	0	Current permit posted
39	0	Wiping cloths; properly used and stored	0	0	1	1	56	0	Most recent inspection posted
40		Washing fruits and vegetables	0	0	1	1			Compliance Status
	OUT	Proper Use of Utensils				1			Non-Smokers Protection Act
41	0	In-use utensils; properly stored	0	0		1	57		Compliance with TN Non-Smoker Protection Act
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	1	58		Tobacco products offered for sale
43	0	Single-use/single-service articles; properly stored, used	0	0	1	1	59		If tobacco products are sold, NSPA survey completed
44	0	Gloves used properly	0	0	1	1 '			

You have the right to request a hearing regin (10) days of the date of the

03/27/2023

03/27/2023

\*\*\*\* 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) RDA 629 ) 6153405620 Please call ( to sign-up for a class.

Date

Date

#### 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.	1
Garage type doors in non-enclosed areas are not completely open.	$\top$
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	8anitizer 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 #
Repeated # ()
53: Water stained ceiling tile in kitchen area and vents throughout kitchen are
excessively stained and dusty.
""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 School Of The Arts

Establishment Number: 605116985

### 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.

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- 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:

## Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Name: Nashville School Of The Arts				
Establishment Number: 605116985				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				
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Establishment Information

Establishment Name: Nashville School Of The Arts						
Establishment Number #: 605116985						
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Sources						
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Additional Comments						
Dumpster lids need to be replaced .						

Establishment Information