



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
96

Establishment Name Kabob Gyro
Address 718 Thompson Ln, STE 114
City Nashville
Inspection Date 07/27/2023
Risk Category 01
Number of Seats 16

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.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Table with 2 main columns: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures.

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

GOOD RETAIL PRACTICES

Table with 2 main columns: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Compliance Status, Non-Smokers Protection Act.

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit.

Signature of Person In Charge [Signature] Date 07/27/2023
Signature of Environmental Health Specialist [Signature] Date 07/27/2023

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

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

Establishment Name: Kabob Gyro
 Establishment Number #: 605207494

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)
3 compartment sink not in use	Cl		

Equipment Temperature

Description	Temperature (Fahrenheit)
Reach in cooler back	40
Reach in freezer storage	2
Reach in freezer meats back	0
Reach in cooler vegetables	40

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Raw chicken in Reach in cooler back	Cold Holding	43
Cooked gyro meat in Reach in cooler back	Cold Holding	41
Cut greens and tomatoes in Reach in cooler back	Cold Holding	41
Cucumber and tomato salad on line tphc	Cold Holding	54
Cut lettuce on line tphc	Cold Holding	45
Cooked rice in steam table	Hot Holding	169
Cooked gyro meat in steam table	Hot Holding	171
Taziki sauce made with milk in cold well on line	Cold Holding	41

Observed Violations

Total # 11

Repeated # 0

- 37: Beverage in open cup stored on prep table in back prep area.
- 45: Reach in cooler vegetables has excessively rusty shelves and are no longer easily cleanable
- 45: Shelves at front counter are made of raw wood and are not easily cleanable.
- 47: Heavy buildup of food debris inside storage cabinets in back prep area.
- 53: Walls in back prep area are heavily soiled with food debris.
- 53: Excessive buildup of grease and food debris under cookline
- 53: Vents in kitchen have excessive buildup of dust in storage area are excessively dusty.
- 53: Tiles in back prep and storage areas are damaged
- 53: Brown water stains on ceiling tiles in storage area
- 55: New permit will be sent via email
- 56: Most recent inspection report not posted.



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: Health policy available on site
- 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: No food served or prepped during inspection
- 7: (NO) No food Prepped, cooked or served
- 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 foods cooked during inspection
- 17: (IN) All TCS foods are properly reheated for hot holding.
- 18: No foods cooled during 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 policy being used
- 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.

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Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

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Sources

Source Type: Food Source: Sams

Source Type: Food Source: Restaurant depot

Source Type: Food Source: Roma

Source Type: Water Source: City

Source Type: Source:

Additional Comments