

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Follow-up Required

SCORE

O Farmer's Market Food Unit Courtyard By Marriott Restaurant Permanent O Mobile Establishment Name Type of Establishment 2508 Elm Hill Pike. O Temporary O Seasonal Address Nashville Time in 08:00 AM AM / PM Time out 09:30; AM City 01/20/2022 Establishment # 605040875 Embargoed 30 Inspection Date O Follow-up **K**Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Number of Seats 50

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II.	IN-in compliance OUT-not in compliance NA-not applicable NO-not observed							0
	Compliance Status							
	IN	OUT	NA	NO	Supervision			
1	1 嵐 0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	
	IN	OUT	NA	NO	Employee Health			
2 0 0			Management and food employee awareness; reporting	0	0			
3	寒	0			Proper use of restriction and exclusion		0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	0	0		300	Hands clean and properly washed	0	0	
7	0	0	0	×	No bare hand contact with ready-to-eat foods or approved alternate procedures followed		0	5
8	×	0			Handwashing sinks properly supplied and accessible		0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	Ŕ	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re-	0	0	2

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	寒	Proper cooking time and temperatures	0	0	- 5
17	0	0	0	X	Proper reheating procedures for hot holding	0	0	
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18		0	0	×	Proper cooling time and temperature	0	0	
19		0	0	文	Proper hot holding temperatures	0	0	
20	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	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	-
26	8	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

狱 Yes O No

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			GOO	D R	a/.\	В	PRA	CTIC	ES .	
		OUT=not in compliance COS=corr				j in	specti	on	R-repeat (violation of the same code provision)	
	Compliance Status CO						Compliance Status			
	OUT Safe Food and Water					П	OUT		Utensiis and Equipment	
28		Pasteurized eggs used where required		0		П	45	0	Food and nonfood-contact surfaces cleanable, properly designed,	
29		Water and ice from approved source		0	2	П	7		constructed, and used	
30	0		0	10	1	П	46 O		Warewashing facilities, installed, maintained, used, test strips	
	OUT	Food Temperature Control				П		_		
31	0	Proper cooling methods used; adequate equipment for temperature	0	l٥	2	П	47	0	Nonfood-contact surfaces clean	
٥.	-	control	"	ľ	^	П		OUT	Physical Facilities	
32	0	Plant food properly cooked for hot holding	0	0	1	П	48	0	Hot and cold water available; adequate pressure	
33	0	Approved thawing methods used	0	0	1	П	49	0	Plumbing installed; proper backflow devices	
34	0	Thermometers provided and accurate	0	0	1	П	50	0	Sewage and waste water properly disposed	
	OUT	Food Identification				П	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 Food Contamination				П	53	0	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	0	1	П	55		Current permit posted	
39	0	Wiping cloths; properly used and stored	0	0	1	П	56	0	Most recent inspection posted	
40	0	Washing fruits and vegetables	0	О	1	П	Compliance Status			
	OUT	Proper Use of Utensils		_		П			Non-Smokers Protection Act	
41	0	In-use utensils; properly stored	0	0	1	П	57		Compliance with TN Non-Smoker Protection Act	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0		П	58		Tobacco products offered for sale	
43		Single-use/single-service articles; properly stored, used	0	_		П	59		If tobacco products are sold, NSPA survey completed	
44	0	Gloves used properly	0	0	1	Ι'				

ten (10) days of the date of the

01/20/2022

01/20/2022

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Signature of Person In Charge

Date Signature of Environmental Health Specialist

Date

**** 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.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Courtyard By Marriott Restaurant
Establishment Number # | 605040875

Smoking observed where smoking is prohibited by the Act.

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.	

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)				
High temp dish machine			171				

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Prep	38				
Reach in freezer	-2				
Reach in freezer	0				
Reach in cooler	32				

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Eggs prep cooler	Cold Holding	41			
Chicken prep cooler	Cold Holding	38			
Cheese	Cold Holding	41			
Sausage prep cooler	Cold Holding	38			
Lettuce reach in cooler	Cold Holding	44			
Lettuce reach in cooler	Cold Holding	41			
Cheese	Cold Holding	38			
Yogurt Reach in cooler	Cold Holding	38			
Lettuce prep cooler front	Cold Holding	55			
Boiled eggs prep cooler front	Cold Holding	55			
Cut melon prep cooler front	Cold Holding	54			

Observed Violations						
Total # 1						
Repeated # ()						
20: Time and temperature control for safety itrms in front prep cooler at 55F must						
be at 41F or below						
CA- closed front prep cooler cooler till it can be fixed and reinspection happens, all time and temperature control for safety foods embargoed						
Another cooler on site to store						
Another cooler on site to store						

^{***}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: Courtyard By Marriott Restaurant

Establishment Number: 605040875

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: (IN): An employee health policy is 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: Employees not handling food at time of inspection
- 7: (NO) No food workers present during the inspection.
- 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) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 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:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Courtyard By Marriott Restaurant				
Establishment Number: 605040875				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Name: Courtyard By Marriott Restaurant						
Establishment Number #: 6	605040875					
Sources						
Source Type:	Food	Source:	Sysco			
Source Type:		Source:				
Source Type:		Source:				
Source Type:		Source:				
Source Type:		Source:				
Additional Comments	S					

Establishment Information