

Establishment Name

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Type of Establishment

O Permanent MMobile

O Temporary O Seasonal

Nashville City

Time in 01:20 PM AM/PM Time out 01:35: PM AM/PM

Inspection Date

Risk Category

Purpose of Inspection

Address

ERoutine

O Follow-up

О3

10/17/2023 Establishment # 605310171

The Munch Box MT# 769

3700 Buena Vista Pike

O Complaint O Preliminary

O Consultation/Other Follow-up Required

O Yes 疑 No

SCORE

Embargoed 0

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed								С
	Compliance Status						R	WT
	IN	OUT	NA	NO	Supervision			
1	×	٥			Person in charge present, demonstrates knowledge, and performs duties			5
	IN	OUT	NA	NO	Employee Health			
2 0 0			Management and food employee awareness; reporting	0	0			
3	×	0			Proper use of restriction and exclusion		0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	0	0		X	Proper eating, tasting, drinking, or tobacco use	0	0	5
5	0	0		*	No discharge from eyes, nose, and mouth	0	0	۰
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	0	0		3%	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	0	5
8	X	0			Handwashing sinks properly supplied and accessible		0	2
	IN	OUT	NA	NO	Approved Source			
9	200	0			Food obtained from approved source	0	0	
10	0	0	0	3%	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	
	IN	OUT	NA	NO	Protection from Contamination			
13	×	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized		0	5
15	×	Proper disposition of unsafe food, returned food not re- served			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	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0 0		9
	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	0	文	Proper hot holding temperatures	0	0	
20	145	0	0	L.	Proper cold holding temperatures	0	0	5
21	0	0	0	200	Proper date marking and disposition	0 0		
22	0	0	×	0	Time as a public health control: procedures and records	0	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	٠
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

als, and physical objects into foods.

			GOO			
		OUT=not in compliance COS=corr				
		Compliance Status	cos	R	W	
	OUT	Caro i con amo i i mon				
28	0	Pasteurized eggs used where required	0	0		
29	0	Water and ice from approved source	0	0		
30	0	Variance obtained for specialized processing methods	0	0		
	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	г	
34	0	Thermometers provided and accurate	0	0	г	
	OUT Food Identification					
35	0	Food properly labeled; original container; required records available	0	0	Γ	
	OUT	Prevention of Feed Contamination				
36	0	Insects, rodents, and animals not present	0	0		
37	0	Contamination prevented during food preparation, storage & display	0	0	Γ	
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						
41	0	In-use utensils; properly stored	0	0	Г	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г	
43	0	Single-use/single-service articles; properly stored, used	0	0	Г	
44	10	Gloves used properly	0	0		

pect	on	R-repeat (violation of the same code provision)		_	_
		Compliance Status	COS	R	W
	OUT	Utensiis and Equipment			
45	0	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	0	Nonfood-contact surfaces clean	0	0	
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	-:
49	0	Plumbing installed; proper backflow devices	0	0	-
50	0	Sewage and waste water properly disposed	0	0	- :
51 O Toilet fa		ilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
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	V
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0		
58 Tobacco products offered for sale			0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

on report in a conspicuous manner. You have the right to request a h 6, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. 1 (10) days of the date of the

10/17/2023

Signature of Person In Charge

Date Signature of Environmental

10/17/2023

**** 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

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Infon										
Establishment Name: The Munch Box MT# 769										
Establishment Number #:	Establishment Number #: 605310171									
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NSPA Survey - To b										
Age-restricted venue does twenty-one (21) years of a		trict access to its buildings of	or facilities at all times to	persons who are						
Age-restricted venue does	not require each per	rson attempting to gain entr	y to submit acceptable	form of identification.						
"No Smoking" signs or the	"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.									
Garage type doors in non-	enclosed areas are r	not completely open.								
Tents or awnings with rem	ovable sides or vent	s in non-enclosed areas are	not completely remove	ed or open.						
Smoke from non-enclosed	areas is infiltrating i	nto areas where smoking is	prohibited.							
Smoking observed where s	smoking is prohibited	i by the Act.								
Warewashing Info										
Machine Na	ame	Sanitizer Type	PPM	Temperature (Fa	hrenhelfi					
2 comp sink not se	at up	,,,		, , , , , , , , ,						
2 Comp sink not se	τυρ									
Equipment Tempera	ature									
Description				Temperature (Fai	renhelt)					
Glass door cooler				40						
				"						
E 15										
Food Temperature										
Description			State of Food	Temperature (Fai	renhelt)					
			1							

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: The Munch Box MT# 769

Establishment Number: 605310171

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.

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- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (N.O.) No food workers present.
- 5: (N.O.) No food workers present at the time of inspection.

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- 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: Not observed
- 17: (NO) No TCS foods reheated during inspection.

18:

- 19: (NO) TCS food is not being held hot during inspection.
- 20: See logs
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 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: The Munch Box MT# 769					
Establishment Number: 605310171					
Comments/Other Observations (cont'd)					
Additional Comments (cont'd)					
See last page for additional comments.					
see last page for additional comments.					

Establishment Information

Establishment Information									
Establishment Name: The Munch Box MT# 769									
Establishment Number #: 6	05310171		i						
Sources									
Source Type:	Food	Source:	Restaurant depot						
Source Type:		Source:							
Source Type:		Source:							
Source Type:		Source:							
Source Type:		Source:							
Additional Comments	:								
Truck not in full operation	on at the time of inspection								