



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
79

Establishment Name: Sinema Restaurant
Address: 2600 Franklin Pike
City: Nashville
Inspection Date: 05/14/2024
Time in: 03:20 PM
Time out: 04:25 PM
Risk Category: 03
Number of Seats: 205

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. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS
(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

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, 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. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit.

Signature of Person In Charge: [Signature] Date: 05/14/2024
Signature of Environmental Health Specialist: [Signature] Date: 05/14/2024

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: Sinema Restaurant
 Establishment Number #: 605241521

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)
Sanitizer bucket	QA	200	
3 compartment sink	QA	200	
Low temp dish machine		100	

Equipment Temperature

Description	Temperature (Fahrenheit)
Grill cooler	39
Prep Cooler 1	40
Drawer freezer	-1
Prep Cooler 2	34

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Eggplant tomato stew (Prep Cooler 1)	Cold Holding	42
Roasted potatoes (Prep Cooler 1)	Cooling	88
Pimento cheese (Prep Cooler 1)	Cold Holding	39
Housemade lemon vin (Prep Cooler 1)	Cold Holding	37
Spring bean pisto (Prep Cooler 2)	Cold Holding	38
Roasted onions (Prep Cooler 2)	Cooling	
Cooked sweet potatoes (Prep Cooler 2)	Cold Holding	35
Miso paste made with heavy cream (Prep Cooler)	Cold Holding	37
Couscous (speed rack cooling 30 min)	Cooling	51
Mashed potatoes (hotbox)	Hot Holding	124
Braised ribs (hotbox)	Hot Holding	161
Raw chicken (walk-in cooler)	Cold Holding	39
Raw snapper (walk-in cooler)	Cold Holding	39
Shortrib cooked 2 hours ago (walk-in cooler)	Cooling	51
Housemade tomato sauce (walk-in cooler)	Cold Holding	39

Observed Violations

Total # 8

Repeated # 0

- 8: Hand sink in dish-washing area is not accessible, blocked by a fan. Corrective Action: fan removed from hand sink
- 13: Boxes of raw pork stored above turnovers on speed rack in walk-in cooler. Corrective Action: Pork moved to bottom shelf of speed rack
- 19: Mashed potatoes made and placed in hotbox 40 minutes ago, @ 124F. Corrective Action: mashed potatoes reheated to 165F for hot holding
- 27: Establishment received vacuum sealed mushroom sauce, sirloin, filet, pierogi dough, and pesto from a sister restaurant that does not have an approved HACCP plan. Corrective Action: embargo 20 lbs
Corrective Action: HACCP application information will be sent to PIC
- 49: Observed freshwater leak at faucet-head at 3 compartment sink
- 50: Observed a condensation leak from the AC unit next to the fryers at the cook line. This water is dripping onto the floor
- 50: Drain underneath prep sink at backline needs an air gap
- 53: Excessive dust build-up on ceiling near air vents above 3 compartment sink and above walkway outside of walk-in cooler



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: 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 violations observed
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: See next
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: Yellowfin tuna that is served raw is an exempt fish
- 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: (IN) All TCS foods are properly reheated for hot holding.
- 18: See temp log
- 20: See temp log
- 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: Posted on menus
- 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.
- 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: Creation Gardens, Off the Dock

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments