

Address

Risk Category

City

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Sinema Restaurant Remanent O Mobile Establishment Name Type of Establishment 2600 Franklin Pike O Temporary O Seasonal Nashville Time in 03:20 PM AM/PM Time out 04:25: PM AM/PM

05/14/2024 Establishment # 605241521 Embargoed 20 Inspection Date O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

О3

Number of Seats 205

Follow-up Required

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

| 10 | IN-in compliance OUT-not in compliance NA-not applicable NO-not observed |     |    |    |   | _ <    |    |       |
|----|--|-----|----|----|---|--------|----|-------|
|    | Compliance Status  |     |    |    | cos   | R      | WT |       |
|    | IN OUT NA NO Supervision   |     |    |    |   |        |    |       |
| 1  | 氮  | 0   |    |    | Person in charge present, demonstrates knowledge, and<br>performs duties                  | 0      | 0  | 5     |
|    | IN   | OUT | NA | NO | Employee Health   |        |    |       |
| 2  | DK.  | 0   |    |    | Management and food employee awareness; reporting   | 0      | 0  |       |
| 3  | ×  | 0   |    |    | Proper use of restriction and exclusion   | 0      | 0  | 5     |
| Π  | IN   | OUT | NA | NO | Good Hygienic Practices   | $\Box$ |    |       |
| 4  | X  | 0   |    | 0  | Proper eating, tasting, drinking, or tobacco use  | 0      | 0  | 5     |
| 5  | *  | 0   |    | 0  | No discharge from eyes, nose, and mouth   | 0      | 0  | l ° l |
|    | IN   | OUT | NA | NO | Preventing Contamination by Hands   |        |    |       |
| 6  | 100  | 0   |    | 0  | Hands clean and properly washed   | 0      | 0  |       |
| 7  | 왮  | 0   | 0  | 0  | No bare hand contact with ready-to-eat foods or approved<br>alternate procedures followed | 0      | 0  | 5     |
| 8  | 0  | 26  |    |    | Handwashing sinks properly supplied and accessible  | 0      | 0  | 2     |
|    | IN   | OUT | NA | NO | Approved Source   |        |    |       |
| 9  | 嵩  | 0   |    |    | Food obtained from approved source  | 0      | 0  |       |
| 10 | 0  | 0   | 0  | ×  | Food received at proper temperature   | 0      | 0  | 1     |
| 11 | ×  | 0   |    |    | Food in good condition, safe, and unadulterated   | 0      | 0  | 5     |
| 12 | 0  | 0   | 0  | ×  | Required records available: shell stock tags, parasite<br>destruction                     | 0      | 0  |       |
|    | IN   | OUT | NA | NO | Protection from Contamination   |        |    |       |
| 13 | 0  | 凝   | 0  |    | Food separated and protected  | 0      | 0  | 4     |
| 14 | ×  | 0   | 0  |    | Food-contact surfaces: cleaned and sanitized  | 0      | 0  | 5     |
| 15 | Ħ  | 0   |    |    | Proper disposition of unsafe food, returned food not re-<br>served                        | 0      | 0  | 2     |

| Compliance Status |    |     |     |    |   | COS | R | WT |
|-------------------|----|-----|-----|----|---|-----|---|----|
|                   | IN | оит | NA  | NO | Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods  |     |   |    |
| 16                | 0  | 0   | 0   | 寒  | Proper cooking time and temperatures                                      | 0   | 0 | 5  |
| 17                | 8  | 0   | 0   | 0  | Proper reheating procedures for hot holding                               | ō   | 0 | ٠  |
|                   | IN | оит | NA  | NO | Cooling and Holding, Date Marking, and Time as<br>a Public Health Control |     |   |    |
| 18                | ×  | 0   | 0   | 0  | Proper cooling time and temperature                                       | 0   | 0 |    |
| 19                | 0  | 186 | 0   | 0  | Proper hot holding temperatures   | 0   | 0 |    |
| 20                | 24 | 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<br>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 | оит | NA  | NO | Chemicals   |     |   |    |
| 25                | 0  | 0   | 3%  |    | Food additives: approved and properly used                                | 0   | 0 | 5  |
| 26                | 黨  | 0   |     |    | Toxic substances properly identified, stored, used                        | 0   | 0 | 3  |
|                   | IN | OUT | NA  | NO | Conformance with Approved Procedures                                      |     |   |    |
| 27                | 0  | ×   | 0   |    | Compliance with variance, specialized process, and<br>HACCP plan          | 0   | 0 | 5  |

级 Yes O No

## s to control the introduction of pathogens, chemicals, and physical objects into foods.

|    |     |  | GOO |   |    |
|----|-----|--|-----|---|----|
|    |     | OUT=not in compliance COS=corr   |     |   |    |
|    |     | Compliance Status  | cos | R | W  |
|    | OUT |  |     |   |    |
| 28 | 0   | Pasteurized eggs used where required                                       | 0   | 0 | Ι, |
| 29 |     | Water and ice from approved source   | 0   | 0 |    |
| 30 | 0   | Variance obtained for specialized processing methods                       | 0   | 0 | Ľ  |
|    | OUT | Food Temperature Control   |     | _ |    |
| 31 | 0   | Proper cooling methods used; adequate equipment for temperature<br>control | 0   | 0 | :  |
| 32 | 0   | Plant food properly cooked for hot holding                                 | 0   | 0 | Г  |
| 33 | 0   | Approved thawing methods used  | 0   | 0 |    |
| 34 | 0   | Thermometers provided and accurate   | 0   | 0 | г  |
|    | OUT | Food Identification  |     |   |    |
| 35 | 0   | Food properly labeled; original container; required records available      | 0   | 0 | ,  |
|    | OUT | Prevention of Food Contamination   |     |   |    |
| 36 | 0   | Insects, rodents, and animals not present                                  | 0   | 0 | :  |
| 37 | 0   | Contamination prevented during food preparation, storage & display         | 0   | 0 | 1  |
| 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 | -  |
|    | 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 | 1  |
| 43 | 0   | Single-use/single-service articles; properly stored, used                  | 0   | 0 | Г  |
| 44 | 0   | Gloves used properly   | 0   | 0 |    |

| pecti |     | R-repeat (violation of the same code provision)  Compliance Status                        | cos    | R  | W   |
|-------|-----|---|--------|----|-----|
|       | OUT | Utensils and Equipment  |        |    |     |
| 45    | 0   | Food and norifood-contact surfaces cleanable, properly designed,<br>constructed, and used | 0      | 0  | 1   |
| 46    | 0   | Warewashing facilities, installed, maintained, used, test strips                          | 0      | 0  | 1   |
| 47    | 0   | Nonfood-contact surfaces clean  | 0      | 0  | 1   |
|       | OUT | Physical Facilities   | $\top$ |    |     |
| 48    | 0   | Hot and cold water available; adequate pressure   | 0      | 0  | 7   |
| 49    | 黨   | Plumbing installed; proper backflow devices   | 0      | 0  | - 2 |
| 50    | 200 | Sewage and waste water properly disposed  | 0      | 0  | 2   |
| 51    | 0   | Toilet facilities: properly constructed, supplied, cleaned                                | 0      | 0  | 1   |
| 52    | 0   | Garbage/refuse properly disposed; facilities maintained                                   | 0      | 0  | 1   |
| 53    | 2%  | Physical facilities installed, maintained, and clean                                      | 0      | 0  | 1   |
| 54    | 0   | Adequate ventilation and lighting; designated areas used                                  | 0      | 0  | 1   |
|       | OUT | Administrative Items  |        |    |     |
| 55    | 0   | Current permit posted   | ा      | 0  | Г   |
| 56    | 0   | Most recent inspection posted   | 0      | 0  | `   |
|       |     | Compliance Status   | YES    | NO | W   |
|       |     | Non-Smokers Protection Act  |        |    |     |
| 57    |     | Compliance with TN Non-Smoker Protection Act  | 100    | 0  |     |
| 58    |     | Tobacco products offered for sale   | 0      | 0  | ١ ( |
| 59    |     | If tobacco products are sold, NSPA survey completed                                       | - 0    | 0  |     |

a conspicuous manner. You have the right to request a hearing regarding this report by 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. n ten (10) days of the date of the

05/14/2024

Signature of Environmental Health Specialist

05/14/2024

Date

Signature of Person In Charge

\*\*\*\* 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 Information

Establishment Name: Sinema Restaurant
Establishment Number # | 605241521

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 ( 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 # ()   |
| 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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# TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



## Establishment Information

Establishment Name: Sinema Restaurant Establishment Number: 605241521

## 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:

## 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.

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

| Establishment Name: Sinema Restaurant  |  |  |
|--|--|--|
| Establishment Number: 605241521        |  |  |
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| Comments/Other Observations (cont'd)   |  |  |
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Establishment Information

| Establishment Information  Establishment Name: Sinema Restaurant |                                |  |  |  |  |  |
|--|--------------------------------|--|--|--|--|--|
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