

Address

City

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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O Farmer's Market Food Unit Quality Suites - Breakfast Establishment Name Permanent O Mobile Type of Establishment 2615 Elm Hill Pike. O Temporary O Seasonal Nashville Time in 07:20 AM AM / PM Time out 08:00; AM 05/16/2024 Establishment # 605079453 Embargoed 10 Inspection Date

O Follow-up **K**Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Number of Seats 48 Risk Category О3 04 Follow-up Required 级 Yes O No

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

itus (IN, OUT, NA, NO) for e

	IN-in compliance OUT-not in compliance NA-not applicable NO-not observed COS-corrected on-site during inspection R-repeat (violation of the same code provision)														
	Compliance Status COS R WT Compliance Status														
	IN	IN OUT NA NO Supervisien						IN	оит	NA	NO	Cooking and Reheating of Time/Temperature			
17	6=2	_		_	Person in charge present, demonstrates knowledge, and	_						100	110	Control For Safety (TCS) Foods	
יו	氮	0	performs duties		16	0	0	×	0	Proper cooking time and temperatures					
	IN	IN OUT NA NO Employee Health								0	0	0	X	Proper reheating procedures for hot holding	
2	DK.	0			Management and food employee awareness; reporting	0	0							Cooling and Holding, Date Marking, and Time as	
3	×	0			Proper use of restriction and exclusion	0	0	°		IN	OUT	NA	NO	a Public Health Control	
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	×	0	Proper cooling time and temperature	
4	X	0			Proper eating, tasting, drinking, or tobacco use	0	0		19		0	0		Proper hot holding temperatures	
5	黨	0			No discharge from eyes, nose, and mouth	0	0	ů	20		×	0		Proper cold holding temperatures	
	IN	IN OUT NA NO Preventing Contamination by Hands								0000		24	Proper date marking and disposition		
6	巡	0		0	Hands clean and properly washed	0	0		22	0	l٥l	×	0	Time as a public health control: procedures and records	
1 7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	o	5		_					
ļ.,			_	_	alternate procedures followed			_	$\vdash$	IN	OUT	NA	NO	Consumer Advisory	
8		SUIT		NO	Handwashing sinks properly supplied and accessible  Approved Source	0	0	2	23	0	0	32		Consumer advisory provided for raw and undercooked	
-	_	-	NA.	NO		_		-	$\vdash$	IN	OUT	NA	NO	food Highly Susceptible Populations	
9	黨	9	_	1 1000	Food obtained from approved source	0	0		$\vdash$	IN	OUT	NA	NO	righty ousceptible repulations	
10	0	8	0	12%	Food received at proper temperature	0	0	5	24	0	0	333		Pasteurized foods used; prohibited foods not offered	
11	5	-		_	Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	-	-	ľ	$\vdash$						
12	0	0	×	0	destruction	0	0			IN	ОИТ	NA	NO	Chemicals	
	_	OUT	NA	NO	Protection from Contamination				25		0	3%		Food additives: approved and properly used	
13	0		黨		Food separated and protected	0	0	4	26	黨	0			Toxic substances properly identified, stored, used	
14	0	X	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures	
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	

			001		Comormance with Approved Processings	
2	27	0	0	X	Compliance with variance, specialized process, and HACCP plan	

#### Good Retail Practices are preventive me ures to control the introduction of pathogens, chemicals, and physical objects into foc

		OUT=not in compliance COS=com			
		Compliance Status	cos	R	WT
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29		Water and ice from approved source	0	0	2
30		Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	<b>X</b>	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	0	Food properly labeled; original container, required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
37	235	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
19	0	Wiping cloths; properly used and stored	0	0	1
10	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensiis			
11	0	In-use utensils; properly stored	0	0	1
12	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
13	250	Single-use/single-service articles; properly stored, used	0	0	1
44	-	Gloves used properly	0	0	_

pecti	on	R-repeat (violation of the same code provision		-	140
		Compliance Status	cos	R	W
	OUT	Utensils and Equipment	_	_	_
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	题	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	T:
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	0	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	Г
56	黨	Most recent inspection posted	0	0	_ `
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 3%	0	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a hi ten (10) days of the date of the

05/16/2024

Signature of Person In Charge

Date

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.

05/16/2024

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



### Establishment Information

Establishment Name: Quality Suites - Breakfast
Establishment Number #: [605079453]

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 wenty-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.	
Sarage type doors in non-enclosed areas are not completely open.	$\vdash$
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.	$\vdash$
Smoking observed where smoking is prohibited by the Act.	-

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)							
Triple sink (not set up)	Bleach									

Equipment Temperature						
Description Temperature ( Fah						
Guest self serve cooler	35					
Reach in cooler	37					
Reach in freezer	-20					

e ( Fahrenheit)

Observed Violations
Total # 10
Repeated # ()
8: Dirty dishes stored in back hand sink. CA dishes removed 8: No paper towels available at back hand sink. CA paper towels supplied 14: Employee explained they only washing and rinsing dishes then wiping dry prior to storing. CA trained on proper wash, rinse, sanitize, and air dry techniques. 20: Commercially cooked bagged scrambled eggs at 66F out at room temperature to thaw overnight. CA embargoed and explained proper thawing in reach in cooler overnight 34: No visible thermometer in chest freezer 37: Apples out in guest self serve area are not protected by sneeze guard or individually wrapped to prevent contamination
37: Large amount of ice built up on closed boxes in reach in freezer
43: Single use utensils are not stored handle up in guest self serve area
46: No test strips available
56: Last inspection not posted

<sup>\*\*\*</sup>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: Quality Suites - Breakfast

Establishment Number: 605079453

## Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Has health policy
- 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 prep done during inspection
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: See sources
- 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: No raw food prepared
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NA) No raw animal foods served.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling done
- 19: See temps
- 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.

<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: Quality Suites - Breakfast					
Establishment Number: 605079453					
Comments/Other Observations (cont'd)					
Additional Comments (cont'd)					
See last page for additional comments.					
see last paye for auditional confinents.					

Establishment Information

Establishment Information										
Establishment Name: Quality Suites - Breakfast										
	079453									
Sources										
Source Type:	Food	Source:	Sysco							
Source Type:	Water	Source:	City							
Source Type:		Source:								
Source Type:		Source:								
Source Type:		Source:								
Additional Comments										