



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
87

Establishment Name: Mallard's Restaurant
Address: 3803 Dickerson Rd.
City: Nashville
Inspection Date: 04/11/2023
Time in: 02:00 PM
Time out: 03:05 PM
Risk Category: 03
Number of Seats: 79

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, Compliance Status, 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: 04/11/2023
Signature of Environmental Health Specialist: [Signature] Date: 04/11/2023

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: Mallard's Restaurant
 Establishment Number #: 605183840

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)
Low temperature Manual	Chlorine Chlorine	100	

Equipment Temperature

Description	Temperature (Fahrenheit)
Walk in cooler	40
Walk in freezer	0
Refrigerator upfront	34

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Raw ground beef in walk in cooler	Cold Holding	38
Cook beans in walk in cooler	Cold Holding	37
Cook greens on steam table	Hot Holding	169
Cook mac and cheese in steam table	Hot Holding	145
Devil eggs in refrigerator upfront	Cold Holding	41
Sour cream in refrigerator upfront	Cold Holding	38
Cook greens in walk in cooler	Cold Holding	40

Observed Violations

Total # 10

Repeated # 0

18: Cooling on meat loaf in walk in cooler reading at 80 F. Being cooling over 2 hours. (CA) trained on cooling. Once the temperature reach 135 F you have two hours to get it to 70 F and another 4 hours to get it to 41 F or below. Meatloaf was reheated to 165 F and place on an ice bath to cool

21: Chili in walk in cooler has date of 3/11. (CA) embargo and train on date mark 3 lbs

26: Chemical spray bottle stored by can opener and film wrap (CA) chemical removed

34: No visible thermometer in chest freezer

47: Blade of can opener drity

53: Wall dirty behind cook line with build up of grease

53: Hole in ceiling above three compartment sink

53: Grease build up on floor under equipment on cook line

55: Current permit not posted

56: Last inspection not posted



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Comments/Other Observations

- 2: Have a 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: Observed employee wash hands before preparing food
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See food source
- 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 food is being cook during inspection
- 17: Meat loaf was reheated to 167 F
- 19: See food chart
- 20: See food chart
- 22: (NA) No food held under time as a public health control.
- 23: Have a consumer advisory on the menu
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57: Last inspection report not posted
- 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:	Water	Source:	City
Source Type:	Food	Source:	Sysco, GFS, Rest Depot
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments