

Purpose of Inspection

**E**Routine

City

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Number of Seats 325

O Farmer's Market Food Unit PARTY FOWL DONELSON Remanent O Mobile Establishment Name Type of Establishment 2620 LEBANON PK O Temporary O Seasonal Address Nashville Time in 01:50 PM AM/PM Time out 02:40: PM AM/PM 11/09/2023 Establishment # 605255677 Embargoed 0 Inspection Date

Risk Category О3 04 Follow-up Required 级 Yes O No

O Complaint

O Preliminary

O Consultation/Other

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

10	¥=in c	compli	ence		OUT=not in compliance NA=not applicable NO=not observe	ed		CC	)S=∞	rrecte	d on-si	te dur	ing ir
					Compliance Status	cos	R	WT					
	IN	OUT	NA	NO	Supervision					IN	оит	NA	NC
1	鼷	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	200	0	0	0
	IN	OUT	NA	NO	Particular decide						ŏ	ŏ	_
2	300	0			Management and food employee awareness; reporting	0	0	$\overline{}$		Ť			-
3	×	0			Proper use of restriction and exclusion	Supervision  ge present, demonstrates knowledge, and ge present knowledge, and ge present, demonstrates knowledge, and ge present knowledge, and ge presen							
	IN	OUT	NA	NO	Good Hygienic Practices				18	区	0	0	0
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		19	文	0	0	0
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	l ° l	20	245	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	100	0	0	0
6	100	0		0	Hands clean and properly washed	0	0		22	_		992	_
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	-	_			_
9	507	0			alternate procedures followed	0	~	-	Н		001		N/U
•	ÎN		NA	NO	Approved Source	×	_	-	23	0	0	X	
9	黨	0			Food obtained from approved source	0	0	$\overline{}$		IN	OUT	NA	NC
10	0	0	0	38	Food received at proper temperature	0	0	1 1				6+2	
11	×	0			Food in good condition, safe, and unadulterated	0		5	24	0	0	345	
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	оит	NA	NC
	IN	OUT	NA	NO	Protection from Contamination						0	X	
13	0	斑	0		Food separated and protected	0	0	4	26	稟	0		
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NC
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	X	

O Follow-up

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝		0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	×	0	0	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	243	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 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	OUT	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	к	W
	OUT		-		_
28		Pasteurized eggs used where required	0	0	1
29	0	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	×	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	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	7
39	0	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	1
42	120	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43		Single-use/single-service articles; properly stored, used	0	0	1
		Gloves used properly	0	0	-

		R-repeat (violation of the same code provision Compliance Status	cos	R	W)
	OUT	Utensils and Equipment	1		
45	0	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	题	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	100	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities	1		
48	0	Hot and cold water available; adequate pressure	0	0	- 3
49	0	Plumbing installed; proper backflow devices	0	0	- 2
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	1
53	0	Physical facilities installed, maintained, and clean	0	0	,
54	0	Adequate ventilation and lighting; designated areas used	0	0	-
	OUT	Administrative Items	Т		
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	- X	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

Signature of Person In Charge

sarehiNict 11/09/2023 Date

11/09/2023 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.

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



#### Establishment Information

Establishment Name: PARTY FOWL DONELSON
Establishment Number ≠: 605255677

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.	Т
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	1
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 inflitrating into areas where smoking is prohibited.	$\top$
Smoking observed where smoking is prohibited by the Act.	+

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenhelt)						
Low temperature dishwasher	Chlorine	100							

Equipment Temperature						
Description	Temperature ( Fahrenhelt)					
Reach In freezer	-8					
Prep cooler	37					
#2 prep cooler	38					
Low boy cooler	37					

Food Temperature		
Description	State of Food	Temperature ( Fahrenheit)
Rice ball in prep cooler	Cold Holding	40
Chicken in prep cooler	Cold Holding	38
Chicken under heat lamp	Hot Holding	158
Chicken	Cooking	192
Mac and cheese on steam table	Hot Holding	150
Shredded chicken on steam table	Hot Holding	150
Cooked potatoes in #2 prep cooler	Cold Holding	38
Sliced tomatoes in #2 prep cooler	Cold Holding	40
Lettuce in #2 prep cooler	Cold Holding	38
Smoked chicken dip in #3 prep cooler	Cold Holding	38
Diced tomatoes in #3 prep cooler	Cold Holding	40
Boiled eggs in #3 prep cooler	Cold Holding	41
Boiled eggs in low boy cooler	Cold Holding	40
Diced tomatoes in low boy cooler	Cold Holding	39
Rice in walk in cooler	Cold Holding	40

Observed Violations
Total # 7
Repeated # 0
13: Raw shelled eggs were stored above cooked eggs in walk in cooler.
Corrective action, proper vertical storage of raw and ready to eat food was
discussed. Person in charge moved raw eggs to the bottom shelf.
34: There is no thermometer in #3 prep cooler
42: Wet nesting of dishes stored on clean racks in front of 3 compartment sink.
43: To go plates in the back area were not upside down.
46: Chemical test strips were not available
47: Excessive food build up on can opener
47: Excessive grease build up above grill in the kitchen area

<sup>&</sup>quot;"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: PARTY FOWL DONELSON

Establishment Number: 605255677

### Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: An employee health policy is available
- 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
- 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: Next page
- 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.
- 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: Check temperature log
- 17: (NO) No TCS foods reheated during inspection.
- 18: Person in charge demonstrates knowledge
- 19: Check temperature log
- 20: Check temperature 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: (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.

**5**7:

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: PARTY FOWL DONELSON				
Establishment Number: 605255677				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Information						
Establishment Name: PA	ARTY FOWL DONELS	SON				
Establishment Number #:	605255677					
Sources						
Source Type:	Food	Source:	Sysco, pfg and creation gardens			
Source Type:		Source:				
Source Type:		Source:				
Source Type:		Source:				
Source Type:		Source:				
Additional Comme	nts					