

Address

Risk Category

City

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Number of Seats 40

O Farmer's Market Food Unit Library Cafe Remanent O Mobile Establishment Name Type of Establishment 1319 6th Ave N O Temporary O Seasonal

Nashville Time in 11:35; AM AM / PM Time out 12:25; PM AM / PM

05/14/2024 Establishment # 605321171 Embargoed 0 Inspection Date

**K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other Purpose of Inspection О3

rted to the Centers for Dis ase Control and Prevention

04

Follow-up Required

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IIN	<b>e</b> in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	_			S=cor	recte	d on-si	te duri	ng ins	pection
					Compliance Status	cos	R	WT						Compli
	IN	оит	NA	NO	Supervision					IN	оит	NA	NO	Cooking and
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	УEC	0	Proper cooking to
	IN	OUT	NA	NO	Employee Health				17	ō	ŏ	1		Proper reheating
2	700	0		_	Management and food employee awareness; reporting	0	0	$\Box$						Cooling and H
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	X	0	Proper cooling tir
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	0	0	窯	0	Proper hot holding
5	200	0			No discharge from eyes, nose, and mouth	0	0	°	20	24	0	0		Proper cold hold
	IN	OUT	NA	NO	Proventing Contamination by Hands				21	0	0	0	24	Proper date mari
6	×	0		0	Hands clean and properly washed	0	0		22	0	0	×	0	Time as a public
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5			OUT	NA.	NO	Tittle as a pacific
8	-	0		_	alternate procedures followed	_	0	2	$\vdash$	IN	001		NO	Concumoradió
•	- EN	OUT	NA	N/O	Handwashing sinks properly supplied and accessible  Approved Source	-		-	23	0	0	黑		Consumer advised
9	300	0	TRANS.	NO	Food obtained from approved source	0	0	-	$\vdash$	IN	OUT	NA	NO	Hight
10	8	ŏ	~	3	Food received at proper temperature	8	ŏ		-		001		INC	riigiii
11	×	_	Ť		Food in good condition, safe, and unadulterated	ŏ	ŏ	5	24	0	0	320		Pasteurized food
12	0	0	Ж	0	Required records available: shell stock tags, parasite	0	0			IN	оит	NA	NO	
12	•	_		_	destruction		ď	Ш			001	INA	NO	
		OUT	NA	NO	Protection from Contamination				25		0	3%		Food additives: a
13	0	0	黨		Food separated and protected	0	0	4	26	0	28			Toxic substance
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conforma
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with HACCP plan

	Compliance Status				cos	R	WT	
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	×	0	Proper cooking time and temperatures	0	0	5
17	0	0	300	0	Proper reheating procedures for hot holding	0	0	÷
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	X	0	Proper cooling time and temperature	0	0	
19	_	0	文	0	Proper hot holding temperatures	0	0	
20	0.00	0	0		Proper cold holding temperatures	0	0	5
21	0	0	0	120	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	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	X		Food additives: approved and properly used	0	0	5
26	0	28			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

级 Yes O No

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

L PRACTICES

			GOO		
		OUT=not in compliance COS=com			
		Compliance Status	cos	R	٧
	OUT	Caro i con amo i i mon			
28	0	Pasteurized eggs used where required	0	0	
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
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	Г
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	
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	Г
	OUT	Proper Use of Utensils	$\overline{}$	-	
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
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, 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			
48	0	Hot and cold water available; adequate pressure	0	0	2
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	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	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	- XX	0	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	

ion report in a conspicuous manner. You have the right to request a hearing rega 706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320. n ten (10) days of the date of th

Signature of Person In Charge

05/14/2024 Date Signature of Environmental Health Specialist 05/14/2024 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: Library Cafe
Establishment Number ≠: [605321171]

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.	$\neg$
"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.	$\top$
Smoking observed where smoking is prohibited by the Act.	+

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)					
3 compartment sink	Quaternary	200						

Equipment Temperature							
Description	Temperature ( Fahrenheit)						
Arctic air reach in freezer	-6						
Arctic air reach in cooler	39						
Amana top freezer	10						
Amana fridge	40						

Food Temperature Decoription	State of Food	Temperature (Fahrenheit)
•	Cold Holding	41
Bkackberry compote in arctic cooler	_	
Buttermilk in amana cooler	Cold Holding	40
Heavy cream in reach in cooler	Cold Holding	41
Whole milk in reach in cooler	Cold Holding	40

Observed Violations
Total # 2
Repeated # 0
26: Observed 2 chemical bottle with clear bubbly liquid in coffee area not
labeled. Corrective Action: labeled on site.
26: 2 chemical spray bottles with clear bubbly liquid not labeled at 3
compartment sink. Corrective Action: labeled on site.

\*\*\*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: Library Cafe
Establishment Number: 605321171

### Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Metro policy 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: Not 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: See 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: No raw animal foods.
- 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: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: No cooling.
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: See temp.
- 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.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.

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 Information	
Establishment Number: 605321171  Comments/Other Observations (cont'd)  Additional Comments (cont'd)	Establishment Name: Library Cafe	
Additional Comments (cont'd)	Establishment Number: 605321171	
Additional Comments (cont'd)		
Additional Comments (cont'd)	Comments/Other Observations (cont'd)	
See last page for additional comments.		
	See last page for additional comments.	

# Establishment Information Library Cafe Establishment Name: Establishment Number #: 605321171 Sources Source Type: Water Source: Municipal Source Type: Food Sysco Source: Source Type: Food Webstraunt store Source: Source Type: Food Source: Kroger Source: Source Type: **Additional Comments** Ask about if able to use silenceplus50 dish machine 2 hour cycle.