

IN OUT NA NO

Signature of Person In Charge

PH-2267 (Rev. 6-15)

14 寒 O O

**夏** 0

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Kabob Gyro Establishment Name Permanent O Mobile Type of Establishment 718 Thompson Ln, STE 114

O Temporary O Seasonal Address

Nashville Time in 12:15 PM AM / PM Time out 12:30: PM AM / PM City 10/21/2021 Establishment # 605207494 Embargoed 0 Inspection Date

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

Number of Seats 16 Risk Category О3 04 Follow-up Required O Yes 疑 No ase Control and Prevention

			11.	Dig All	ted compliance status (IN, OUT, NA, NO) for each numbered liter	. For	16.7.1	1.0 %	
- 12	IN-in compliance OUT-not in compliance NA-not applicable NO-not observed CC						5		
	Compliance Status COS R WT								
	IN	оит	NA	NO	Supervision				
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	
	IN	OUT	NA	NO	Employee Health	Employee Health			
2	380	0			Management and food employee awareness; reporting	0	0		
3	×	0			Proper use of restriction and exclusion	0	0	5	
	IN	OUT	NA	NO	Good Hygienic Practices				
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		
5	黨	0			No discharge from eyes, nose, and mouth	0	0		
	IN	OUT	NA	NO	Preventing Contamination by Hands				
6	X	0		0	Hands clean and properly washed	0	0		
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	
	IN	OUT	NA	NO	Approved Source				
9	200	0			Food obtained from approved source	0	0		
10	0	0	0	×	Food received at proper temperature	0	0		
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	
12	0	0	310	0	Required records available: shell stock tags, parasite	0	0		

**Protection from Contamination** 

Food separated and protected

Food-contact surfaces: cleaned and sanitized

Proper disposition of unsafe food, returned food not re

ш					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	-	0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	X	Proper reheating procedures for hot holding	0	0	Ů
	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		0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22		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	<b>X</b>		Food additives: approved and properly used	0	0	5
26	0.0	0			Toxic substances properly identified, stored, used	0	0	Ľ
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

### od Retail Practices are preventive m entrol the introduction of pathogens, chemicals, and physical objects into foods.

2

0 0 4

0 0 5

0 0

		OUT=not in compliance COS=con	ected or	n-side	du
		Compliance Status	COS		_
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	г
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	X	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	326	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	г
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils		_	
41	0	In-use utensils; properly stored	0	0	Ē
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	- 0	0	

pecti		R-repeat (violation of the same code provision)  Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	麗	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	黨	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	7
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	•
	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	0	100	
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 in (10) days of the date of the

10/21/2021

Date Signatu

10/21/2021

\*\*\*\* 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. ) 6153405620 Please call ( to sign-up for a class.

RDA 629

Date

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



Establishment Information						
Establishment Name: Kabob Gyro						
Establishment Number #:  605207494						
NSPA Survey – To be completed if						
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.	rict access to its buildings o	or facilities at all times to	persons who are			
Age-restricted venue does not require each per	son attempting to gain entr	y to submit acceptable f	orm of identification.			
"No Smoking" signs or the international "Non-Si	moking" symbol are not cor	ispicuously posted at ev	ery entrance.			
Garage type doors in non-enclosed areas are n	ot completely open.					
Tents or awnings with removable sides or vents	in non-enclosed areas are	not completely remove	a or open.			
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is	prohibited.				
Smoking observed where smoking is prohibited	by the Act.					
Warewashing Info						
Machine Name	Sanitizer Type	PPM	Temperature ( Fah	enhelt)		
Fi						
Equipment Temperature						
Description			Temperature ( Fahr	enneit)		
			_			
Food Temperature						
Description		State of Food	Temperature ( Fahr	enheit)		

bserved Violations	
otal # 4 epeated # 0	
epeated # O	
4:	
7:	
5:	
7:	

<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 Info	rmation
Establishment Name:	Kabob Gyro
Establishment Number	r: 605207494

Comments/Other Observations		
1.		
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: 21: 22: 23: 24: 25: 26: 27: 57: 58: No		
3:		
4:		
5:		
6:		
7:		
8:		
9:		
10:		
11:		
12:		
13:		
14:		
15:		
<b>16</b> :		
17:		
18:		
19:		
20:		
Z1.		
22. 22.		
24·		
25·		
26·		
27 <sup>.</sup>		
57:		
58: No		
	 The state of the s	

# 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 Name: Kabob Gyro	
Establishment Number: 605207494	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information	
Establishment Name: Kabob Gyro	
Establishment Number #: 605207494	
Sources	
Source Type:	Source:
Additional Comments	
Priority violations #13,14,20 and 26 noticed in the rou	utine inspection on 10/13/2021 corrected.