

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



Establishment Information

Establishment Name: DRURY PLAZA HOTEL MAIN KITCHEN

Establishment Number #: 605262034

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)
Dining room Sanitizer bucket 1	QA	0	
3-compartment sink	QA	250	
High-temperature dish washer			166

Equipment Temperature

Description	Temperature (Fahrenheit)
Serving line left Low-boy cooler	34
Serving line right Low-boy cooler	33
Serving line mini fridge	42
Walk in cooler	135

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Scrambled eggs off serving flattop	Cooking	194
Cartons pf liquid egg in serving line left Low-boy	Cold Holding	38
Cartons pf liquid egg in serving line right Low-boy	Cold Holding	39
Oatmeal on serving line	Cold Holding	152
Sliced melons on serving line	Cold Holding	36
Hard boiled eggs in serving line mini fridge	Cold Holding	40
Cooked sausage patties on serving line	Hot Holding	143
Country gravy on serving line	Hot Holding	159
Homefries in hotbox 1	Hot Holding	125
Cooked sausage patties in hotbox 2	Hot Holding	146
Homefries in hotbox 2	Hot Holding	122
Mashed potatoes in Walk in cooler	Cold Holding	36

Observed Violations

Total # 3

Repeated # 0

19: Homefries in hotbox 1 reading 125°F, and 122°F in hotbox 2.

CA: discussed reducing time food is exposed to ambient temperatures, and reheated to 165°F.

26: Unlabeled chemical spray bottle containing a blue liquid stored above trash can on far side of dining room.

CA: labeled.

39: Dining room Sanitizer buckets reading 0ppm QA.

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Posted and reviewed.
- 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: Employees washing hands.
- 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: Food source(s) listed.
- 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: Food temps listed.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Not observed.
- 20: Food temps listed.
- 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.
- 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.

***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:	Food	Source:	Us foods
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Source Type:	Water	Source:	City
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Source Type:		Source:	
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Source Type:		Source:	
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Source Type:		Source:	
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Additional Comments

- 1.) Discussed measures for protecting apples.
- 2.) Discussed milk dispenser straw being cut at a 45° angle.