

Establishment Name

Address

Risk Category

Signature of Person

City

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Type of Establishment

Follow-up Required

O Farmer's Market Food Unit

Remanent O Mobile

级 Yes O No

SCORE

O Temporary O Seasonal

Nashville Time in 07:00 AM AM / PM Time out 08:05: AM AM / PM Inspection Date

05/08/2024 Establishment # 605262034 Embargoed 0

DRURY PLAZA HOTEL MAIN KITCHEN

300 KOREAN VETERANS BLVD

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

Number of Seats 52

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

m (IN, OUT, NA, NO) for a

| 10 | ¥=in c | compli | ance |    | OUT=not in compliance NA=not applicable NO=not observe                                    | ed  |   | C  | )\$=∞ | mecte | d on-si | te duri | ing ins |
|----|--------|--------|------|----|---|-----|---|----|-------|-------|---------|---------|---------|
|    |        |        |      |    | Compliance Status   | cos | R | WT |       |       |         |         |         |
|    | IN     | OUT    | NA   | NO | Supervision   |     |   |    |       | IN    | оит     | NA      | NO      |
| 1  | M      | 0      |      |    | Person in charge present, demonstrates knowledge, and<br>performs duties                  | 0   | 0 | 5  | 16    | ×     | 0       | 0       | 0       |
|    | IN     | OUT    | NA   | NO | Employee Health   |     |   |    | 17    |       | 0       | 0       | X       |
| 2  | 300    | 0      |      |    | Management and food employee awareness; reporting   | 0   | 0 |    |       |       |         |         |         |
| 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       | ×       |
| 4  | 300    | 0      |      | 0  | Proper eating, tasting, drinking, or tobacco use  | 0   | 0 | 5  | 19    |       | 100     | 0       | 0       |
| 5  | 200    | 0      |      | 0  | No discharge from eyes, nose, and mouth   | 0   | 0 | Ľ  | 20    | 0.00  | 0       | 0       |         |
|    | IN     | OUT    | NA   | NO | Preventing Contamination by Hands   |     | _ |    | 21    | 250   | 0       | 0       | 0       |
| 6  | 巡      | 0      |      | 0  | Hands clean and properly washed   | 0   | 0 |    | 22    | 0     | l٥l     | ×       | 0       |
| 7  | 왮      | 0      | 0    | 0  | No bare hand contact with ready-to-eat foods or approved<br>alternate procedures followed | 0   | 0 | 5  |       | IN    | _       | NA.     | NO      |
| 8  | ×      | 0      |      |    | Handwashing sinks properly supplied and accessible  | 0   | 0 | 2  | 23    |       | -       | ×       | 110     |
|    | IN     | OUT    | NA   | NO | Approved Source   |     |   |    | 23    | 0     | 0       | 240     |         |
| 9  | 黨      | 0      |      |    | Food obtained from approved source  | 0   | 0 |    |       | IN    | OUT     | NA      | NO      |
| 10 | 0      | 0      | 0    | ×  | Food received at proper temperature   | 0   | 0 | 1  | 24    | 0     | 0       | 320     |         |
| 11 | ×      | 0      |      |    | Food in good condition, safe, and unadulterated   | 0   | 0 | 5  | 24    | 0     | ľ       | 000     |         |
| 12 | 0      | 0      | Ж    | 0  | Required records available: shell stock tags, parasite<br>destruction                     | 0   | 0 |    |       | IN    | оит     | NA      | NO      |
|    | IN     | OUT    | NA   | NO | Protection from Contamination   |     |   |    | 25    | 0     | 0       | X       |         |
| 13 | 黛      | 0      | 0    |    | Food separated and protected  | 0   | 0 | 4  | 26    | 0     | 凝       |         |         |
| 14 | ×      | 0      | 0    |    | Food-contact surfaces: cleaned and sanitized  | 0   | 0 | 5  |       | IN    | OUT     | NA      | NO      |
| 15 | Ħ      | 0      |      |    | Proper disposition of unsafe food, returned food not re-<br>served                        | 0   | 0 | 2  | 27    | 0     | 0       | ×       |         |

|    |     |     |    |     | Compliance Status   | cos | R | WT |
|----|-----|-----|----|-----|---|-----|---|----|
|    | IN  | OUT | NA | NO  | Cooking and Reheating of Time/Temperature<br>Control For Safety (TCS) Foods |     |   |    |
| 16 | 凝   |     | 0  | 0   | Proper cooking time and temperatures  | 0   | 0 | 5  |
| 17 | 0   | 0   | 0  | 333 | Proper reheating procedures for hot holding                                 | 0   | 0 | ,  |
|    | IN  | оит | NA | NO  | Cooling and Holding, Date Marking, and Time as<br>a Public Health Control   |     |   |    |
| 18 | 0   | 0   | 0  | ×   | Proper cooling time and temperature   | 0   | 0 |    |
| 19 | 0   | 180 | 0  | 0   | Proper hot holding temperatures   | 0   | 0 |    |
| 20 | 245 | 0   | 0  |     | Proper cold holding temperatures  | 0   | 0 | 5  |
| 21 | 250 | 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<br>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   | 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<br>HACCP plan            | 0   | 0 | 5  |

### trol the introduction of pathogens, chemicals, and physical objects into foods.

|    |      |  | GOO    |   |    |
|----|------|--|--------|---|----|
|    |      | OUT=not in compliance COS=con  |        |   |    |
|    |      | Compliance Status  | cos    | R | W  |
|    | OUT  | Safe Food and Water  |        |   |    |
| 28 | 0    | Pasteurized eggs used where required                                       | 0      | 0 | 1  |
| 29 | 0    | Water and ice from approved source   | 0      | 0 | _; |
| 30 | 0    | Variance obtained for specialized processing methods                       | 0      | 0 | ١. |
|    | OUT  | Food Temperature Control   |        |   |    |
| 31 | 0    | Proper cooling methods used; adequate equipment for temperature<br>control | 0      | 0 | :  |
| 32 | 0    | Plant food properly cooked for hot holding                                 | 0      | 0 | Г  |
| 33 | 0    | Approved thawing methods used  | 0      | 0 | Ι. |
| 34 | 0    | Thermometers provided and accurate   | 0      | 0 | Т  |
|    | OUT  | Food Identification  |        |   |    |
| 35 | 0    | Food properly labeled; original container; required records available      | 0      | 0 | Г  |
|    | OUT  | Prevention of Food Contamination   |        |   |    |
| 36 | 0    | Insects, rodents, and animals not present                                  | 0      | 0 |    |
| 37 | 0    | Contamination prevented during food preparation, storage & display         | 0      | 0 | 1  |
| 38 | 0    | Personal cleanliness   | 0      | 0 | Г  |
| 39 | 1992 | Wiping cloths; properly used and stored                                    | 0      | 0 |    |
| 40 | 0    | Washing fruits and vegetables  | 0      | 0 |    |
|    | OUT  | Proper Use of Utensils   | $\top$ |   |    |
| 41 | 0    | In-use utensils; properly stored   | 0      | 0 | Г  |
| 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 | on  | R-repeat (violation of the same code provision)  |     |    |   |
|-------|-----|--|-----|----|---|
|       |     | Compliance Status  | COS | R  | W |
|       | OUT | Utensiis and Equipment   |     |    |   |
| 45    | 0   | Food and norfood-contact surfaces cleanable, properly designed,<br>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   | 0  | - |
| 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  |   |
| 59    |     | If tobacco products are sold, NSPA survey completed                                      | 0   | 0  |   |

n report in a conspicuous manner. You have the right to request a h in (10) days of the date of the 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

> 05/08/2024 Date Signature of Environmental Health Specialist

05/08/2024 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: 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<br>wenty-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.   |  |
| Sarage type doors in non-enclosed areas are not completely open.  |  |
| Fents 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 ( Fahrenhelt) |  |  |  |  |  |  |
| 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.                              |
| 201 - 1   |
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<sup>\*\*\*</sup>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: DRURY PLAZA HOTEL MAIN KITCHEN

Establishment Number: 605262034

## 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.

<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: DRURY PLAZA HOTEL MAIN KITCHEN |  |
|--|--|
| Establishment Number: 605262034                    |  |
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| Comments/Other Observations (cont'd)               |  |
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| Additional Comments (cont'd)                       |  |
| See last page for additional comments.             |  |
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Establishment Information

| Establishment Information                                       |   |                              |          |  |  |  |  |  |
|---|---|------------------------------|----------|--|--|--|--|--|
|   | RURY PLAZA HOTEL                                | MAIN KITCHEN                 |          |  |  |  |  |  |
| Establishment Number #:   | 605262034                                       |                              |          |  |  |  |  |  |
|   |   |                              |          |  |  |  |  |  |
| Sources   |   |                              |          |  |  |  |  |  |
| Source Type:  | Food  | Source:                      | Us foods |  |  |  |  |  |
| Source Type:  | Water   | Source:                      | City     |  |  |  |  |  |
| Source Type:  |   | Source:                      |          |  |  |  |  |  |
| Source Type:  |   | Source:                      |          |  |  |  |  |  |
| Source Type:  |   | Source:                      |          |  |  |  |  |  |
| Additional Commen   | nts   |                              |          |  |  |  |  |  |
| <ol> <li>Discussed measu</li> <li>Discussed milk dis</li> </ol> | res for protecting app<br>spenser straw being o | oles.<br>cut at a 45° angle. |          |  |  |  |  |  |
|   |   |                              |          |  |  |  |  |  |
|   |   |                              |          |  |  |  |  |  |
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