

Address

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Sam's Kabab Gyros Remanent O Mobile Establishment Name Type of Establishment 7114 Highway 70 S., STE 110 O Temporary O Seasonal Nashville

Time in 03:00 PM AM / PM Time out 03:55; PM AM / PM City 12/14/2023 Establishment # 605194401 Embargoed 0 Inspection Date

ERoutine O Follow-up O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Number of Seats 5 Risk Category О3 04 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

itus (IN, OUT, NA, NO) for e

10	¥=in ¢	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		C)\$=c	ют	ecte	d on-si	te duri	ing in
					Compliance Status	cos	R	WT						
	IN	OUT	NA	NO	Supervision					Τ	IN	OUT	NA	NO
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	١,	6	×	0	0	0
	IN	OUT	NA	NO	Employee Health		-			7	õ	ŏ	ŏ	×
2	HC.	0			Management and food employee awareness, reporting	0	0		Н	÷	Ť	ŭ	Ť	-
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш	1	IN	OUT	NA	NO
	IN	OUT	NA	NO	Good Hygienic Practices				1	8	災	0	0	0
4	300	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		1	9	黨	0	0	0
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	l °	2	0	25	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands				2	1	0	250	0	0
6	巡	0		0	Hands clean and properly washed	0	0		<u>۔</u>	2	0	0	×	0
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	Ľ	1	_	_		1 -
•	-	_	_	_	alternate procedures followed	_	_			1	IN	OUT	NA	NO
8	200	0			Handwashing sinks properly supplied and accessible	0	0	2	2	3	0	0	×	
		OUT	NA	NO	Approved Source	ļ.,	_	_		7	_	-		
9	黨	0			Food obtained from approved source	0	0	l I	ш	1	IN	OUT	NA	NO
10	0	0	0	28	Food received at proper temperature	0	0		1 2	4	0	0	333	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ľ	~	~		000	
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0				IN	оит	NA	NO
	IN	OUT	NA	NO	Protection from Contamination					5	0	0	X	
13	黛	0	0		Food separated and protected	0	0	4	2	6	ĸ	0		
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	П	Т	IN	OUT	NA	NO
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7	0	0	×	

Compliance Status		COS	R	WT				
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	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		0	0		Proper cold holding temperatures	0	0	5
21	0	250	0	0	Proper date marking and disposition	382	88	*
22	0	0	\mathbf{x}	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	黨	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=con			
		Compliance Status	cos	R	W
	OUT				
28	0	Pasteurized eggs used where required	0	0	Ι,
29		Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
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	,
	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	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	-
	OUT	Proper Use of Utensils			
41	0	in-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
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	1		
45	M	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	凝	Nonfood-contact surfaces clean	0	0	-
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	_
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- 3
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	3%	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	-
	OUT	Administrative Items			
55	嶷	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

er. You have the right to request a hi ten (10) days of the date of th ctions 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

12/14/2023

12/14/2023

Signature of Person In Charge

Date Signature of Environmental Health Specialist

Date

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Sam's Kabab Gyros
Establishment Number #: |605194401

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)					
			[

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Reach in cooler	34					
Prep cooler	38					
Black refrigerator	32					
White refrigerator freezer	10					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Rice on steam table	Hot Holding	181
Gyro meat on grill	Cooking	172
Gyro meat on steam table	Hot Holding	169
Sliced tomatoes in open top cooler	Cold Holding	40
Hummus in walk in cooler for 5 minutes	Cooling	179
Hummus in walk in cooler prepped yesterday	Cold Holding	41

Observed Violations
Total #
Repeated # ()
21: No date mark on a container of hummus in the walk in cooler, prepped yesterday. CA- Container of hummus was date marked. (4th notice) Note: The PIC stated that he did not know that hummus is a potentially hazardous food which had to be date marked. Other foods in the kitchen were date marked. 45: Condensation leak in the walk in cooler. Two pans are catching the water. Heavy ice build-up in the black refrigerator freezer. 47: Food shelves and storage racks are dirty. 53: Stained ceiling tiles in the kitchen. Kitchen walls are dirty. 55: Current permit is not posted.

[&]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: Sam's Kabab Gyros Establishment Number: 605194401

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Employee Health Policy is present.
- 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 observed properly washing hands prior to putting on gloves.
- 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: PFG, Sysco, Restaurant Depot
- 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: Food temps listed.
- 19: Food temps listed.
- 20: Food temps listed.
- 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.

57:

58:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Sam's Kabab Gyros Establishment Number: 605194401	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Information							
	am's Kabab Gyros						
Establishment Number #:	605194401						
Sources							
Source Type:	Food	Source:	PFG, Sysco, Restaurant Depot				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comme	nts						