TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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|--------------------------------------|---|---------------|--|--|---|--|--|---|---------------------------------------|---------------------------|-----------------------------|---|-------------------------------|---|---------------------------------|-------------------------|---------|
| A. | 29 | 114 744 | C. C. | | | | | | | | | | | | | | |
| | | and the store | | | Queft Distance & Devi | | | | | | | | | O Fermer's Market Food Unit | | | |
| Est | abisi | hmen | t Nar | | Craft Bistro & Bar | | | | | | | Establ | in Roma | Farmer's Market Food Unit @ Permanent O Mobile | | 1 | |
| 2.40 | iress | | | | 711 Union Street | | | | | T y | pe or | Establ | isnme | O Temporary O Seasonal | L | | |
| | | | | | Nashville | 0 | 1 · 1 | ΛΓ | | | | | | , | | | |
| City | , | | | | lim | | 1.1 | | | _ | | | me o | ut 01:20; PM AM / PM | | | |
| Insp | pectio | on Da | ate | | 12/11/2023 Establishment 6052451 | .63 | | _ | Emb | argoe | ed C |) | | | | | |
| Pur | pose | of In | spect | tion | Routine O Follow-up O Compla | nt | | O Pr | elimir | hary | | c | Co | nsultation/Other | | | |
| Rici | k Cat | tegor | ~ | | 01 102 03 | | | 04 | | | | F | nilow. | up Required O Yes 🕄 No Number of S | Seats | 20 | |
| | | | isk I | acto | ors are food preparation practices and employe | | | ra mo | | | | y rep | orte | d to the Centers for Disease Control and Prever | tion | _ | |
| | | | | as c | ontributing factors in foodborne illness outbre | iks. I | Publi | ic He | aith | Inte | rven | tions | are | control measures to prevent illness or injury. | | | |
| | | | | | FOODBORNE ILLNESS | | | | | | | | | I INTERVENTIONS each item as applicable. Deduct points for category or subcat | | | |
| IN | ⊨in o | ompli | | | OUT=not in compliance NA=not applicable NO=not obse | | | | | | | | | spection R=repeat (violation of the same code provis | | | |
| _ | | | | _ | Compliance Status | | R | WT | Ē | _ | | | | Compliance Status | COS | R | WT |
| | IN | ουτ | NA | NO | Supervision | | | | | IN | 001 | NA | NO | Cooking and Reheating of Time/Temperature | | | |
| 1 | 黨 | 0 | | | Person in charge present, demonstrates knowledge, and performs duties | 0 | 0 | 5 | 16 | 0 | 6 | 32 | 0 | Control For Safety (TCS) Foods Proper cocking time and temperatures | 0 | о | _ |
| | | | NA | | Employee Health | - | - | | | ŏ | | | | Proper reheating procedures for hot holding | ŏ | 8 | 5 |
| 23 | | 0 | | | Management and food employee awareness: reporting | 8 | 0 | | | IN | 001 | NA | NO | Cooling and Holding, Date Marking, and Time as | | | |
| 3 | <u>×</u> | | NA | | Proper use of restriction and exclusion Good Hygienic Practices | - | 10 | - | 18 | 0 | 6 | 0 | 84 | a Public Health Control Proper cooling time and temperature | 0 | | |
| 4 | 0 | 0 | nen. | _ | Proper eating, tasting, drinking, or tobacco use | 0 | 0 | | 19 | Ō | 0 | | | Proper hot holding temperatures | 0 | 0 | |
| 5 | 0 | | | | No discharge from eyes, nose, and mouth | 0 | 0 | <u>1°</u> | | | | 0 | | Proper cold holding temperatures | 0 | 0 | 5 |
| 6 | 0 | | NA | | Hands clean and properly washed | 0 | 0 | | | - | | _ | | | | | |
| 7 | 0 | 0 | 0 | 80 | No bare hand contact with ready-to-eat foods or approved | _ | 0 | 15 | <u>"</u> | - | - | | | | 0 | 0 | |
| 8 | | 0 | - | ~~ | alternate procedures followed Handwashing sinks property supplied and accessible | | | 2 | | _ | _ | _ | NO | Consumer Advisory Consumer advisory provided for raw and undercooked | | | |
| | IN | OUT | NA | NO | Approved Source | | | - | 23 | _ | | | | food | <u> </u> | 0 | - |
| 9 10 | 黨 | 0 | 0 | 52 | Food obtained from approved source Food received at proper temperature | ge from eyes, nose, and mouth O O O O Proper formation of the second se | | - | | | | | | | | | |
| | X | | | | Food in good condition, safe, and unadulterated | | | | 24 | 0 | 0 | 255 | | Pasteurized foods used; prohibited foods not offered | 0 | 0 | 5 |
| 12 | 0 | 0 | × | 0 | Required records available: shell stock tags, parasite destruction | 0 | 0 | | | IN | 007 | NA | NO | Chemicals | | | |
| | | | NA | NO | | | | | | | | X |] | | 0 | 0 | 5 |
| | | 00 | | | Food separated and protected Food-contact surfaces: cleaned and sanitized | | | | 26 | _ | _ | NA | NO | | 0 | 0 | |
| | X | | Ť | | Proper disposition of unsafe food, returned food not re- | | - | 2 | 27 | - | | 1000 | | Compliance with variance, specialized process, and | 0 | | 5 |
| | ~ | Ŭ | | | served | | ľ | - | - | Ŭ | Ŭ | ~ | | HACCP plan | Ŭ | Ŭ | |
| | | | | Goo | d Retail Practices are preventive measures to | contro | d the | e intr | oduc | tion | n of p | atho | geni | s, chemicals, and physical objects into foods. | | | |
| | | | | | | GO | 00 8 | ET/A | L PR | 7.16 | fice | 8 | | | | | |
| | | | | 00 | T=not in compliance COS=cc | mected | on-site | e during | | | | | | R-repeat (violation of the same code provision) | | | |
| _ | _ | OUT | | | Compliance Status Safe Food and Water | cos | R | WT | | | TUC | | | Compliance Status Utensils and Equipment | COS | R | WT |
| 2 | 8 | 0 | Past | | d eggs used where required | 0 | 0 | 1 | E | | _ | ood a | nd no | onfood-contact surfaces cleanable, properly designed, | 0 | 0 | 1 |
| _ | 99 10 | | | | lice from approved source obtained for specialized processing methods | - 8 | 00 | 2 | F | - | | | | , and used | <u> </u> | - | ' |
| | | OUT | | | Food Temperature Control | 10 | | · · | 4 | 6 | 1 | Narew | ashin | g facilities, installed, maintained, used, test strips | 0 | 0 | 1 |
| 3 | и | 0 | | | oling methods used; adequate equipment for temperature | 0 | 0 | 2 | 4 | _ | - | Vonfoo | d-cor | ntact surfaces clean | 0 | 0 | 1 |
| - | 2 | 0 | contr | | properly cooked for hot holding | 0 | | 1 | | _ | | -lot an | d cold | Physical Facilities d water available; adequate pressure | 0 | 0 | 2 |
| - | 3 | | | | thawing methods used | Ηŏ | | | | _ | - | | | stalled; proper backflow devices | | ŏ | 2 |
| 3 | 14 | - | | mome | eters provided and accurate | 0 | 0 | 1 | | | - | | | i waste water properly disposed | 0 | | 2 |
| _ | | OUT | _ | | Food Identification | | | | | _ | _ | | | es: properly constructed, supplied, cleaned | | 0 | 1 |
| 3 | 15 | | Food | 1 prop | erly labeled; original container; required records available | 0 | 0 | 1 | | | - | | · | use properly disposed; facilities maintained | 0 | 0 | 1 |
| _ | | OUT | | | Prevention of Feed Contamination | | | | | | - | | | ilities installed, maintained, and clean | | 0 | 1 |
| 3 | 6 | 0 | Insec | as, ro | dents, and animals not present | 0 | 0 | 2 | Ľ | 4 | <u>ہ</u> | vaedn | ate ve | entilation and lighting; designated areas used | 0 | ٥ | 1 |
| 3 | 17 | 0 | Cont | amina | ation prevented during food preparation, storage & display | 0 | 0 | 1 | | 4 | TUC | | | Administrative Items | | | |
| _ | | | Pers | | leanliness | 0 | _ | | | _ | | | | mit posted | 0 | 0 | 0 |
| - | 8 | | | | | | 0 | | 5 | 6 | 0 | Aost re | ecent | inspection posted Compliance Status | 0 | 0 | WT |
| 3 | 9 | Ó | Wipi | | ths; properly used and stored | | | | | | | | | Non-Smokers Protection Act | TEO | mo | *** |
| 3 | | Ó | Wipir Was | | ruits and vegetables | | 0 | 1 | H | | | | | | | | |
| 4 | i9 i0 | 000000 | Wipi Was In-us | hing fi | ruits and vegetables Proper Use of Utensils nsils; properly stored | 0 | 0 | 1 | | 7 | | | | with TN Non-Smoker Protection Act | X | 의 | |
| 34 | 19 10 11 | 000000 | Wipir Was In-us Uten | hing fi ie uter sils, e | ruits and vegetables Proper Use of Utensils nsils; properly stored quipment and linens; properly stored, dried, handled | 0 | 0 | 1 | 5 | 8 | | lopaco | o pro | with TN Non-Smoker Protection Act oducts offered for sale | 0 | 0 | 0 |
| 344444 | i9 i0 | 0000000 | Wipir Was In-us Uten Singl | hing fi æuter sils, e le-use | ruits and vegetables Proper Use of Utensils nsils; properly stored | 0 | 0 | 1 1 1 | 5 | | | lopaco | o pro | with TN Non-Smoker Protection Act |)) 0 0 | 0 | 0 |
| 3 4 4 4 4 7 6 | i9 10 11 12 13 14 | | Wipit Wasi In-us Uten Singl Glov | hing fi e uter sils, e le-use es us y viola | ruits and vegetables Proper Use of Utensils nsils; properly stored quipment and linens; properly stored, dried, handled //single-service articles; properly stored, used ed properly stores of risk factor items within ten (10) days may result in sus | 000000000000000000000000000000000000000 | 0 0 0 0 | 1 1 1 1 | 5 5 | 8 | i ablish | fobacc ftobac | co pro | with TN Non-Smoker Protection Act oducts offered for sale roducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revo | 0 0 | 0 0 | |
| 4 4 4 Faih serv | i9 i0 i1 i2 i3 i4 ice en ner a | | Wipit Wasi In-us Uten Singi Glove st any st the | hing fi e uter sils, e le-use es us y viola t perm most | ruits and vegetables | O O O O O O O | 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 | 1 1 1 1 r food | 5 5 servic iately | 8 9 x est or op | ablish | fobacc f tobac ment p | ermit. | with TN Non-Smoker Protection Act oducts offered for sale roducts are sold, NSPA survey completed | O O tin a c | 0 0 | cuous |
| 4 4 4 Faih serv | i9 i0 i1 i2 i3 i4 ice en ner a | | Wipit Wasi In-us Uten Singi Glove st any st the | hing fi e uter sils, e le-use es us y viola t perm most | ruits and vegetables Proper Use of Utensils nsils; properly stored quipment and linens; properly stored, dried, handled single-service articles; properly stored, used ed properly stores of risk factor items within ten (10) days may result in sus hit, items identified as constituting imminent health hazards sha | O O O O O O O | 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 | 1 1 1 1 r food | 5 5 servic iately | 8 9 x est or op | ablish | fobacc f tobac ment p | ermit. | with TN Non-Smoker Protection Act oducts offered for sale roducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revo ie. You are required to post the food service establishment perm | O O tin a c | 0 0 | cuous |
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| 4 4 4 Failu serv marr | 19 10 12 13 14 14 14 15 14 | | Wipit Wasi Uten Singl Glov | hing fi e uter sils, e le-use es us y viola most i most i ns 68- | ruits and vegetables Proper Use of Utensils Insils; properly stored Augupment and linens; properly stored, dried, handled Visingle-service articles; properly stored, used ed properly ations of risk factor items within ten (10) days may result in sus nit, items identified as constituting imminent health hazards sha recent inspection report in a conspicuous manner. You have the 14-703, 68-14-705, 68-14-708, 68-14-711, 68-14-715, 68-1 | O O O O O O O O O O O O O O O O O O O | O O O O o o o o o o o o o o o o o o o o | 1 1 1 st a he | 5 5 iately aring r | 8 9 or op regare | ablish eratio Sing th | ment p ns shal | ermit. I ceasi et by 1 | with TN Non-Smoker Protection Act oducts offered for sale roducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revo le. You are required to post the food service establishment perm filing a written request with the Commissioner within ten (10) day | O O it in a c s of the | O O onspi date | of this |
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| | - | | | |
|---------------------|---|--|--|---------|
| PH-2267 (Rev. 6-15) | Free food safety training ck Please call (| asses are available each mor) 6153405620 | th at the county health department. to sign-up for a class. | RDA 625 |
| | 1 10000 0000 1 | 0100-00020 | to eight up for a classe. | |

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Craft Bistro & Bar Establishment Number #: 605245163

| Warewashing Info | | | | | | | |
|----------------------|----------------|-----|--------------------------|--|--|--|--|
| Machine Name | Sanitizer Type | PPM | Temperature (Fahrenheit) | | | | |
| High Temp Dishwasher | Heat | | 173 | | | | |

| Equipment Temperature | |
|-----------------------------|--------------------------|
| Decoription | Temperature (Fahrenheit) |
| Reach-in Freezer | -4 |
| Reach-in Cooler no TCS food | 31 |
| Open top cooler | 30 |
| | |

| Food Temperature | State of Food | Temperature (Fahrenheit |
|------------------|---------------|--------------------------|
| eeenpuon | state of Poda | Temperature (Panrenneit |
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|---------------------------------|
| Observed Violations |
| Total # |
| Repeated # 0 |
| 46: No Qa test strips available |



Establishment Information

Establishment Name: Craft Bistro & Bar

Establishment Number : 605245163

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: Posted on wall

- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (N.O.) No food workers present.
- 5: (N.O.) No food workers present at the time of inspection.
- 6: No food employees present
- 7: (NO) No food workers present during the inspection.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See next
- 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 food
- 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: Not observed
- 19: (NO) TCS food is not being held hot during inspection.
- 20:
- 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.
- 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:

***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.

Establishment Information

Establishment Name: Craft Bistro & Bar

Establishment Number : 605245163

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information

Establishment Name: Craft Bistro & Bar

Establishment Number # 605245163

| Sources | | | | |
|--------------|------|---------|---------------|--|
| Source Type: | Food | Source: | Tyson and GFS | |
| Source Type: | | Source: | | |
| Source Type: | | Source: | | |
| Source Type: | | Source: | | |
| Source Type: | | Source: | | |
| | | | | |

Additional Comments