

Establishment Name

KRoutine

O Follow-up

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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O Farmer's Market Food Unit Sam's Kabab Gyros Permanent O Mobile Type of Establishment

7114 Highway 70 S., STE 110 O Temporary O Seasonal Address Nashville

Time in 03:05 PM AM/PM Time out 03:50; PM AM/PM City 04/18/2022 Establishment # 605194401 Embargoed 5 Inspection Date

O Complaint

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

O Preliminary

O Consultation/Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, HA, HO) for ea

| | IN-in compliance OUT-not in compliance NA-not applicable NO-not observed | | | | | | COS=corrected on-site during inspection R=repeat (violation of the same code | | | | | spection R*repeat (violation of the same code prov | | |
|----|--|-----|----|-----|---|---|--|------|----|-------------------|-----|--|----|--|
| | Compliance Status | | | | | | R | WT | | Compliance Status | | | | |
| | IN | OUT | NA | NO | Supervision | | | | Г | IN | оит | NA | NO | Cooking and Reheating of Time/Temperature |
| Ε. | 010 | _ | _ | _ | Person in charge present, demonstrates knowledge, and | _ | | _ | ш | "" | 001 | | | Control For Safety (TCS) Foods |
| 1 | × | ١0 | | | performs duties | 0 | 0 | 5 | 1 | 6 0 | 0 | 0 | 文 | Proper cooking time and temperatures |
| | IN | OUT | NA | NO | Employee Health | | | | 1 | 7 0 | 0 | 0 | X | Proper reheating procedures for hot holding |
| 2 | $\square X$ | 0 | | | Management and food employee awareness; reporting | 0 | 0 | | Г | | | | | Cooling and Holding, Date Marking, and Time a |
| 3 | 寒 | 0 | | | Proper use of restriction and exclusion | 0 | 0 | 5 | | IN | OUT | NA | NO | a Public Health Control |
| | IN | OUT | NA | NO | Good Hygienic Practices | | | | 1 | 8 0 | 0 | 0 | 涎 | Proper cooling time and temperature |
| 4 | X | 0 | | | Proper eating, tasting, drinking, or tobacco use | 0 | 0 | 5 | | 9 🚉 | 0 | 0 | 0 | Proper hot holding temperatures |
| 5 | 黨 | 0 | | | No discharge from eyes, nose, and mouth | 0 | 0 | | 2 | | 100 | 0 | | Proper cold holding temperatures |
| | IN | OUT | NA | NO | Preventing Contamination by Hands | | | | 2 | 1 0 | 100 | 0 | 0 | Proper date marking and disposition |
| 6 | 黨 | 0 | | 0 | Hands clean and properly washed | 0 | 0 | | 12 | 2 0 | 0 | × | 0 | Time as a public health control: procedures and records |
| 7 | 800 | 0 | 0 | 0 | No bare hand contact with ready-to-eat foods or approved | 0 | 0 | 5 | Ľ | | _ | | _ | |
| Ŀ | | | _ | | alternate procedures followed | | | | ш | IN | OUT | NA | NO | Consumer Advisory |
| 8 | 100 | 0 | | | Handwashing sinks properly supplied and accessible | 0 | 0 | 2 | 2 | 3 0 | lο | 300 | | Consumer advisory provided for raw and undercooked |
| | _ | - | NA | NO | | - | | | | _ | - | | - | food |
| 9 | - | 0 | | | Food obtained from approved source | 0 | 0 | | | IN | OUT | NA | NO | Highly Susceptible Populations |
| 10 | | 0 | 0 | 180 | Food received at proper temperature | 0 | 0 | ١. ا | 2 | 4 0 | 0 | 320 | | Pasteurized foods used; prohibited foods not offered |
| 11 | × | 0 | | | Food in good condition, safe, and unadulterated | 0 | 0 | 5 | Ľ | | Ľ | 000 | | r asteure ea roods asea, promisited roods not oriered |
| 12 | 0 | 0 | × | 0 | Required records available: shell stock tags, parasite destruction | 0 | 0 | | | IN | ОUТ | | | Chemicals |
| | IN | OUT | NA | NO | Protection from Contamination | | | | | 5 0 | | - XX | | Food additives: approved and properly used |
| 13 | 黛 | 0 | 0 | | Food separated and protected | 0 | 0 | 4 | 2 | 6 🙊 | 0 | | | Toxic substances properly identified, stored, used |
| 14 | × | 0 | 0 | | Food-contact surfaces: cleaned and sanitized | 0 | 0 | 5 | | IN | OUT | NA | NO | Conformance with Approved Procedures |
| 15 | × | 0 | | | Proper disposition of unsafe food, returned food not re- served | 0 | 0 | 2 | 2 | 7 0 | 0 | × | | Compliance with variance, specialized process, and HACCP plan |

Good Retail Practices are preventive me ures to control the introduction of pathogens, chemicals, and physical objects into foc

| | | | GOO | | |
|----|-----|--|-----|---|---|
| | | OUT=not in compliance COS=corr | | | |
| | | Compliance Status | cos | R | W |
| | OUT | | | | |
| 28 | 0 | Pasteurized eggs used where required | 0 | 0 | |
| 29 | | 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 Feed Contamination | | | |
| 36 | 0 | Insects, rodents, and animals not present | 0 | 0 | 1 |
| 37 | 0 | Contamination prevented during food preparation, storage & display | 0 | 0 | ŀ |
| 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 | г |
| | 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 | Г |
| 43 | 0 | Single-use/single-service articles; properly stored, used | 0 | 0 | r |
| 44 | 0 | Gloves used properly | 0 | O | |

| ecti | on | R-repeat (violation of the same code provision | | В | w |
|------|-----|--|------|----|-----|
| | OUT | Compliance Status | cos | к | w |
| | OUT | Utensiis and Equipment | - | _ | _ |
| 45 | 麗 | Food and norfood-contact surfaces cleanable, properly designed, 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 | - 2 |
| 49 | 0 | Plumbing installed; proper backflow devices | 0 | 0 | - : |
| 50 | 0 | Sewage and waste water properly disposed | 0 | 0 | - 2 |
| 51 | 0 | Toilet facilities: properly constructed, supplied, cleaned | 0 | 0 | |
| 52 | 0 | Garbage/refuse properly disposed; facilities maintained | 0 | 0 | • |
| 53 | 3% | Physical facilities installed, maintained, and clean | 0 | 0 | - |
| 54 | 0 | Adequate ventilation and lighting; designated areas used | 0 | 0 | |
| | OUT | Administrative Items | | | Ī |
| 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 | - 3% | 0 | |
| 58 | | Tobacco products offered for sale | 0 | 0 | (|
| 59 | | If tobacco products are sold, NSPA survey completed | - 0 | 0 | |

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

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Signature of Person In Charge

Date Signature of Environme

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: 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 (Fahrenhelt) | | | | |
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| Equipment Temperature | | | | |
|-----------------------|---------------------------|--|--|--|
| Description | Temperature (Fahrenheit) | | | |
| Reach in cooler | 34 | | | |
| Prep cooler | 40 | | | |
| Walk in cooler | 37 | | | |
| Reach in freezer | -10 | | | |

| Food Temperature | | | | | |
|---|---------------|-------------------------|--|--|--|
| Description | State of Food | Temperature (Fahrenheit | | | |
| Rice on steam table | Hot Holding | 180 | | | |
| Gyro meat on steam table | Hot Holding | 160 | | | |
| Sliced tomatoes on prep line | Cold Holding | 41 | | | |
| Raw chicken in refrigerator, which is not working | Cold Holding | 67 | | | |
| Raw chicken in walk in cooler | Cold Holding | 41 | | | |
| Gyro meat in walk in cooler, prepped Saturday | Cold Holding | 40 | | | |
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| Observed Violations | | | | | | |
|---|--|--|--|--|--|--|
| Total # 5 | | | | | | |
| Repeated # () | | | | | | |
| 20: Raw chicken, stored in a refrigerator that is not working, is 67 degrees. CA-Chicken was discarded. TSC foods are not supposed to be stored in this refrigerator. | | | | | | |
| 21: No date mark on a container of gyro meat prepped on Saturday. CA- | | | | | | |
| Container was dated. | | | | | | |
| 34: No visible thermometer in a refrigerator or refrigerator freezer. | | | | | | |
| 45: Heavy ice build-up inside a refrigerator freezer. Reach in freezer door gasket | | | | | | |
| is in poor repair causing ice to form. | | | | | | |
| 53: Kitchen walls are dirty and kitchen ceiling is dirty and damaged. | | | | | | |
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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: (IN): An employee health policy is available.
- 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 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: PFG, Restaurant Depot, Off the Dock
- 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: Food temp 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.

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58:

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Additional Comments

See last page for additional comments.

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| Establishment Name: Sam's Kabab Gyros Establishment Number: 605194401 | | |
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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 | | | | | | | |
|---------------------------------------|--|--|--|--|--|--|--|
| Establishment Name: Sam's Kabab Gyros | | | | | | | |
| Establishment Number #: 605194401 | | | | | | | |
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| Sources | - 1 | | | | | | |
| | | | | | | | |
| Source Type: Food S | Source: PFG, Restaurant Depot, Off the | | | | | | |
| Source Type: | Source: | | | | | | |
| Source Type: | Source: | | | | | | |
| Source Type: | Source: | | | | | | |
| Source Type: | Source: | | | | | | |
| Additional Comments | | | | | | | |
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