#### TENNESSEE DEPARTMENT OF HEALTH \_\_\_\_ \_\_\_\_

120

AND A			J		FOOD SERVICE ESTABLISHMENT INSPECTION REPORT								SCORE							
Esta	abist	hmen	t Nar	ne	Midnight Oil							Tur	w of F	Establi	ishme	Farmer's Market Food Unit     O Permanent O Mobile	9			
Add	ress				1310 51st Avenue North     Type of Establishment     O Temporary     O Seasonal															
City					Nashville Time in 04:10 PM AM / PM Time out 04:40; PM AM / PM															
					05/20/202	)2						-			me or					
Insp	ectio	on Da	rte			23 Establishment #	00530134	±		-	Emba	irgoe								
Puŋ	pose	of In	spect	tion	<b>鼠</b> Routine	O Follow-up	O Complaint			O Pr	elimin	ary		0	Cor	nsultation/Other				
Risi	(Cat	egor			<b>O</b> 1	<u>38</u> 2	<b>O</b> 3			<b>O</b> 4						-up Required O Yes 巍 No	Number of S	ieats	65	
		R														d to the Centers for Disease Cont control measures to prevent illn		tion		
																INTERVENTIONS				
		(11	ırk de	elgnet	ed compliance statu											each item as applicable. Deduct points for	category or subcate	gery.	)	
IN	⊧in c	ompii	ance			ce NA=not applicable	NO=not observe	d COS	R		)S=co	recte	d on-si	ite duri	ing ins	spection R=repeat (violation of the Compliance Status	e same code provisi		R	WT
	IN	OUT	NA	NO		Supervision						IN	OUT	NA	NO	Cooking and Reheating of Time	Temperature			
1	黨	0		_		resent, demonstrates kn	owledge, and	0	0	5				non.		Control For Safety (TCS)	Foods	-		
H			NA	NO	performs duties	Employee Health		-		-	16	00	00	쭚		Proper cooking time and temperatures Proper reheating procedures for hot hol	ding	0	8	5
	X	0				ood employee awarenes	ss; reporting		0	5		IN		NA	NO	Cooling and Holding, Date Markin	g, and Time as		_	
3	8	0			Proper use of restri			0	0	Ľ						a Public Health Contr	rel		-	
4	X		NA			ng, drinking, or tobacco		0		_		00	0	英		Proper cooling time and temperature Proper hot holding temperatures		00		
5	25	0		0	No discharge from	eyes, nose, and mouth		ŏ	ŏ	5	20	25	0	0		Proper cold holding temperatures		0	0	5
6	IN A	001	NA		Preventle Hands clean and pr	ng Contamination by	Hands	0	0	_		*			-	Proper date marking and disposition		0		
7	×	ō	0	ō	No bare hand conta	act with ready-to-eat foo	ds or approved	ō	ō	5	22	×	0	0		Time as a public health control: procedu		0	0	
8	X		-	-	alternate procedure Handwashing sinks	is followed properly supplied and a	ocessible		0	2	-	IN	OUT	NA	NO	Consumer Advisory Consumer advisory provided for raw an		-		
	IN	OUT	NA	_		Approved Source					23	0	0	黛	110	food		0	٥	4
	高の		0		Food obtained from Food received at pr				0			IN	OUT		NO	Highly Susceptible Popul				
11	×	õ			Food in good condit	tion, safe, and unadulter		ō	0	5	24	0	0	×		Pasteurized foods used; prohibited food	s not offered	0	٥	5
12	0	0	X	0	Required records a destruction	vailable: shell stock tage	s, parasite	0	0			IN	OUT			Chemicals				
43		OUT O	NA	NO		tion from Contamina	tion		0	_	25	図図	00	X		Food additives: approved and properly		0		5
		ŏ			Food separated and Food-contact surface	ces: cleaned and sanitiz	ed		ŏ		20			NA	NO	Toxic substances properly identified, sto Conformance with Approved		-	-	
	X	0			Proper disposition of served	of unsafe food, returned	food not re-	0	0	2	27	0	0	2		Compliance with variance, specialized p HACCP plan	rocess, and	0	0	5
				Goo	d Retail Practic	es are preventive n	neasures to co	ontro	l the	intr	oduc	tion	of p	atho	gens	s, chemicals, and physical object	s into foods.			
				010	T=not in compliance		COS=corre	GOO						3		R-repeat (violation of the sar	es esde por isies)			
				00	Comp	liance Status	COB-CORE		R			caon				Compliance Status	ne code provision)	COS	R	WT
2	_	001		au 1957 a	Safe F d eggs used where	food and Water		0	0	-		_	UT	ood ar	nd no	Utensils and Equipment properties and equipment	dy designed		_	
2	9	0	Wate	er and	ice from approved :	source		0	0	2	4	5 0				and used	ny designed,	0	0	1
3	0	0 0UT		ince o		zed processing methods mperature Control		0	0	1	4	6 8	18 V	Varews	ashin	ng facilities, installed, maintained, used, tr	est strips	0	0	1
3	4		_	er coo		adequate equipment fo	r temperature	0	0	2	4	7 0	<b>0</b> N	lonfoo	d-cor	ntact surfaces clean		0	0	1
		-	contr		concert control for	hat half a a							UT			Physical Facilities		_		
	23				properly cooked for thawing methods us				8	1	4					d water available; adequate pressure stalled; proper backflow devices		00	허	2
3	4	-		mome	eters provided and a			0	0	1	5	_	-			i waste water properly disposed		0	0	2
-	5	001		l and a		Identification	anda avezable	0	0	_	5	-				es: properly constructed, supplied, cleane			0	1
	9	0 001	F000	prop		l container, required reco f Food Contaminatio		0	9	1	5		-	-	·	fuse properly disposed; facilities maintain ilities installed, maintained, and clean	ea	0	0	
3	6	0.0	Inser	ts. ro	dents, and animals			0	0	2	5	_	-			entilation and lighting; designated areas u	sed	0	0	1
3	-					,	rana & direlau	0	0	1	F	+	UT	420		Administrative items		-	-	-
	_	-				ng food preparation, stor	age a display			-				-	0.000			0	0	
_	8 9				leanliness ths; properly used a	ind stored		0	0	1	5			lost re	cent	mit posted inspection posted		00	8	0
4	0	0	Was		ruits and vegetables	i .			0				-			Compliance Status			NO	WT
4	_	OUT O		e uter	Proper nsils; properly stored	Use of Utensils		0	0	1	5	7	-0	ompli	ance	Non-Smokers Protection with TN Non-Smoker Protection Act	ACT	0	- 11 11	
- 4	2	0	Uten	sils, e	quipment and linens	s; properly stored, dried,		0	0	1	5	8	T	obacc	o pro	oducts offered for sale		000	Ô	0
	3 4				/single-service artic ed properly	les; properly stored, use	10		8		5	9	If	10080	co pr	roducts are sold, NSPA survey complete	1	0	0	

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Terms identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703 #14-706, 68-14-708, 68-14-719, 68-14-716, 4-5-320. 05/30/2023
05/30/2023

10-00	05/30/2023	Vicole	05/30/2023
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 ****
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PH-2267 (Rev. 6-15)	Free food safety training cla	sses are available each mor	RDA 629	
1192201 (Nev. 0-10)	Please call (	) 6153405620	to sign-up for a class.	101025

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



### Establishment Information

Establishment Name: Midnight Oil Establishment Number #: 605301341

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)					
Sanitizing bucket 3 compartment sink	QA QA	100						

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Prep cooler	44				
Reach-in freezer	-3				
Reach-in freezer	-2				
Walk-in cooler	32				

Food Temperature					
Decoription	State of Food	Temperature (Fahrenheit)			
Sliced meat (prep cooler, top)	Cold Holding	40			
Lettuce (prep cooler, top)	Cold Holding	39			
Cooked chicken (prep cooler, bottom)	Cold Holding	40			
Cheese (prep cooler, top)	Cold Holding	39			
Lettuce (prep cooler)	Cold Holding	43			
Mushrooms (prep cooler)	Cold Holding	41			
Sausage (walk-in cooler)	Cold Holding	40			
Lettuce (walk-in cooler)	Cold Holding	39			
Pizza (rack)	Hot Holding	87			
Pizza (rack)	Hot Holding	103			

#### Observed Violations

Total # 4

Repeated # ()

36: Flies present in kitchen, back door has gap at the bottom, garage-style doors open without aircurtain/fly fan.

43: Boxes of single-use items and sleeves of pizza boxes stored directly on floor throughout kitchen

46: No QA test strips available on site

51: Restroom door to the right does not have self-closing mechanism



### Establishment Information

Establishment Name: Midnight Oil

Establishment Number : 605301341

#### Comments/Other Observations

1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.

2: Copy available on site

- 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: Proper handwashing procedures were observed.

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: See source.

- 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 animal products stored/cooked on site.
- 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:

- 19: (NA) Establishment does not hot hold TCS foods.
- 20: Proper cold holding temperatures were observed (= 41 F)
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Timer going for pizzas on rack, 3:30 left.
- 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: "No smoking" signs or the international symbols are not conspicuosly posted at every entrance

58: No

\*\*\*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.

# Establishment Information

Establishment Name: Midnight Oil

Establishment Number: 605301341

Comments/Other Observations (cont'd)

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

## Establishment Information

Establishment Name: Midnight Oil

Establishment Number # 605301341

Sources						
Source Type:	Food	Source:	Us foods			
Source Type:		Source:				
Source Type:		Source:				
Source Type:		Source:				
Source Type:		Source:				

## Additional Comments