

Purpose of Inspection

KRoutine

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

COS R WT

O Farmer's Market Food Unit Reunion Bar Remanent O Mobile Establishment Name Type of Establishment 105 S 11th St. O Temporary O Seasonal

Nashville Time in 12:30 PM AM/PM Time out 01:00: PM AM/PM

10/27/2022 Establishment # 605316194 Embargoed 0 Inspection Date

O Follow-up

Risk Category О3 04 Follow-up Required 级 Yes O No

rted to the Centers for Dis

O Preliminary

O Consultation/Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

itus (IH, OUT, HA, HO) for ea

- 12	¥=in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	id		0	05=	соп	ecte	d on-si	te dur	ing ins	pection R=repeat (violation
					Compliance Status	cos	R	WT] [Compliance Status
	IN	OUT	NA	NO	Supervision				П		IN	оит	NA	NO	Cooking and Reheating of Tir
T	0=0	_		_	Person in charge present, demonstrates knowledge, and	_		_	Н						Control For Safety (TC
וין	氮	0			performs duties	0	0	5	ľ	16	0	0	黨	0	Proper cooking time and temperature
	IN	OUT	NA	NO	Employee Health				1 [17	0	0	300	0	Proper reheating procedures for hot
2	ЭK	0			Management and food employee awareness; reporting	0	0		1 [╗					Cooling and Holding, Date Mari
3	寒	0			Proper use of restriction and exclusion	0	0	5	П		IN	OUT	NA	NO	a Public Health Co
	IN	OUT	NA	NO	Good Hygienic Practices				1 [18	0	0	X	0	Proper cooling time and temperature
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1 [19	0	0	黨	0	Proper hot holding temperatures
5	0	0		250	No discharge from eyes, nose, and mouth	0	0	۰	П	20	0	0	3%		Proper cold holding temperatures
	IN	OUT	NA	NO	Preventing Contamination by Hands				1 [21	0	0	0	24	Proper date marking and disposition
6	0	0		100	Hands clean and properly washed	0	0		Ιſ	22	0	0	X	0	Time as a public health control: proc
7	0	0	0	×	No bare hand contact with ready-to-eat foods or approved	0	0	5	П		_	OUT		NO	Consumer Advis
	0	28			alternate procedures followed Handwashing sinks properly supplied and accessible	0	0	2	ł	-	IN	001		NU	Consumer advisory provided for raw
P		OUT	NΔ	NO	Approved Source	-		_	Н	23	0	0	33		food
9	100	0	160	110	Food obtained from approved source	0	О		łł	-	IN	OUT	NA	NO	Highly Susceptible Pop
10	õ	ŏ	0	322	Food received at proper temperature	ŏ	ŏ		۱ŀ				0.0		
11	×		Ť		Food in good condition, safe, and unadulterated	ŏ	ŏ	5	П	24	0	0	333		Pasteurized foods used; prohibited for
40			343	0	Required records available: shell stock tags, parasite	-			Ιħ	_	IN	оит	NA	NO	Chemicals
12	0	0	<i>p</i>	١.	destruction	0	0		П		IN	001	NA	NO	Chemicals
	IN	OUT	NA	NO	Protection from Contamination					25	0	0	3%		Food additives: approved and proper
13	0		1		Food separated and protected	0	0	4] [26	黨	0			Toxic substances properly identified,
14	0	×	0		Food-contact surfaces: cleaned and sanitized	0	0	5	Ιſ		IN	OUT	NA	NO	Conformance with Approve
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2		27	0	0	X		Compliance with variance, specialize HACCP plan

O Complaint

	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	-	0	×	0	Proper cooking time and temperatures	0	0	- 5
17	0	0	300	0	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	X	0	Proper cooling time and temperature	0	0	
19	0	0	文	0	Proper hot holding temperatures	0	0	
20	0	0	200		Proper cold holding temperatures	0	0	5
21	0	0	0	W	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 food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	-
26	2	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

Good Retail Practices are preventive me ures to control the introduction of pathoge ns, chemicals, and physical objects into foo

PRACTICES

			GOO		
		OUT=not in compliance COS=corr			
		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	2
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	0	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	1
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	1
44	0	Gloves used properly	0	0	1

Signature of Person In Charge

spect	ion	R-repeat (violation of the same code provision)		
		Compliance Status	COS	R	WT
	OUT	Utensils and Equipment			
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	题	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	Т		
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	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 hearing reg. 5, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. n ten (10) days of the date of the

> 10/27/2022 Date Signature of Environmental Health Specialist

10/27/2022

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: Reunion Bar							
Establishment Number # [605316194							

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)				
	I		l				

Equipment Temperature							
Description	Temperature (Fahrenheit)						
Drink cooler no tcs	40						

Description	State of Food	Temperature (Fahrenheit

Observed Violations
Total # B
Repeated # ()
8: Hand soap dispenser is empty. CA: provided soap on site.
14: Autochlor dish machine reading 0ppm. Follow up required.
46: Missing chlorine test strips for autochlor dish machine

^{***}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: Reunion Bar Establishment Number: 605316194

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: (N.O.) No food workers present at the time of inspection.
- 6: (NO) No workers present during inspection.
- 7: (NO) No food workers present during the inspection.
- 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 foods
- 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: (N.A.) No cooked food is cooled, prepares no TCS food from ambient temperature ingredients that require cooling, does not receive raw eggs, shellstock, or milk.
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: (NO) No TCS foods are being held cold during the inspection.
- 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 Name: Reunion Bar Establishment Number: 605316194	Establishment Information	
Establishment Number: 605316194 Comments/Other Observations (cont'd) Additional Comments (cont'd)	Establishment Name: Reunion Bar	
Additional Comments (cont'd)	Establishment Number: 605316194	
Additional Comments (cont'd)		
Additional Comments (cont'd)	Comments/Other Observations (cont'd)	
	Additional Comments (contist)	
See last page for additional comments.		
	See last page for additional comments.	

Establishment Information							
Establishment Name: Reunion Bar							
Establishment Number #: 605316194		T					
Sources							
Source Type: Water	Source:	Metro					
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							