

Establishment Name

Inspection Date

Risk Category

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Permanent O Mobile Type of Establishment

O Temporary O Seasonal

11/07/2023 Establishment # 605308187

The Eastern Peak Commissary Kitchen

411 W Thompson Ln

Nashville

Embargoed 0

Time in 12:30 PM AM/PM Time out 12:40: PM AM/PM

∰ Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other О3

04

Follow-up Required O Yes 疑 No

SCORE

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	e in c	compliance OUT=not in compliance NA=not applicable NO=not observed			0	05=c			
					Compliance Status	cos	R	WT	
	IN	OUT	NA	NO	Supervision				П
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	-
	IN	OUT	NA	NO	Employee Health				10
2	ЭK	0			Management and food employee awareness; reporting	0	0		ΙГ
3	×	0			Proper use of restriction and exclusion	0	0	5	ш
	IN	OUT	NA	NO	Good Hygienic Practices				1 17
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	113
5	*	0		0	No discharge from eyes, nose, and mouth	0	0		2 2
		OUT	NA	NO	Preventing Contamination by Hands				
6	100	0		0	Hands clean and properly washed	0	0		2
7	鉱	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	ŀ
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	1 7
	IN	OUT	NA	NO	Approved Source				ľ
9	窓	0			Food obtained from approved source	0	0		ΙП
10	0	0	0	×	Food received at proper temperature	0	0	1	1 [2
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ιľ
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		П
		OUT	NA	NO	Protection from Contamination				2
13	×	0	0		Food separated and protected	0	0	4] [2
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	۰
	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	245	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	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	0	X		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	×	0	0		Compliance with variance, specialized process, and HACCP plan	0	0	5

trol the introduction of pathogens, chemicals, and physical objects into foods.

			GOO			
		OUT=not in compliance COS=con				
		Compliance Status	cos	R	W	
	OUT	Caro i con amo i i mori	_		_	
28	0	Pasteurized eggs used where required	0	0	1	
29	0		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	:	
32	0	Plant food properly cooked for hot holding	0	0	Г	
33	0	Approved thawing methods used	0	0	1	
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	1	
37	0	Contamination prevented during food preparation, storage & display	0	0	1	
38	0	Personal cleanliness	0	0	Г	
39	188	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		
43	0		0	0	Г	
44		Gloves used properly	0	0		

spect	ion	R-repeat (violation of the same code provision))		
		Compliance Status	COS	R	WT
	OUT	Utensiis and Equipment			
45	0	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	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 O 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	

You have the right to request a l ten (10) days of the date of th

11/07/2023

Michael

11/07/2023

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 ****

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: The Eastern Peak Commissary Kitchen								
Establishment Number # [605308187								
NSPA Survey - To be completed if								
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.								
Age-restricted venue does not require each per	rson attempting to gain entry	to submit acceptable form	of identification.					
"No Smoking" signs or the international "Non-Si	moking" symbol are not cons	picuously posted at every	entrance.					
Garage type doors in non-enclosed areas are n	not completely open.							
Tents or awnings with removable sides or vents	s in non-enclosed areas are n	not completely removed or	r open.					
Smoke from non-enclosed areas is inflitrating in	nto areas where smoking is p	rohibited.						
Smoking observed where smoking is prohibited	i by the Act.							
Warewashing Info	Bantitana Tura	2011	Tomas advant Fab					
Maonine Name	Sanitizer Type	PPM	Temperature (Fah	renneit)				
Equipment Temperature								
Description			Temperature (Fah	renhelfi				
FdT								
Food Temperature		State of Food	Townsont on / Fab.					
Description		State of Food	Temperature (Fah	renheit)				

Observed Violations	
Total # 1	
Repeated # ()	
39:	
***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: The Eastern Peak Commissary	Kitchen
Establishment Number: 605308187	
Comments/Other Observations	
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25. 26.	
27:	
27: 57: 58:	
58:	
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Additional Col	mments				
See last pa	age for addition	onal comm	ents.		

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

Establishment Name: The Eastern Peak Commissary Kitchen			
Establishment Number: 605308187			
Comments/Other Observations (cont'd)			
Additional Comments (cont'd)			
See last page for additional comments.			
see last paye ioi auullional comments.			

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Sources						
Source Type:	Source:					
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Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Additional Comments						

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