



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

72

Establishment Name Belmont main dinning hall/ BUDAC Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 1909 15th Avenue S ☐ Temporary ☐ Seasonal
City Nashville Time in 10:55 AM AM / PM Time out 02:40 PM AM / PM
Inspection Date 10/26/2023 Establishment # 605245358 Embargoed 5
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 970

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

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 provision)				
Compliance Status										COS			R		WT														
	IN	OUT	NA	NO	Supervision																								
1	<input checked="" type="radio"/>	<input type="radio"/>			Person in charge present, demonstrates knowledge, and performs duties					<input type="radio"/>	<input type="radio"/>	5																	
	IN	OUT	NA	NO	Employee Health																								
2	<input checked="" type="radio"/>	<input type="radio"/>			Management and food employee awareness, reporting					<input type="radio"/>	<input type="radio"/>	5																	
3	<input checked="" type="radio"/>	<input type="radio"/>			Proper use of restriction and exclusion					<input type="radio"/>	<input type="radio"/>																		
	IN	OUT	NA	NO	Good Hygienic Practices																								
4	<input type="radio"/>	<input checked="" type="radio"/>		<input type="radio"/>	Proper eating, tasting, drinking, or tobacco use					<input checked="" type="radio"/>	<input type="radio"/>	5																	
5	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	No discharge from eyes, nose, and mouth					<input type="radio"/>	<input type="radio"/>																		
	IN	OUT	NA	NO	Preventing Contamination by Hands																								
6	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	Hands clean and properly washed					<input type="radio"/>	<input type="radio"/>	5																	
7	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					<input type="radio"/>	<input type="radio"/>																		
8	<input checked="" type="radio"/>	<input type="radio"/>			Handwashing sinks properly supplied and accessible					<input type="radio"/>	<input type="radio"/>	2																	
	IN	OUT	NA	NO	Approved Source																								
9	<input checked="" type="radio"/>	<input type="radio"/>			Food obtained from approved source					<input type="radio"/>	<input type="radio"/>	5																	
10	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Food received at proper temperature					<input type="radio"/>	<input type="radio"/>																		
11	<input type="radio"/>	<input checked="" type="radio"/>			Food in good condition, safe, and unadulterated					<input checked="" type="radio"/>	<input type="radio"/>																		
12	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Required records available: shell stock tags, parasite destruction					<input type="radio"/>	<input type="radio"/>																		
	IN	OUT	NA	NO	Protection from Contamination																								
13	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		Food separated and protected					<input type="radio"/>	<input type="radio"/>	4																	
14	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		Food-contact surfaces: cleaned and sanitized					<input type="radio"/>	<input type="radio"/>	5																	
15	<input checked="" type="radio"/>	<input type="radio"/>			Proper disposition of unsafe food, returned food not re-served					<input type="radio"/>	<input type="radio"/>	2																	

Compliance Status										COS			R		WT	
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods											
16	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cooking time and temperatures					<input type="radio"/>	<input type="radio"/>	5				
17	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper reheating procedures for hot holding					<input type="radio"/>	<input type="radio"/>					
	IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control											
18	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cooling time and temperature					<input type="radio"/>	<input type="radio"/>	5				
19	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper hot holding temperatures					<input type="radio"/>	<input type="radio"/>					
20	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		Proper cold holding temperatures					<input checked="" type="radio"/>	<input type="radio"/>					
21	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper date marking and disposition					<input checked="" type="radio"/>	<input type="radio"/>					
22	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Time as a public health control: procedures and records					<input type="radio"/>	<input type="radio"/>					
	IN	OUT	NA	NO	Consumer Advisory											
23	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Consumer advisory provided for raw and undercooked food					<input type="radio"/>	<input type="radio"/>	4				
	IN	OUT	NA	NO	Highly Susceptible Populations											
24	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Pasteurized foods used; prohibited foods not offered					<input type="radio"/>	<input type="radio"/>	5				
	IN	OUT	NA	NO	Chemicals											
25	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Food additives: approved and properly used					<input type="radio"/>	<input type="radio"/>	5				
26	<input type="radio"/>	<input checked="" type="radio"/>			Toxic substances properly identified, stored, used					<input checked="" type="radio"/>	<input type="radio"/>					
	IN	OUT	NA	NO	Conformance with Approved Procedures											
27	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Compliance with variance, specialized process, and HACCP plan					<input type="radio"/>	<input type="radio"/>	5				

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



Establishment Information

Establishment Name: Belmont main dinning hall/ BUDAC

Establishment Number #: 605245358

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)
High temp dish machine	S&s		170
3 comp sink		2.5	
Sani bucket		700	

Equipment Temperature

Description	Temperature (Fahrenheit)
Allergy cooler	34
Catering cooler	34
Walk in cooler	40
Walk in freezer	3

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Chicken in allergy cooler	Cold Holding	40
Cream of mushroom in catering	Cold Holding	36
Curry chick peas In cold holding	Cold Holding	40
Mixed peppers in hot box	Hot Holding	143
Just prepped chicken	Cold Holding	43
Roast and potatoes in hot box	Hot Holding	152
Potato salad in bakery walk in cooler	Cold Holding	43
Baked potatoes in allergy area	Hot Holding	142
Broccoli rice casserole in hot holding	Hot Holding	145
Cooked burger off grill	Cooking	172
Sliced tomatoes in cold holding	Cold Holding	43
House made Alfredosauce	Hot Holding	162
Mixed veggies in hot box	Hot Holding	144
Sausage topping in open top cooler	Cold Holding	41
Chick peas in cold holding	Cold Holding	36

Observed Violations

Total # 11

Repeated # 0

- 4: Observed employee rising cherries and eating cherries on fruit line area/c.a embargo 5lbs and trained employee on not eating
- 11: Dented cans stored with good cans in back area, that are raspberry cans/c.a removed cans from storage
- 14: High temp dish machine only reached 158 after several test cleanings/ c.a machine is not to be used till repaired and reinspected
- 20: Sausage in open top cooler in burger area at 45f /c.a volunteer embargo
- 20: Chicken topping in pizza cooler at 46f double panned /c.a spoke with person in charge about small pans and not double panning product, volunteer embargo
- 21: Chicken prepped today and wrote prepped date of tomorrow on product/c.a rewrote date on product
- 21: Several items in catering cooler with 9/28, 9/26 with no information on food /c.a volunteer embargo
- 26: Unlabeled spray bottle with blue liquid in bakery area/c.a Embargo by person in charge
- 36: Roach observed crawling on counter in allergies area
- 37: Ice cream cones on top of serving area not properly covered
- 37: Personal drink stored above prep table area in bakery area

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: Belmont main dinning hall/ BUDAC

Establishment Number : 605245358

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Policy at location
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Good handwashing
- 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:
- 10: (NO): No food received during 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: Good cooking temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: Good cooling practices at location
- 19: See temp logs
- 22: Policy done correctly
- 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.
- 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: Belmont main dinning hall/ BUDAC

Establishment Number : 605245358

Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

Establishment Information

Establishment Name:	Belmont main dinning hall/ BUDAC
---------------------	----------------------------------

Establishment Number #:	605245358
-------------------------	-----------

Sources

Source Type:	Food	Source:	Creation gardens, fresh point ,
--------------	------	---------	---------------------------------

Source Type:	Source:
--------------	---------

Source Type:	Source:
--------------	---------

Source Type:	Source:
--------------	---------

Source Type:	Source:
--------------	---------

Additional Comments