

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

72

Belmont main dinning hall/ BUDAC

Establishment Name

Address

Display 15th Avenue S

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 O Follow-up O Complaint O Preliminary O Consultation/Other
Risk Category O1 Si2 O3 O4 Follow-up Required

Risk Category O1 💢 O3 O4 Follow-up Required 🕱 Yes O 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

i practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention odborne 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 (IM, OUT, MA, MO) for each aumbered from For Items marked OUT, mark COS or R for each from as applicable. Deduct points for category or subcategory.

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed						ed		0
	Compliance Status							WT
	IN	OUT	NA	NO	Supervision			
1 嵐 0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5		
	IN	OUT	NA	NO	Employee Health	-		
2	$\neg x$	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	0	28		0	Proper eating, tasting, drinking, or tobacco use	1	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA	NO	Proventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	窓	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	0	×			Food in good condition, safe, and unadulterated	126	0	5
12	0	0	Ж	0	Required records available: shell stock tags, parasite destruction		0	
	IN	OUT	NA	NO	Protection from Contamination			
13	×	0	0		Food separated and protected	0	0	4
14	0	X	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15 🕱 O Proper disposition of unsafe food, returne		Proper disposition of unsafe food, returned food not re-	0	0	2			

_	Compliance Status						K	WI
	IN OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods							
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	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	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	0	×	0		Proper cold holding temperatures	DK.	0	5
21	0	200	0	0	Proper date marking and disposition	386	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	NO Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	X		Food additives: approved and properly used	0	0	5
26		250			Toxic substances properly identified, stored, used	X	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 measures to control the introduction of pathogens, chemicals, and physical objects into foods.

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		OUT=not in compliance COS=con			
	Tarre	Compliance Status	cos	к	m
	OUT		-	_	
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	_;
30	0	Variance obtained for specialized processing methods	0	0	l '
	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	Ε.
34	0	Thermometers provided and accurate	0	0	r
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Food Contamination			
36	涎	Insects, rodents, and animals not present	0	0	:
37	885	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	Г
40	0	Washing fruits and vegetables	0	0	<u> </u>
	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	T.
44	10	Gloves used properly	0	0	

pecti		R-repeat (violation of the same code provision Compliance Status	COS	R	W
	OUT	Utensils and Equipment	1		
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	0	Nonfood-contact surfaces clean	0	0	-
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	
49	0	Plumbing installed; proper backflow devices	0	0	- 7
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	٠
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	П
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	- 100	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	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 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 filling a written request with the Commissioner within ten (10) days of the date of this

10/26/2023

Signature of Person In Charge

Date Signature of Environmental Health Specialist

10/26/2023

Date

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

PH-2267 (Rev. 6-15)

Free food safety training classes are available each month at the county health department.

Please call () 6153405620 to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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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			170				
3 comp sink	S&s	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
57. I cisorial arith stored above prep table area in bakery area

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

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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.

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- 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:

Additional Comments

See last page for additional comments.

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

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

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Establishment Number: 605245358			
Comments/Other Observations (cont'd)			
Additional Comments (cont'd)			
See last page for additional comments.			
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Establishment Information

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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 Comme	nts						