TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

ALC: NO			J			FOOD SER	VICE ESTA	BL	ISH	M	ENT	ТШ	NSI	PEC	TIC	ON REPORT	SCO	RE		
5		14:			Nashville H	lot Chicken & 0	Gyro									Fermer's Market Food Unit Permanent O Mobile	9		2	
Esti	Dish	imen	t Nar		620 W Mai	in Ct						Туз	pe of l	Establi	shme	ant St Permanent O Mobile			J	
Add	ress										_					O Temporary O Seasonal	-			
City					Henderson	ville	Time in	11	L:1(0 A	١M	_ A	M/P	M Tir	me ou	ut 11:30:AM AM/PM				
Insp	ectio	n Da	rte		07/01/20	024 Establishment	60532492	0			Emba	argoe	d C)						
Purp	ose	of In	spect	tion	ORoutine	御 Follow-up	O Complaint			_	elimir				Cor	nsuitation/Other				
Rick	Cat	egor	Ĵ		01	3022	03			04		-		Fo	ilou.	up Required O Yes 🙀 No	Number of S	eats	38	
15.00	000				ors are food pr	reparation practices	and employee		vior	8 m				y repo	ortec	to the Centers for Disease Contro	and Prevent		_	
				as c	ontributing fa											control measures to prevent illnes	s or injury.			
		(Me	rk de	algnat	ed compliance str											INTERVENTIONS ach liem as applicable. Deduct points for ca	legory or subcate	gory.)		
IN	⊧in ca	ompli	ance		OUT=not in compli	ance NA=not applicable	NO=not observe	ed		c	05=co	rrecte	d on-s	site duri	ing ins	pection Rerepeat (violation of the	same code provisio	xn)		
	_	_			Cor	mpliance Status		COS	R	WT		_	_			Compliance Status		cos	R	WT
Щ			NA	NO	Decession in channel	Supervision	langu da da sa an d					IN	ουτ	NA	NO	Cooking and Reheating of Time/To Control For Safety (TCS) Fo				
	黨	0			performs duties	present, demonstrates	knowledge, and	0	0	5		12				Proper cooking time and temperatures		8	0	5
	IN XX		NA	NO	Management ap	Employee Health d food employee awaren	ess: reporting	0	IOI		17	8	0	0	0	Proper reheating procedures for hot holding		0	0	, ,
	_	ŏ				striction and exclusion	cost, reporting	ō	ō	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, a Public Health Control				
H	IN	OUT	NA	NO	0	ood Hygionic Practic	•••			_	18	X	0	0	0	Proper cooling time and temperature		0	0	_
4	X	0				sting, drinking, or tobacc m eyes, nose, and mout			8	5	19 20		8	0		Proper hot holding temperatures Proper cold holding temperatures		0	00	
	IN	OUT	NA	NO	Prever	ting Contamination I						1	ŏ	ŏ		Proper date marking and disposition		ŏ	ŏ	5
		0		_		properly washed ntact with ready-to-eat for	oute or approvad	0	-	5	22	0	0	×	0	Time as a public health control: procedure	s and records	0	0	
7	鬣	0	0	0	alternate proced	ures followed		0	0	Ť		IN	OUT	NA	NO	Consumer Advisory				
	X		NA	NO	Handwashing sir	Approved Source	d accessible	0	0	2	23	0	0	黛		Consumer advisory provided for raw and a food	Indercooked	0	0	4
9	黨	0				om approved source			0			IN	OUT	NA	NO	Highly Susceptible Populat	lons			
10	<u>。</u> 実	0	0	×		proper temperature indition, safe, and unadul	terated	8	8	5	24	区	0	0		Pasteurized foods used; prohibited foods r	not offered	0	0	5
	õ	ŏ	**	0	Required records	s available: shell stock ta		ō	ō			IN	OUT	NA	NO	Chemicals				
H	IN		NA	NO	destruction Prot	ection from Contami	nation					13	0	0		Food additives: approved and properly use	d	0		,
13	2	0	0		Food separated				0		26	民				Toxic substances properly identified, store		0	0	•
	_		0			faces: cleaned and sani n of unsafe food, returned		0	-	5		IN	-	NA	NO	Conformance with Approved Pro Compliance with variance, specialized pro				
15	2	0			served			0	0	2	27	0	0	0		HACCP plan		0	0	5
				Goo	d Retail Pract	ices are preventive	measures to co	ontro	l the	intr	oduc	ction	of p	atho	gens	, chemicals, and physical objects	into foods.			
								GOO	DD R	ar/A	IL PR	VACT	TICE	8						
				00	Fenot in compliance	npliance Status	COS=corre	icled o		during						R-repeat (violation of the same Compliance Status		cos		WT
		OUT				Food and Water			- R			0	UT			Utensiis and Equipment		005	~ 1	
2					d eggs used whe ice from approve			0	8	1	4	5				nfood-contact surfaces cleanable, properly and used	designed,	0	0	1
_	0	0	Varia		btained for specia	alized processing metho	ds	ŏ	ŏ	1		6	-			g facilities, installed, maintained, used, test	etrine	0	0	1
_		OUT	_			emperature Control	for here a sector		П	_	4	_	-			tact surfaces clean	autra	-	0	1
3	1	0	contr		oing methods use	id; adequate equipment	for temperature	0	0	2	H		TUK	4011100	4.00	Physical Facilities		-	~	
3					properly cooked				0	1	_					water available; adequate pressure		0		2
3					thawing methods eters provided an			8	0	1		_				stalled; proper backflow devices waste water properly disposed			0	2
		OUT				d identification							-			is: properly constructed, supplied, cleaned			ŏ	1
3	5	X	Food	i prop	erly labeled; origi	nal container; required re	cords available	0	0	1	5	2	0	Sarbag	e/refi	use properly disposed; facilities maintained		0	0	1
		OUT			Prevention	of Food Contaminat	ion				5	3	O F	hysica	al faci	lities installed, maintained, and clean		0	0	1
3	6	0	Insec	ts, ro	dents, and anima	is not present		0	0	2	5	4	0 A	\dequa	de ve	ntilation and lighting; designated areas use	d	0	0	1
3	7	X	Cont	amina	ition prevented d	uring food preparation, s	torage & display	0	0	1		C	лл			Administrative Items				
3	_				leanliness			0	0	1						nit posted		0	0	0
3	_				ths; properly used ruits and vegetab				0	1	5	6	0	Aost re	cent	Compliance Status		O VES		WT
H-	-	OUT			Prop	er Use of Utensils		-	0	1						Non-Smokers Protection A				
4	1 2				nsils; properly sto	red	d handled		8			7 8				with TN Non-Smoker Protection Act ducts offered for sale		8	읽	
4	3	25	Sing	e-use	/single-service ar	ens; properly stored, drie ticles; properly stored, u		0	0	1		<u>s</u>				oducts onered for sale oducts are sold, NSPA survey completed		8	8	v
4	4	0	Glov	es us	ed properly			0	0	1										

ns within ten (10) days may result in suspension of your food service establ constituting imminent health hazards shall be corrected immediately or opera ion of an identical risk factor may result in revocation of your foor red to post the food service establishment permit in a conspicuous quest with the Commissioner within ten (10) days of the date of this re to correct any violations of risk factor iter ted viola a conspicuous manner. You have the right to request a hearing r . 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ver and pr ert in a co T.C 4-706, 68-14-7 lg

07/01	/2024
01101	./2024

 \mathcal{O} Date Signature of Environmental Health Specialist

07/01/2024

Date

Signature of F erson In Charge

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

PH-2267 (Rev. 6-15)	Free food safety training classe	es are available each mon	th at the county health department.	RDA 629
(New 0-10)	Please call () 6152061100	to sign-up for a class.	nur des

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Nashville Hot Chicken & Gyro Establishment Number #: 605324920

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)						

Equipment Temperature							
Decoription	Temperature (Fahrenheit)						

ecoription	State of Food	Temperature (Fahrenheit

Observed Violations
Total # 6 Repeated # 0
34:
35:
37:
13:
17:
18:
""See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Information

Establishment Name: Nashville Hot Chicken & Gyro Establishment Number: 605324920

Comments/Other Observations		
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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: Nashville Hot Chicken & Gyro Establishment Number : 605324920

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Nashville Hot Chicken & Gyro
Establishment Number # 605324920

Sources		
Source Type:	Source:	

Additional Comments

Priority items corrected. Delivered revocation warning to operator.