



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

97

Establishment Name Chef Penelope's Catering Type of Establishment ☒ Farmer's Market Food Unit
☒ Permanent ☐ Mobile
Address 2920 Sidco Drive
☐ Temporary ☐ Seasonal
City Nashville Time in 02:55 PM AM / PM Time out 03:15 PM AM / PM
Inspection Date 05/06/2024 Establishment # 605245379 Embargoed 0
Purpose of Inspection ☐ Routine ☒ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats _____

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
Supervision						IN	OUT	NA	NO		
1	☒	☐	☐	☐	Person in charge present, demonstrates knowledge, and performs duties	☐	☐	☐	☐	☐	5
Employee Health						IN	OUT	NA	NO		
2	☒	☐	☐	☐	Management and food employee awareness, reporting	☐	☐	☐	☐	☐	5
3	☒	☐	☐	☐	Proper use of restriction and exclusion	☐	☐	☐	☐	☐	
Good Hygienic Practices						IN	OUT	NA	NO		
4	☒	☐	☐	☐	Proper eating, tasting, drinking, or tobacco use	☐	☐	☐	☐	☐	5
5	☒	☐	☐	☐	No discharge from eyes, nose, and mouth	☐	☐	☐	☐	☐	
Preventing Contamination by Hands						IN	OUT	NA	NO		
6	☒	☐	☐	☐	Hands clean and properly washed	☐	☐	☐	☐	☐	5
7	☒	☐	☐	☐	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	☐	☐	☐	☐	☐	
8	☒	☐	☐	☐	Handwashing sinks properly supplied and accessible	☐	☐	☐	☐	☐	2
Approved Source						IN	OUT	NA	NO		
9	☒	☐	☐	☐	Food obtained from approved source	☐	☐	☐	☐	☐	
10	☒	☐	☐	☐	Food received at proper temperature	☐	☐	☐	☐	☐	5
11	☒	☐	☐	☐	Food in good condition, safe, and unadulterated	☐	☐	☐	☐	☐	
12	☒	☐	☐	☐	Required records available: shell stock tags, parasite destruction	☐	☐	☐	☐	☐	
Protection from Contamination						IN	OUT	NA	NO		
13	☒	☐	☐	☐	Food separated and protected	☐	☐	☐	☐	☐	4
14	☒	☐	☐	☐	Food-contact surfaces: cleaned and sanitized	☐	☐	☐	☐	☐	5
15	☒	☐	☐	☐	Proper disposition of unsafe food, returned food not re-served	☐	☐	☐	☐	☐	2
Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods						IN	OUT	NA	NO		
16	☒	☐	☐	☐	Proper cooking time and temperatures	☐	☐	☐	☐	☐	5
17	☒	☐	☐	☐	Proper reheating procedures for hot holding	☐	☐	☐	☐	☐	
Cooling and Holding, Date Marking, and Time as a Public Health Control						IN	OUT	NA	NO		
18	☒	☐	☐	☐	Proper cooling time and temperature	☐	☐	☐	☐	☐	
19	☒	☐	☐	☐	Proper hot holding temperatures	☐	☐	☐	☐	☐	5
20	☒	☐	☐	☐	Proper cold holding temperatures	☐	☐	☐	☐	☐	
21	☒	☐	☐	☐	Proper date marking and disposition	☐	☐	☐	☐	☐	
22	☒	☐	☐	☐	Time as a public health control: procedures and records	☐	☐	☐	☐	☐	
Consumer Advisory						IN	OUT	NA	NO		
23	☒	☐	☐	☐	Consumer advisory provided for raw and undercooked food	☐	☐	☐	☐	☐	4
Highly Susceptible Populations						IN	OUT	NA	NO		
24	☒	☐	☐	☐	Pasteurized foods used; prohibited foods not offered	☐	☐	☐	☐	☐	5
Chemicals						IN	OUT	NA	NO		
25	☒	☐	☐	☐	Food additives: approved and properly used	☐	☐	☐	☐	☐	5
26	☒	☐	☐	☐	Toxic substances properly identified, stored, used	☐	☐	☐	☐	☐	
Conformance with Approved Procedures						IN	OUT	NA	NO		
27	☒	☐	☐	☐	Compliance with variance, specialized process, and HACCP plan	☐	☐	☐	☐	☐	5

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES						Compliance Status			COS	R	WT
Safe Food and Water						OUT					
28	☒	☐	☐	☐	Pasteurized eggs used where required	☐	☐	☐	☐	☐	1
29	☒	☐	☐	☐	Water and ice from approved source	☐	☐	☐	☐	☐	2
30	☒	☐	☐	☐	Variance obtained for specialized processing methods	☐	☐	☐	☐	☐	1
Food Temperature Control						OUT					
31	☒	☐	☐	☐	Proper cooling methods used; adequate equipment for temperature control	☐	☐	☐	☐	☐	2
32	☒	☐	☐	☐	Plant food properly cooked for hot holding	☐	☐	☐	☐	☐	1
33	☒	☐	☐	☐	Approved thawing methods used	☐	☐	☐	☐	☐	1
34	☒	☐	☐	☐	Thermometers provided and accurate	☐	☐	☐	☐	☐	1
Food Identification						OUT					
35	☒	☐	☐	☐	Food properly labeled; original container; required records available	☐	☐	☐	☐	☐	1
Prevention of Food Contamination						OUT					
36	☒	☐	☐	☐	Insects, rodents, and animals not present	☐	☐	☐	☐	☐	2
37	☒	☐	☐	☐	Contamination prevented during food preparation, storage & display	☐	☐	☐	☐	☐	1
38	☒	☐	☐	☐	Personal cleanliness	☐	☐	☐	☐	☐	1
39	☒	☐	☐	☐	Wiping cloths: properly used and stored	☐	☐	☐	☐	☐	1
40	☒	☐	☐	☐	Washing fruits and vegetables	☐	☐	☐	☐	☐	1
Proper Use of Utensils						OUT					
41	☒	☐	☐	☐	In-use utensils; properly stored	☐	☐	☐	☐	☐	1
42	☒	☐	☐	☐	Utensils, equipment and linens; properly stored, dried, handled	☐	☐	☐	☐	☐	1
43	☒	☐	☐	☐	Single-use/single-service articles; properly stored, used	☐	☐	☐	☐	☐	1
44	☒	☐	☐	☐	Gloves used properly	☐	☐	☐	☐	☐	1
Utensils and Equipment						OUT					
45	☒	☐	☐	☐	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	☐	☐	☐	☐	☐	1
46	☒	☐	☐	☐	Warewashing facilities; installed, maintained, used, test strips	☐	☐	☐	☐	☐	1
47	☒	☐	☐	☐	Nonfood-contact surfaces clean	☐	☐	☐	☐	☐	1
Physical Facilities						OUT					
48	☒	☐	☐	☐	Hot and cold water available; adequate pressure	☐	☐	☐	☐	☐	2
49	☒	☐	☐	☐	Plumbing installed; proper backflow devices	☐	☐	☐	☐	☐	2
50	☒	☐	☐	☐	Sewage and waste water properly disposed	☐	☐	☐	☐	☐	2
51	☒	☐	☐	☐	Toilet facilities: properly constructed, supplied, cleaned	☐	☐	☐	☐	☐	1
52	☒	☐	☐	☐	Garbage/refuse properly disposed; facilities maintained	☐	☐	☐	☐	☐	1
53	☒	☐	☐	☐	Physical facilities installed, maintained, and clean	☐	☐	☐	☐	☐	1
54	☒	☐	☐	☐	Adequate ventilation and lighting; designated areas used	☐	☐	☐	☐	☐	1
Administrative Items						OUT					
55	☒	☐	☐	☐	Current permit posted	☐	☐	☐	☐	☐	0
56	☒	☐	☐	☐	Most recent inspection posted	☐	☐	☐	☐	☐	
Compliance Status						YES	NO				WT
Non-Smokers Protection Act											
57	☒	☐	☐	☐	Compliance with TN Non-Smoker Protection Act	☐	☒	☐	☐	☐	0
58	☒	☐	☐	☐	Tobacco products offered for sale	☐	☐	☐	☐	☐	
59	☒	☐	☐	☐	If tobacco products are sold, NSPA survey completed	☐	☐	☐	☐	☐	

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 identical risk factor may result in revocation of your food service establishment permit. Items 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 filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 05/06/2024 Signature of Environmental Health Specialist [Signature] Date 05/06/2024

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

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



Establishment Information

Establishment Name: Chef Penelope's Catering

Establishment Number #: 605245379

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

Description	Temperature (Fahrenheit)

Food Temperature

Description	State of Food	Temperature (Fahrenheit)

Observed Violations

Total # 3

Repeated # 0

37:

42:

45:

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Comments/Other Observations

- 1:
- 2:
- 3:
- 4:
- 5:
- 6:
- 7:
- 8:
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9:
- 10:
- 11:
- 12:
- 13:
- 14:
- 15:
- 16:
- 17:
- 18:
- 19:
- 20:
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22:
- 23:
- 24:
- 25:
- 26:
- 27:
- 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.

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

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Sources

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