TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

199	17+4	S. C.														
Establ	shme	nt Nar		Executive Lounge @ Hilton					Tur	no of i	Establi	iekmu	O Fermer's Market Food Unit ant O Mobile		ł	
Addre	s			121 4th Avenue S					1 93	peore	-state	STITR	O Temporary O Seasonal			
City				Nashville	in 12	2:4	.Q F	PM	A	M/P	ит	me o	ut 01:10: PM AM/PM			
Inspec	tion D	ate		10/14/2021 Establishment # 6052408	_				_				· · · · · · · · · · · ·			
Purpo				展Routine O Follow-up O Complain			O Pr		-			Cor	nsultation/Other			
Risk C	atego	ny .		窟1 02 03			04				Fo	ollow-	up Required 🕱 Yes O No Number of	Seats		
		lisk		ors are food preparation practices and employe ontributing factors in foodborne illness outbrea										tion		
				FOODBORNE ILLNESS												
			algest	ted compliance status (IH, OUT, HA, HO) for each numbered In		ltem)	
IN=ir	comp	lance		OUT=not in compliance NA=not applicable NO=not obser Compliance Status		R	CX WT)\$=co	mecte	d on-s	ite duri	ng ins	pection Rerepeat (violation of the same code provis Compliance Status		R	WT
P	-	NA		Supervision					IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1 8				Person in charge present, demonstrates knowledge, and performs duties	0	0	5		0	0	×		Proper cooking time and temperatures	0	0	5
2 3	00	NA	NO	Employee Health Management and food employee awareness; reporting	0	0		17	0	0	22	-	Proper reheating procedures for hot holding Cooling and Holding, Date Marking, and Time as	0	0	-
2) 3)	-	_		Proper use of restriction and exclusion	0	0	5		IN		NA	NO	a Public Health Control			
4 0	0	NA	_	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	0	0		18 19	0	8	夏		Proper cooling time and temperature Proper hot holding temperatures	8	0	
4 C 5 C	0	NA		No discharge from eyes, nose, and mouth Preventing Contamination by Hands	0	0	L°	20 21		×	0		Proper cold holding temperatures. Proper date marking and disposition	8	8	5
6 C	0		X	Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	_	0	5	22	_	ō	×	0	Time as a public health control: procedures and records	ō	0	
7 0		0	I 24. I	alternate presedures fallound	0	0	2	Þ	IN	_	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked			
	00	NA	NO	Handwashing sinks properly supplied and accessible Approved Source Food obtained from approved source Food received at proper temperature Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite destruction				23	_	0	篱		food	0	0	4
9 3 10 C	0	0	1	Food obtained from approved source Food received at proper temperature	0			24	IN O	OUT	NA XX	NO	Highly Susceptible Populations Pasteurized foods used; prohibited foods not offered	0	0	
11 8		~	0	Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	0	5	-	IN	OUT	-	NO	Chemicals	-	-	9
	00	MA NA	NO	destruction Protection from Contamination	-	10		25		0	25		Food additives: approved and properly used	0	o	
13 C 14 S 15 X	0			Food separated and protected Food-contact surfaces: cleaned and sanitized	8	00	4	26	0 IN	XX OUT		NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	•
15 1	_	Ť	1	Proper disposition of unsafe food, returned food not re-	1 ŏ	6	2	27	-	0	8	110	Compliance with variance, specialized process, and	0	0	5
				served		-					_		HACCP plan			
			Goo	d Retail Practices are preventive measures to	contro	d the	e intr	oduc	tior	of p	atho	gens	s, chemicals, and physical objects into foods.			
					_						_					
			00	T=not in compliance COS=co	mected o	on-site					3		R-repeat (violation of the same code provision)			
	100	n	00	T=not in compliance COS=co Compliance Status Safe Food and Water	mected o		during		ction		3		Compliance Status	COS	R	WT
28	0	Past	eurize	Compliance Status Safe Food and Water Id eggs used where required	COS	R	during WT		ction	NUT	ood a		Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed,	C05	R	wт 1
28 29 30	000	Past Wat Vari	eurize er and	Compliance Status Safe Food and Water ed eggs used where required lice from approved source obtained for specialized processing methods	COS	on-site R	during WT	a inspe	sction C	NUT O	ood a	cted,	Compliance Status Utensils and Equipment			wт 1 1
29 30	0000	Past Wat Vari	eurize er and ance c	Compliance Status Safe Food and Water ed eggs used where required lice from approved source	COS O O O	0 0 0 0	MT	4	6 7	NUT O F ₀ O V 編 N	ood a onstru Varew	cted, ashin	Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used	0	0	WT 1 1
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PH-2267 (Rev. 6-15)	Free food safety training classes are available each month at the county health department.					
1192201 (Nev. 0-10)	Please call () 6153405620	to sign-up for a class.	RDA 625		

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Executive Lounge @ Hilton Establishment Number #: 605240842

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 wenty-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.	
Sarage 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.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						

Equipment Temperature			
Description	Temperature (Fahrenheit)		
Reach in cooler	40		
Dishmachine	160		

Food Temperature				
Decoription	State of Food	Temperature (Fahrenheit)		
Yogurt in reach in cooler	Cold Holding	46		
Half & half in reach in cooler	Cold Holding	46		

Observed	Violations	

Total # 3

Repeated # ()

20: Yogurt and half & half at 46 F in reach in cooler. CA: talked to the chef. Will come back for follow up

26: Burner (heat & steam) to kkep food hot stored woth tea. CA: burners moved to another area.

47: Dirty ice machine inside.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Executive Lounge @ Hilton

Establishment Number : 605240842

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: (IN): An employee health policy is available.

3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.

4: (N.O.) No food workers present.

5: (N.O.) No food workers present at the time of inspection.

6: (NO) No workers present during inspection.

7: (NO) No food workers present during the inspection.

8: (IN): All handsinks are properly equipped and conveniently located for food employee use.

9: See restaurant.

10: (NO): No food received during inspection.

11: (IN) All food was in good, sound condition at time of inspection.

12: (NÁ) Shell stock not used and parasite destruction not required at this establishment.

13: No raw food served.

14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.

15: (IN) No unsafe, returned or previously served food served.

16: (NÁ) No raw animal foods served.

17: (NA) No TCS foods reheated for hot holding.

18: (N.Á.) No cooked food is cooled, prepares no TCS food from ambient temperature ingredients that require cooling, does not receive raw eggs, shellstock, or milk.

19: (NA) Establishment does not hot hold TCS foods.

21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.

22: (NA) No food held under time as a public health control.

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.

Establishment Information

Establishment Name: Executive Lounge @ Hilton Establishment Number : 605240842

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Executive Lounge @ Hilton
Establishment Number #: 605240842

Sources				
Source Type:	Water	Source:	City	
Source Type:	Food	Source:	Us foods,pfg	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type.				

Additional Comments