



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
82

Establishment Name: Hilton Suites Main Kitchen
Address: 121 4th S. Ave.
City: Nashville
Inspection Date: 11/15/2023
Time in: 01:50 PM
Time out: 03:40 PM
Risk Category: 01
Number of Seats: 159

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.)

Table with 2 main columns: Compliance Status and Compliance Status. Rows include Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, and Chemicals.

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

GOOD RETAIL PRACTICES

Table with 2 main columns: Compliance Status and Compliance Status. Rows include Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, and Non-Smokers Protection Act.

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.

Signature of Person In Charge: [Signature] Date: 11/15/2023
Signature of Environmental Health Specialist: [Signature] Date: 11/15/2023

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:	Hilton Suites Main Kitchen
Establishment Number #:	605143280

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)
3-compartment sink	QA	200	
Sanitizer bucket	QA	100	
High-temperature dish washer			154

Equipment Temperature	
Description	Temperature (Fahrenheit)
Server Reach in cooler	41
Prep Reach in cooler	36
Protein Low-boy cooler	41
Salad Low-boy cooler	38

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Milk in server Reach in cooler	Cold Holding	38
Raw cod in prep Reach in cooler	Cold Holding	37
Roasted corn on cold well	Cold Holding	50
Sliced tomatoes on cold well	Cold Holding	43
Cooked burger off of flattop	Cooking	169
Cooked chicken off of flattop	Cooking	167
Cooked wings in protein Low-boy cooler	Cold Holding	36
Romaine lettuce in salad Low-boy cooler	Cold Holding	32
Cooked chicken on pizza Preptable-cooler	Cold Holding	38
Deli ham in pizza Preptable-cooler	Cold Holding	40
Milk in in room Reach in cooler 2	Cold Holding	40
Cooked wings in Walk in cooler 1	Cold Holding	43
Leafy greens in Walk in cooler 2	Cold Holding	39
Cooked brisket in Walk in cooler 3	Cold Holding	38
Coleslaw in Walk in cooler 3	Cold Holding	39

Observed Violations

Total # 7

Repeated # 0

8: Server hand sink does not have water. CA: sensor batteries changed, and unit now has water.

14: High-temperature dish washer reading 154 degrees after 5 attempts. CA: 3-compartment sink set up, maintenance ticket opened, and notified to use dish machine at neighbor establishment.

20: Roasted corn on cold well reading 50 degrees. CA: moved to freezer.

21: Coleslaw in Walk in cooler prepared over 24hrs not date marked. CA: date marked.

23: Steak sandwich on menu does not have a disclaimer asterisk. CA: PIC notified to update menu.

37: Grease droplets forming on oven hood.

53: Excessive ice buildup in Walk in freezer.



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Policy posted.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Employees washing hands.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: Food source(s) listed.
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of 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: Food temps listed.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Not observed.
- 19: Food temps listed.
- 22: (NA) No food held under time as a public health control.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 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

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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: Food Source: Sysco, pfg, fresh point

Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

Proper hand washing discussed.