



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

99

Establishment Name Fairgrounds Speedway Infield 2 Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 625 Smith Ave ☐ Temporary ☐ Seasonal
City Nashville Time in 12:55 PM AM / PM Time out 01:10 PM AM / PM
Inspection Date 10/06/2023 Establishment # 605318409 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			Compliance Status						
IN	OUT	NA	NO		COS	R	WT	IN	OUT	NA	NO	COS	R	WT
Supervision														
1	☒	☐		Person in charge present, demonstrates knowledge, and performs duties	☐	☐	5							
Employee Health														
2	☒	☐		Management and food employee awareness, reporting	☐	☐	5							
3	☒	☐		Proper use of restriction and exclusion	☐	☐								
Good Hygienic Practices														
4	☒	☐	☐	Proper eating, tasting, drinking, or tobacco use	☐	☐	5							
5	☒	☐	☐	No discharge from eyes, nose, and mouth	☐	☐								
Preventing Contamination by Hands														
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														
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														
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														
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														
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														
23	☒	☐	☐	Consumer advisory provided for raw and undercooked food	☐	☐	4							
Highly Susceptible Populations														
24	☒	☐	☐	Pasteurized foods used; prohibited foods not offered	☐	☐	5							
Chemicals														
25	☒	☐	☐	Food additives: approved and properly used	☐	☐	5							
26	☒	☐	☐	Toxic substances properly identified, stored, used	☐	☐								
Conformance with Approved Procedures														
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

OUT=not in compliance COS=corrected on-site during inspection R=repeat (violation of the same code provision)					Compliance Status			Compliance Status						
OUT					COS	R	WT	OUT			COS	R	WT	
Safe Food and Water														
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														
31	☒			Proper cooling methods used; adequate equipment for										

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



Establishment Information	
Establishment Name:	Fairgrounds Speedway Infield 2
Establishment Number #:	605318409

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	Quaternary		

Equipment Temperature	
Description	Temperature (Fahrenheit)
Pepsi cooler	40

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)

Observed Violations

Total # 2

Repeated # 0

46: No quat test strips available for 3 compartment sink.

56: Most recent score not posted.

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: Fairgrounds Speedway Infield 2

Establishment Number : 605318409

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: Person in charge knowledgeable in food-borne illness symptoms.
- 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: No hand washing required during inspection.
- 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.
- 9: See source.
- 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: No raw animal foods.
- 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: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: No cooling.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: No tcs foods during inspection. All precooked meats. Cooler in good condition.
- 21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 24 hours.
- 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.
- 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: Missing no smoking sign on all entrances.
- 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

Establishment Name: Fairgrounds Speedway Infield 2

Establishment Number : 605318409

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

Establishment Information

Establishment Name: Fairgrounds Speedway Infield 2

Establishment Number #:	605318409
-------------------------	-----------

Sources

Source Type:	Water
--------------	-------

Source: Metro

Source Type:	Food
--------------	------

Source: Performance food group

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments