

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



Establishment Information

Establishment Name: Union Station Main Kitchen - Stationary

Establishment Number #: 605242939

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 comp sink High temp machine	QA High temp		170

Equipment Temperature

Description	Temperature (Fahrenheit)
Prep cooler	34
Prep cooler 2	36
Walk in cooler	34
Walk in freezer	0

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Cooked potatoes in prep cooler 2	Cold Holding	35
Cooked squash in prep cooler 3	Cold Holding	41
Raw chorizo in prep cooler 3	Cold Holding	39
Raw chicken in prep cooler 3	Cold Holding	40
Sliced turkey on prep cooler 3	Cold Holding	42
Cooked greens in walk in cooler	Cold Holding	39
Raw steak in walk in cooler	Cold Holding	39
Cut melon in walk in cooler	Cold Holding	38

Observed Violations

Total # 5

Repeated # 0

21: Observed cooked greens in walk in cooler dated 1-12. CA: discussed proper disposition of out dated items, embargoed (5lbs).

26: Observed chemical bottle stored about clean dish section of high temp machine. CA: removed to proper storage.

41: Observed in use knives stored in space between counter and prep cooler 3.

41: Observed in use scoop stored in standing water on prep cooler 3.

47: Observed pink growth on ice shield in ice machine.

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Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: (IN): An employee health policy is available.
- 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: Observed great hand washing practice.
- 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:
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (IN) Shell stock tags available.
- 13: (IN) All raw animal food is separated and protected as required.
- 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 20:
- 22: (NA) No food held under time as a public health control.
- 23: Verified.
- 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.

***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: Food Source: Us Foods, Halperns, Creation

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

Sean.foley@theunionstationnashvilleyards.com