



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
93

Establishment Name: The Continental
Address: 1000 Broadway
City: Nashville
Inspection Date: 12/21/2023
Time in: 07:25 PM
Time out: 08:30 PM
Risk Category: 03
Number of Seats: 147

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 sections: 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, Chemicals, and Conformance with Approved Procedures.

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 sections: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, 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: 12/21/2023
Signature of Environmental Health Specialist: [Signature] Date: 12/21/2023

TENNESSEE DEPARTMENT OF HEALTH  
 DIVISION OF ENVIRONMENTAL HEALTH  
 FOOD INSPECTION DATA



**Establishment Information**

Establishment Name: The Continental  
 Establishment Number #: 605301293

**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)
three compartment sink	Quarternary	200	165
High temp machine			
Low temp washer		100	

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
Reach-in cooler	36
Baker station drawer reach-in cooler	41
Walk-in freezer 1	10
Walk-in cooler	38

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Raw burger in reach-in cooler drawers	Cold Holding	37
Swordfish	Cold Holding	42
Cheddar cheese in baker station	Cold Holding	43
Mozzarella held ambiently		49
Green beans In ice bath	Cooling	89
Smoked mussels in walk-in cooler 1	Cold Holding	42
Apples in water walk-in cooler	Cooling	47

**Observed Violations**

**Total #** 4

**Repeated #** 0

20: Observed mozzarella held ambiently at 49 F; Corrective Action: refrigerated mozzarella to rapidly cool, discussed putting mozzarella on tphc in future after discussion with person in charge

21: Observed milk held in walk-in cooler w/disposition date of 12/1/23– current date is 12/21/23; Corrective Action: embargoed 1.5 gallons

39: Observed moist, soiled wiping cloth stored on cutting board

42: Observed wet nesting of pans in clean dish area, dish washer towel drying dishes before air dried



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**Comments/Other Observations**

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: An employee health policy is present.
- 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 proper handwashing technique
- 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 info
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: Required records 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 food cooked from raw during inspection
- 17: (NO) No TCS foods reheated during inspection.
- 18: See food info
- 19: See food info
- 22: (NA) No food held under time as a public health control.
- 23: Consumer advisory provided
- 24: (NA) A highly susceptible population is not served.
- 25: Additives properly labeled and stored
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27: Logs and HACCP plan available
- 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: Creation gardens, sysco, dartagan

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

**Additional Comments**