

Establishment Name

Purpose of Inspection

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile Type of Establishment

O Temporary O Seasonal

SCORE

12/21/2023 Establishment # 605301293 Embargoed 2 Inspection Date

O Complaint

O Follow-up

The Continental

1000 Broadway

Nashville

ERoutine

O Preliminary O Consultation/Other

Time in 07:25 PM AM / PM Time out 08:30; PM AM / PM

Number of Seats 147 Risk Category О3 Follow-up Required 级 Yes O No

ported to the Centers for Dis

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IIN	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 COS R WT Compliance Status COS								R	WT								
	IN	OUT	NA	NO	Supervision				П	Т	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature			
Н					Dorego in charge research demonstrates impulsates and	-	_	_	11	-14	IN	001	NA	NO	Control For Safety (TCS) Foods			
1		0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	LВ	16	0	0	0	97	Proper cooking time and temperatures	0	0	$\overline{}$
Н	IN	OUT	NA	NO	Employee Health	-	-	-	1 14		ŏ	ŏ	ŏ		Proper reheating procedures for hot holding	ŏ	ŏ	5
2	NC.	0	-		Management and food employee awareness; reporting	<u>ा ।</u>		1 H			ı		-			_	_	
3	100			Proper use of restriction and exclusion	0 0		5	ш		IN	IN OUT	NA	NO	Cooling and Holding, Date Marking, and Time as				
,	×	-						_	Įμ				a Public Health Control					
	IN	OUT	NA	NO	Good Hygienic Practices				J L	18	災	0	0	_	Proper cooling time and temperature	0	0	
4	X	0			Proper eating, tasting, drinking, or tobacco use	0	0	-		19	义	0	0	0	Proper hot holding temperatures	0	0	
5	×	0		0	No discharge from eyes, nose, and mouth	0	0	Ľ	, ,		0	- X	0		Proper cold holding temperatures	0	0	5
	_	OUT	NA	NO	Proventing Contamination by Hands] [2	21	0	×	0	0	Proper date marking and disposition	0	0	
6	黨	0		0	Hands clean and properly washed	0	0		IIء	22	0	0	X	0	Time as a public health control: procedures and records	0	0	
7	328	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	ΙĽ		_	_		_		Ľ	Ľ	
Ŀ	-		_	_	alternate procedures followed	_	_	_	1 1	4	IN	OUT	NA	NO	Consumer Advisory			
8	蕊	0		LUS.	Handwashing sinks properly supplied and accessible	0	0	2	Į ₂	23 5	×	0	0		Consumer advisory provided for raw and undercooked	0	lol	4
ш	_		NA	NO	Approved Source			_	11	+		-			food	-	_	
9	黨	0			Food obtained from approved source	0	0		LЦ		IN	OUT	NA	NO	Highly Susceptible Populations			
10	0	0	0	×	Food received at proper temperature	0	0	١.	Πz	24	0	0	333		Pasteurized foods used; prohibited foods not offered	0	0	5
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	ΙĽ		_	_	-		asteurized roods does, promoted roods not oriend	Ľ	Ľ	
12	M	0	0	0	Required records available: shell stock tags, parasite	0	0		ш		IN	OUT	NA	NO	Chemicals			
ш		OUT	NA	NO	Protection from Contamination	-	_	_	ł II	25	92	_	0		Food additions appeared and assessed used	_	_	_
40				NO		_	10				종	0		J.	Food additives: approved and properly used	0	0	5
13	Ř	0	0		Food separated and protected	_	0	_	1 1	_	嶷	0		110	Toxic substances properly identified, stored, used	9	U	$\overline{}$
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	1	1	IN	OUT	NA	NO	Conformance with Approved Procedures			
15	508	0			Proper disposition of unsafe food, returned food not re-	0	0	2	2	27	×	0	0		Compliance with variance, specialized process, and	0	0	5
	~	_			served	_	_		ı Ľ	[(~	-	•		HACCP plan			

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 COS R						Compliance Status		COS	R	WT	
OUT Safe Food and Water OUT Utensils and		Utensiis and Equipment		_	$\overline{}$							
28	0	Pasteurized eggs used where required	0	ТО	1	1 E	45	0	Food and nonfood-contact surfaces cleanable, properly designed,	0	0	-
29	0	Water and ice from approved source	0			11	40	•	constructed, and used		ľ	١, ١
30	_	Variance obtained for specialized processing methods	0	0	1	1 F.	46 O	0	Warewashing facilities, installed, maintained, used, test strips	0	0	4
	OUT	Food Temperature Control				1 L	40	٠	vvarewasning racinoes, installed, maintained, dised, test surps		Ľ	
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	ΙF	47 O	0	Nonfood-contact surfaces clean	0	0	1
"	١٠	control	١٧	١٧	ľ	ΙП		OUT	Physical Facilities			
32	0	Plant food properly cooked for hot holding	0	0	1	1 17	48	0	Hot and cold water available; adequate pressure	0	ТО	2
33	0	Approved thawing methods used	0	0	1	1 17	49	0	Plumbing installed; proper backflow devices	0	0	2
34	0	Thermometers provided and accurate	0	0	1	1 🗔	50	0	Sewage and waste water properly disposed	0	0	2
	OUT	Food Identification			_	1 17	51		Toilet facilities: properly constructed, supplied, cleaned	0	0	1
35	0	Food properly labeled; original container; required records available	0	0	1	۱ [52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
	OUT	Prevention of Feed Contamination				1 17	53	0	Physical facilities installed, maintained, and clean	0	0	1
36	0	Insects, rodents, and animals not present	0	0	2	1 [54	0	Adequate ventilation and lighting; designated areas used	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	1	16		OUT	Administrative Items			
38	0	Personal cleanliness	0	О	1	1 🗔	55	0	Current permit posted	0	0	_
39	186	Wiping cloths; properly used and stored	0	0	1	1 17	56	0	Most recent inspection posted	0	0	0
40	0	Washing fruits and vegetables	0	0	1	1 ୮			YES	NO	WT	
	OUT					1 🗀	Non-Smokers Protection Act			_		
41	0	In-use utensils; properly stored	0	О	1		57		Compliance with TN Non-Smoker Protection Act	X	0	\Box
42	X	Utensils, equipment and linens; properly stored, dried, handled	0	0	1		58		Tobacco products offered for sale	0	0	0
43		Single-use/single-service articles; properly stored, used	0	0	1	1 🗀	59		If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1	1 –						

er. You have the right to request a hearing req n ten (10) days of the date of th

12/21/2023 Signature of Person In Charge Date

12/21/2023

Date

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 6153405620 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: The Continental Establishment Number #: 1605301293

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 inflitrating 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 High temp machine	Quarternary	200	165					
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			

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
Mozzarellaheld 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							
laisties before all affect							
I							

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: The Continental Establishment Number: 605301293

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	
Establishment Name: The Continental	
Establishment Number: 605301293	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information								
Establishment Name: The Continental								
Establishment Number #: 605301293		T						
Sources								
Source Type: Food	Source:	Creation gardens, sysco, dartagan						
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Additional Comments								