

Address

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Establishment Name 2419 Edge O Lake Dr

ERoutine

Soul Antioch Bar

Type of Establishment

Remanent O Mobile

Nashville City

O Complaint

O Temporary O Seasonal

05/08/2024 Establishment # 605323196 Inspection Date

Embargoed 0

Time in 02:45 PM AM / PM Time out 03:10: PM AM / PM

O Follow-up

O Preliminary

Risk Category

Purpose of Inspection

О3

Follow-up Required

O Consultation/Other

O Yes 疑 No

SCORE

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	4 =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		¢
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties		0	5
	IN	OUT	NA	NO	Employee Health			
2	-MC	0			Management and food employee awareness; reporting	0	0	-
3	寒	0			Proper use of restriction and exclusion		0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth		0	0
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	滋	0		0	Hands clean and properly washed		0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed		0	5
8	×	0			Handwashing sinks properly supplied and accessible		0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated (0	5
12	0	0	Ж	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	0	0	窳		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized		0	5
15	×	0			Proper disposition of unsafe food, returned food not re- served O		2	

					Compliance Status	COS	R	WT
	IN OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods							
16	0	0	寒	0	Proper cooking time and temperatures	0	0	5
17	0	0	300	0	Proper reheating procedures for hot holding	0	0	9
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	X	0	Proper cooling time and temperature	0	0	
19	0	0	文	0	Proper hot holding temperatures	0	0	
20	0	0	200		Proper cold holding temperatures	0	0	5
21	0	0	380	0	Proper date marking and disposition	0	0	
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

to control the introduction of pathoge s, chemicals, and physical objects into foods.

L PRACTICES

GOOD RETAIN							
OUT=not in compliance COS=corrected on-site during							
		Compliance Status	cos	R	WT		
	OUT	Caro i con amo i imo:					
28	0	Pasteurized eggs used where required	0	0	1		
29	0	Water and ice from approved source	0	0	2		
30	0	Variance obtained for specialized processing methods	0	0	1		
	OUT	Food Temperature Control					
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2		
32	0	Plant food properly cooked for hot holding	0	0	1		
33	0	Approved thawing methods used	0	0	1		
34	0	Thermometers provided and accurate	0	0	1		
	OUT	Food Identification					
35	0	Food properly labeled; original container, required records available	0	0	1		
	OUT	Prevention of Food Contamination					
36	0	Insects, rodents, and animals not present	0	0	2		
37	0	Contamination prevented during food preparation, storage & display	0	0	1		
38	0	Personal cleanliness	0	0	1		
39	0	Wiping cloths; properly used and stored	0	0	1		
40	0	Washing fruits and vegetables	0	0	1		
	OUT	Proper Use of Utensils					
41	0	In-use utensils; properly stored	0	0	1		
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1		
43	0	Single-use/single-service articles; properly stored, used	0	0	1		
44		Gloves used properly	0	0	1		

pecti	on	R-repeat (violation of the same code provision)		-	147					
		Compliance Status	cos	R	W					
	OUT Utensils and Equipment									
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1					
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1					
47	0	Nonfood-contact surfaces clean	0	0	1					
	OUT	Physical Facilities								
48	0	Hot and cold water available; adequate pressure	0	0	7					
49	0	O Plumbing installed; proper backflow devices	0	0	2					
50	麗	Sewage and waste water properly disposed	0	0	- 2					
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	•					
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.					
53	0	Physical facilities installed, maintained, and clean	0	0	,					
54	0	Adequate ventilation and lighting; designated areas used	0	0	1					
	OUT	Administrative Items	Т							
55	0	Current permit posted	0	0	П					
56	0	Most recent inspection posted	0	0	_ `					
		Compliance Status	YES	NO	W					
		Non-Smokers Protection Act								
57		Compliance with TN Non-Smoker Protection Act	- X	0						
58		Tobacco products offered for sale	0	0						
59		If tobacco products are sold, NSPA survey completed	0	0						

st recent inspection report in a conspicuous manner. You have the right to request a he ten (10) days of the date of the

Signature of Person In Charge

Date

05/08/2024 Date

RDA 629

**** 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)) 6153405620 Please call (to sign-up for a class.

05/08/2024

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information									
Establishment Name: Soul Antioch Bar									
Establishment Number #: [605323196									
NSPA Survey – To be completed if Age-restricted venue does not affirmatively rest		e facilities at all times to							
twenty-one (21) years of age or older.	that access to its buildings o	or facilities at all times to	persons wno are						
Age-restricted venue does not require each per	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-S	moking" symbol are not con	spicuously posted at ev	ery entrance.						
Garage type doors in non-enclosed areas are n	Garage type doors in non-enclosed areas are not completely open.								
Tents or awnings with removable sides or vents	s in non-enclosed areas are	not completely remove	d or open.						
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is	prohibited.							
Smoking observed where smoking is prohibited	i by the Act.								
Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renhelt)					
Equipment Temperature									
Description			Temperature (Fah	renhelt)					
-									
Food Temperature		1 -1 1	1- 1						
Description		State of Food	Temperature (Fah	renhelt)					

Observed Violations					
Total # 1					
Repeated # ()					
50: Wastewater leaking onto the floor from drain pipe of 3 comp sink					
""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: Soul Antioch Bar Establishment Number: 605323196

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: A verbal health policy was given. Symptoms and diseases given
- 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: Did not observe handwashing during the 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: Sysco, us foods
- 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 product
- 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 time and temperature control for safety foods
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: (NA) Establishment does not cold hold TCS foods.
- 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:

58:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Number: 605323196 Comments/Other Observations (cont'd) Additional Comments (cont'd) See last page for additional comments.	Establishment Information	
Establishment Number: 605323196 Comments/Other Observations (cont'd) Additional Comments (cont'd)	Establishment Name: Soul Antioch Bar	
Additional Comments (cont'd)		
Additional Comments (cont'd)		
Additional Comments (cont'd)	Comments/Other Observations (cont'd)	
See last page for additional comments.		
	See last page for additional comments.	
	,	

Establishment Information								
Establishment Name: Soul Antioch Bar								
Establishment Number #. 605323196								
Sources								
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Additional Comments								