



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
100

Establishment Name: AMBROSIA CATERING TN
Address: 2211 GLADSTONE AVE
City: Nashville
Inspection Date: 12/07/2023
Establishment #: 605262283
Risk Category: 01

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

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: 12/07/2023
Signature of Environmental Health Specialist: [Signature] Date: 12/07/2023



**Establishment Information**

Establishment Name: AMBROSIA CATERING TN  
 Establishment Number #: 605262283

**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 Not in use	Cl		

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
Reach in cooler 1	32
Reach in freezer	-20
Reach in freezer	20
Reach in cooler glass	38

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Sliced ham in Reach in cooler 1	Cold Holding	37
Cooked chicken in Reach in cooler 2	Cooling	47
Cooked pasta in Reach in cooler 2	Cooling	51
Cooked lasagna in Reach in cooler 2	Cooling	52
Sour cream in Reach in cooler glass	Cold Holding	38
Ham in Reach in cooler glass	Cold Holding	41
Milk in Reach in cooler glass	Cold Holding	38
Turkey in Reach in cooler glass	Cold Holding	41



**Establishment Information**

Establishment Name: AMBROSIA CATERING TN

Establishment Number : 605262283

**Comments/Other Observations**

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: Health policy available on site and posted
- 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 food being prepped at time of inspection
- 7: (NO) No food workers present during the inspection.
- 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: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 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 foods cooked during inspection
- 17: (IN) All TCS foods are properly reheated for hot holding.
- 18: Lasagna in Reach in cooler cooling for 30 minutes at 52°. Cooked chicken in Reach in cooler 2 at 47° cooling uncovered for 30 minutes. Cooked pasta cooling in Reach in cooler 2 for 30 minutes at 51°.
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: See temperature log.
- 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: "No Smoking" signs or the international "No Smoking" symbol are not conspicuously posted at every entrance.
- 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: AMBROSIA CATERING TN

Establishment Number : 605262283

***Comments/Other Observations (cont'd)***

***Additional Comments (cont'd)***

***See last page for additional comments.***

**Establishment Information**

Establishment Name: AMBROSIA CATERING TN

Establishment Number #: 605262283

**Sources**

Source Type: Food Source: Restaurant depot

Source Type: Food Source: Gfs

Source Type: Food Source: Sams

Source Type: Water Source: City

Source Type: Source:

**Additional Comments**