

Establishment Name

Risk Category

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

AMBROSIA CATERING TN

Type of Establishment

O Farmer's Market Food Unit Remanent O Mobile

2211 GLADSTONE AVE Address

O Temporary O Seasonal

Nashville City

Time in 12:54 PM AM/PM Time out 01:30; PM AM/PM

12/07/2023 Establishment # 605262283 Inspection Date

Embargoed 0

Purpose of Inspection **E**Routine O Follow-up O Complaint

О3

O Preliminary

O Consultation/Other Follow-up Required

O Yes 疑 No

04

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

115	4=in c	ompli	ence		OUT=not in compliance NA=not applicable NO=not observe	ed		C	05=	con
					Compliance Status	cos	R	WT	] [	
	IN	OUT	NA	NO	Supervision				П	П
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	H	16
	IN	OUT	NA	NO	Employee Health				Ħ	17
2	300	0			Management and food employee awareness; reporting	0	0		ı	$\neg$
3	×	0			Proper use of restriction and exclusion	0	0	5	П	
	IN	OUT	NA	NO	Good Hygienic Practices				ı	18
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		Ħ	19 20
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	5	П	20
	IN	OUT	NA	NO	Preventing Contamination by Hands				ı	21
6	0	0		300	Hands clean and properly washed	0	0		Ιſ	22
7	0	0	0	×	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	П	
8	300	0			Handwashing sinks properly supplied and accessible	0	0	2	Ιŀ	
Ť	ÎN	OUT	NA	NO	Approved Source	_	_	-	П	23
9	黨	0			Food obtained from approved source	0	0	$\Box$	ı	
10	0	0	0	38	Food received at proper temperature	0	0		ır	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	П	24
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		П	
	IN	OUT	NA	NO	Protection from Contamination				Ħ	25 26
13	É	0	0		Food separated and protected	0	0	4	П	26
14	巡	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	ıſ	
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2		27

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	20	Proper cooking time and temperatures	0	0	5
17	8	0	0	0	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	×	0	0	0	Proper cooling time and temperature	0	0	
19	0	0	文	0	Proper hot holding temperatures	0	0	
20	凝	0	0		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	X		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

PRACTICES

			G00		
		OUT not in compliance COS-com			_
	Tour	Compliance Status	cos	K	w
	OUT		-		
28	0	Pasteurized eggs used where required	0	0	Ľ
29	0	Water and ice from approved source	0	0	_;
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	OUT	Food Temperature Control			_
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	Т
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	
	OUT	Proper Use of Utensils			
41	0	in-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
	10	Single-use/single-service articles: properly stored, used	0	0	Н
43	10		_	-	

		Compliance Status	COS	R	W
	OUT	Utensiis 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	Plumbing installed; proper backflow devices	0	0	- 2
50	0	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	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	Γ,
56	0	Most recent inspection posted	0	0	Ľ
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0	100	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a hi ten (10) days of the date of the 14-711, 68-14-715, 68-14-716, 4-5-320.

12/07/2023

Signature of Person In Charge

12/07/2023 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.

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



### 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.	П
'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.	$\top$
Smoking observed where smoking is prohibited by the Act.	+

Warewashing Info								
Sanitizer Type	PPM	Temperature ( Fahrenhelt)						
CI								
	-							

Equipment Temperature						
Description Temperature ( Fahr						
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				

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



### 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.

l۵٠

- 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:

### Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

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 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**