TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

ALC: NO	FOOD SERVICE ESTABLISHMENT INSPECTION REPORT SCORE					RE														
R.		H H	T. C.																	
Esta	bisł	nem	t Nar		TennFold E	Brewing						Tree	e el	Establi	e la seco	G Fermer's Market Food Unit G Permanent O Mobile	Y			
Add	ress				2408 LEBA	ANON PIKE						1 yş	e or	CSIGCI	Shirtik	O Temporary O Seasonal				
City					Nashville		Time in	02	2:3	7 F	M	_ A)	M/P	M Th	me o	NUT 02:45: PM AM / PM				
Insp	ectio	n Da	rte		11/16/20	23 Establishme	mt# 60526189	4			Embe	irgoe	d C)						
Puŋ	oose	of In	spec	tion	O Routine	ə Follow-up	O Complaint			O Pro	Nimin	ary		c	Cor	nsultation/Other				
Risi	Cat	egor			01	3 82	O 3			O 4	_		_			-up Required O Yes 質 No	Number of Se	eats	12	2
			isk I	as c	ontributing fac	eparation practi- ctors in foodborn	e illness outbreak	beha s. P	ublic	s mo ; Hea	at c lith	inte	noni) rven	tions	are	d to the Centers for Disease Con control measures to prevent illn	rol and Prevent ess or injury.	ion		
		(Me	ırik de	algnet	ed compliance sta											I INTERVENTIONS such item as applicable. Deduct points for	calegory or subcate	pery.)		
IN	⊧in c	ompii			OUT=not in complia	ance NA=not applic		ed		co						spection R=repeat (violation of th	e same code provisio	n)		
	IN	OUT	NA	NO	Cor	npliance Status Supervision		cos	R	WT	H	IN	0.0	NA	NO	Compliance Status Cooking and Roheating of Time		cos	R	WT
1	黨	0		_		present, demonstra	tes knowledge, and	0	0	5	46					Control For Safety (TCS)		~		
	IN	OUT	NA	NO	performs duties	Employee Heal	th			-		<u>凛</u> 0	00	0		Proper cooking time and temperatures Proper reheating procedures for hot hol	ding	0	8	5
	XX	0				d food employee awa triction and exclusio		0	0	5		IN	ουτ	NA	NO	Cooling and Holding, Date Markin a Public Health Cont				
		-	NA	NO		ood Hygienic Prac		ľ			18	×	0	0	0	Proper cooling time and temperature	01	0	0	
4	黨	0				sting, drinking, or tob m eyes, nose, and m		0	0	5	19	X	0	0	0	Proper hot holding temperatures Proper cold holding temperatures		00	0	
	IN	OUT	NA	NO	Preven	ting Contaminatio					21	X			0	Proper date marking and disposition		ŏ	ŏ	5
6 7	直区	0 0	0	0	Hands clean and No bare hand co		at foods or approved	0	0 0	5	22	0	0	×	-			0	0	
	n X		-	-	alternate procedu Handwashing sin	ures followed iks properly supplied	and accessible		0	2	-	IN	001	_	NO	Consumer Advisory Consumer advisory provided for raw an			0	
	IN 嵐	OUT	NA	_	Food obtained for	Approved Source orm approved source		0		_	23	× IN	0	O NA	NO	food Highly Susceptible Popul	etions	0	9	•
10	0	0	0		Food received at	proper temperature		0	0		24		0	88	140	Pasteurized foods used; prohibited food		0	0	5
11 12	0	0	×	0		dition, safe, and una available: shell stoc		0	0 0	5	-	IN	OUT	-	NO			-	-	
H	IN	OUT	NA	-	destruction Prote	ection from Conta	mination	-		_	25	0	0	20		Food additives: approved and properly	ised	0	न	
13	2	0	0		Food separated a	and protected faces: cleaned and s	anitized		2		26	黛	0		·	Toxic substances properly identified, sto Conformance with Approved		0	0	5
	2	0	0		Proper dispositio	n of unsafe food, retu		6	0 0	5	27	IN XX	OUT	0	NO	Compliance with variance, specialized p		0	0	5
					served											HACCP plan				
				Goo	d Retail Pract	ices are prevent	ive measures to c								gens	s, chemicals, and physical object	s into foods.			
				00	Innot in compliance	,	COS=com			a / I during				3		R-repeat (violation of the sar	ne code provision)			
		OUT	_	_	Con	pliance Status Food and Water		COS	R	WT	Ē		UT	_	_	Compliance Status Utensils and Equipment		COS	R	WT
2	8	0	Past		d eggs used whe	re required			2		4	_	0			onfood-contact surfaces cleanable, prope	rly designed,	0	0	1
_	0	0	Varia			alized processing me		ŏ	0	2	4	6 0	- F			; and used ng facilities, installed, maintained, used, b	est strips	0	0	1
		OUT	_	er co		emperature Contr d; adequate equipm					4		-			ntact surfaces clean		0	0	1
3		0	cont	rol	-			0	0	2			UT			Physical Facilities		~		
3	23				properly cooked f thawing methods				0 0	1	4					d water available; adequate pressure stalled; proper backflow devices		0	8	2
3		0 OUT		mome	eters provided and	i accurate d identification		0	0	1	5	_	-			d waste water properly disposed es: properly constructed, supplied, cleane	d		0	2
3	_		_	d prop		nal container; require	d records available	0	0	1	5	_				fuse properly disposed; facilities maintain		ō	ō	1
		OUT			Prevention	of Food Contami	nation				5	3 0	o F	hysica	al faci	ilities installed, maintained, and clean		0	0	1
3	6	×	Inse	cts, ro	dents, and anima	is not present		0	0	2	5	4	0 /	\dequa	nte ve	entilation and lighting; designated areas u	sed	0	0	1
3	7	£3	Cont	amina	ition prevented du	uring food preparation	n, storage & display	0	0	1		0	TUK			Administrative items				
3	_	-	-		leanliness			0	0	1	5					mit posted		0	0	0
3	_			- N.	ths; properly used ruits and vegetabl				0 0	1	5	9 I		nost re	cent	inspection posted Compliance Status		O YES		WT
4	_	OUT O		e ute	Properly stol	er Use of Utensils red		0		1	5	,		Someli	ance	Non-Smokers Protection with TN Non-Smoker Protection Act		x	01	
4	2	0	Uten	sils, e	quipment and line	ens; properly stored, ticles; properly store		0	0	1	5	8		obacc	o pro	oducts offered for sale roducts are sold, NSPA survey complete		000	0	0
	3 4				ed properly	unes, property store	u, useu		8		2	/		1008C	u pr	rouses are sold, index survey complete		0		
																Repeated violation of an identical risk facto se. You are required to post the food service				
			st the	most	recent inspection re 14-703, 68-14-705, 68	port in a conspicuous		ght to r	eques		ring r	egard	ling th	is repo	rt by f	filing a written request with the Commissione				
/	-	7	7	Ì	n			L6/2		2	1	/ 0	P-	fin	eli	11 i Cfer	1	1/1	617	023
-	_	0				1	LT/ -	ᄓ	023	,	- 1		1	(· 1	T	-т/Т	UI Z	UZ3

Signature of Person in Charge	_

Date Signature of Environmental Health Specialist

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D	a	te

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

PH-2267 (Rev. 6-15)	Free food safety training class	sses are available each mo	nth at the county health department.	RDA 629
P192201 (1094. 0=10)	Please call () 6153405620	to sign-up for a class.	nur des

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: TennFold Brewing Establishment Number #: 605261894

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Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						

Equipment Temperature	
Description	Temperature (Fahrenheit)

Description	State of Food	Temperature (Fahrenheit

Observed Violations		
Total # 4		
Repeated # ()		
36:		
37:		
57.		
39:		
13:		

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Establishment Information

Establishment Name: TennFold Brewing Establishment Number : 605261894

Comments/Other Observations	
0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 6: 7: 8: 9: 6: 7: 8: 9: 6: 7: 8: 9: 6: 7: 8: 9: 6: 7: 8: 9: 6: 7: 8: 8: 9: 6: 7: 8: 8: 9: 6: 7: 8: 8: 9: 7: 8: 8: 9: 7: 7: 8: 8: 8: 8: 8: 8: 8: 8: 8: 8	
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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: TennFold Brewing

Establishment Number : 605261894

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

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Sources		
Source Type:	Source:	

Additional Comments