

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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O Farmer's Market Food Unit Germantown Pub Remanent O Mobile Establishment Name Type of Establishment 708 Monroe Street

O Temporary O Seasonal Nashville Time in 03:05 PM AM / PM Time out 04:00; PM AM / PM

10/18/2022 Establishment # 605250247 Embargoed 0 Inspection Date

O Follow-up Purpose of Inspection **E**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 70 Risk Category О3 04 Follow-up Required O Yes 疑 No

-	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 pr																	
	Compliance Status COS R WT Compliance Status																	
	IN	OUT	NA	NO	Supervision					IN	оит	NA	NO	Cooking and Reheating of Time/Temperatur				
Ε.	6=2	$\overline{}$		_	Person in charge present, demonstrates knowledge, and	_				""				Control For Safety (TCS) Foods				
יו	氮	0			performs duties	0	0 0 5		16	B 25	0	0	0	Proper cooking time and temperatures				
	IN	OUT	NA	NO	Employee Health									7 0	0	0	3%	Proper reheating procedures for hot holding
2	DK.	0			Management and food employee awareness; reporting	0	0 0 5							Cooling and Holding, Date Marking, and Time				
3	×	0			Proper use of restriction and exclusion	0				IN	OUT	NA	NO	a Public Health Control				
	IN	OUT	NA	NO	Good Hygienic Practices				18	B (%)	0	0	0	Proper cooling time and temperature				
4	X	0			Proper eating, tasting, drinking, or tobacco use	0	0	5	15		0	0	0	Proper hot holding temperatures				
5	黨	0	1		No discharge from eyes, nose, and mouth	0	0	Ľ	20		0	0		Proper cold holding temperatures				
	IN	OUT	NA	NO	Proventing Contamination by Hands					2	1 🕱	0	0	0	Proper date marking and disposition			
6	黨	0		0	Hands clean and properly washed	0	0		22	2 0	0	×	0	Time as a public health control: procedures and recon				
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5		1	_		_					
Ŀ			ŭ		alternate procedures followed		_	_		IN	OUT	NA	NO					
8	-	_		T LUB	Handwashing sinks properly supplied and accessible	0 0 2		23	1 🕱	ΙoΙ	0		Consumer advisory provided for raw and undercooked					
-	_	_	NA	NO	Approved Source	2 1 2 1			-				food					
9	-	0	L_		Food obtained from approved source	0	0			IN	OUT	NA	NO	Highly Susceptible Populations				
10	_	0	0	186	Food received at proper temperature	0		١. ١	24	0	0	320		Pasteurized foods used; prohibited foods not offered				
11	200	0		_	Food in good condition, safe, and unadulterated	0	0	5	Ľ	1	Ŭ	-		restraction for the street, president to the street of the				
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	Chemicals				
	IN	OUT	NA	NO	Protection from Contamination				25		0	3%		Food additives: approved and properly used				
13	黛	0	0		Food separated and protected	0	0	4	20	5 🙊	0			Toxic substances properly identified, stored, used				
14	0	0	100		Food-contact surfaces: cleaned and sanitized	0	0	5	Г	IN	OUT	NA	NO	Conformance with Approved Procedures				
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan				

	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 WT Compliance St				Compliance Status	COS	R	WT						
	OUT	Safe Food and Water				1 Г		OUT	Utensils and Equipment				
28	0	Pasteurized eggs used where required	0	О	1	1Г	45 O		Food and nonfood-contact surfaces cleanable, properly designed,	0	0		
29		Water and ice from approved source	0	0	2	1 L			constructed, and used	_	u	'	
30	0	Variance obtained for specialized processing methods	0	0	1	1Г	46 O		Warewashing facilities, installed, maintained, used, test strips	0	0	•	
	OUT	Food Temperature Control				1 L	40	•	vvarewasining racinoes, iristatieu, maintaineu, useu, test surps	_		٠.	
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	1 Г	47 窟		Nonfood-contact surfaces clean	0	0	1	
31	١٠	control	١٠	١٩	2	Ιħ		OUT	Physical Facilities		_		
32	0	Plant food properly cooked for hot holding	0	0	1	1 F	48	0	Hot and cold water available; adequate pressure	0	ा	2	
33	ō	Approved thawing methods used	ō	ō	1	1 h	49	Ō	Plumbing installed, proper backflow devices	ō	ō	2	
34	0	Thermometers provided and accurate	0	О	1	1 F	50	0	Sewage and waste water properly disposed	0	0	2	
	OUT	Food identification				1 h			Toilet facilities: properly constructed, supplied, cleaned	0	0	1	
35	0	Food properly labeled; original container; required records available	0	0	1	11	52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1	
	OUT	Prevention of Feed Contamination					1 t	53	0	Physical facilities installed, maintained, and clean	0	0	1
36	誕	Insects, rodents, and animals not present	0	0	2][54	0	Adequate ventilation and lighting; designated areas used	0	0	1	
37	誕	Contamination prevented during food preparation, storage & display	0	0	1	1 [OUT Administrative Items						
38	0	Personal cleanliness	0	0	1	1Г	55	0	Current permit posted	0	ा	0	
39	0	Wiping cloths; properly used and stored	0	0	1	1 h	56	0	Most recent inspection posted	0	0		
40	0	Washing fruits and vegetables	0	0	1	1Г	Compliance Status		YES	NO	WT		
	OUT	Proper Use of Utensils		_		1 h			Non-Smokers Protection Act		_		
41	120	In-use utensils; properly stored	0	0	1	1 ľ	57		Compliance with TN Non-Smoker Protection Act	×	0		
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	1Г	58		Tobacco products offered for sale	0	0	0	
43		Single-use/single-service articles; properly stored, used	0			1 E	59		If tobacco products are sold, NSPA survey completed	0	0		
44	0	Gloves used properly	0	0	1	1 -							

conspicuous manner. You have the right to request a he i8-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of th

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10/18/2022

Signature of Person In Charge

Date

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

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Germantown Pub
Establishment Number #: | 605250247

Smoking observed where smoking is prohibited by the Act.

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.	

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)						
3 Compartment Sink Chemical Dishwasher	Qa Chlorine	200 100							

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Prep Cooler 1	40				
Grill cooler	28				
Reach-in Cooler	38				
Walk-in Cooler	38				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Raw chicken in Prep Cooler 1	Cold Holding	40
Lettuce in Prep Cooler 1	Cold Holding	41
Diced tomatoes on Prep Cooler 1	Cold Holding	40
Cheese dip on Steam Table	Hot Holding	143
Chicken from fryer	Cooking	179
Raw beef in grill cooler		37
Raw chicken in grill cooler	Cold Holding	33
Raw catfish in Reach-in Cooler	Cold Holding	40
Chicken batter with half and half cream on ice bath	Cold Holding	39
Par cooked chicken prepped 2 hours ago in Walk-	Cooling	46
Raw beef in Walk-in Cooler	Cold Holding	37

Observed Violations							
Total # 5							
Repeated # 0							
36: The door to dry storage shed is open							
37: Observed boxes of food items sitting directly on the ground of Walk-in							
Freezer							
41: Observed ice cream scoopers stored in standing room temp water							
43: Observed brown to go bowls stored right side up							
47: Observed excessive food buildup inside of microwave							

[&]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: Germantown Pub Establishment Number: 605250247

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): An employee health policy is available.
- 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 employees washing their hands
- 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 next
- 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: See temp log
- 17: (NO) No TCS foods reheated during inspection.
- 18: See temp log
- 19: See temp log
- 20: See temp log
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: Posted on menus
- 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 Name: Germantown Pub	
Establishment Number: 605250247	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Information							
Establishment Name: German	ntown Pub						
The state of the s	250247						
Sources							
Source Type:	Food	Source:	Gordons and US Foods				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comments							