

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit AMBROSIA CATERING TN Remanent O Mobile Establishment Name Type of Establishment 2211 GLADSTONE AVE O Temporary O Seasonal Nashville

12/02/2022 Establishment # 605262283 Embargoed 0 Inspection Date

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

Risk Category О3 04 Follow-up Required O Yes 疑 No

ported to the Centers for Dis

Time in 12:00 PM AM/PM Time out 12:05; PM AM/PM

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, HA, HO) for ea

10	4=in c	compli	ence		OUT=not in compliance NA=not applicable NO=not observ	ed		C)\$=α	rrecte	ed on-si	te d
					Compliance Status	cos	R	WT				
	IN	OUT	NA	NO	Supervision					IN	оит	N
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	10	0	0	-
	IN	OUT	NA	NO	Employee Health				17		o	7
2	100	0			Management and food employee awareness; reporting	0	0					Г
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш	IN	OUT	N
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	┌
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	15	0	0	Г
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	0	20	123	0	7
	IN	OUT	NA	NO	Preventing Contamination by Hands				2	1 2	0	Г
6	滋	0		0	Hands clean and properly washed	0	0		2	0	0	9
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN	_) N
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	1		_	T,
	IN	OUT	NA	NO	Approved Source				2	0	0	١,
9	黨	0			Food obtained from approved source	0	0			IN	OUT	N
10	0	0	0	×	Food received at proper temperature	0	0	1	2	0	$\overline{}$	T ₀
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ιľ	10	0	۱°
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	оит	N
	IN	OUT	NA	NO	Protection from Contamination				25		0	7
13	黛	0	0		Food separated and protected	0	0	4	20	1	0	П
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	N
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	8

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	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	×	Proper cooling time and temperature	0	0	
19		0	0	文	Proper hot holding temperatures	0	0	
20		0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	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	335		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	X		Food additives: approved and properly used	0	0	5
26	0.0	0			Toxic substances properly identified, stored, used	0	0	
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

R=repeat (violation of the same code provis

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

		OUT=not in compliance COS=con	ected or	1-site	du
		Compliance Status	cos		_
	OUT	Safe Food and Water		_	_
28	0	Pasteurized eggs used where required	0	0	г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	<u> </u>
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	
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	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	Ε.
40	0	Washing fruits and vegetables	0	0	Г
	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	
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	10	Gloves used properly	0	0	

ecti	on	R-repeat (violation of the same code provision Compliance Status	COS	В	W
	OUT	Utensils and Equipment	1000	К	***
		Food and nonfood-contact surfaces cleanable, properly designed,			
45	0	constructed, and used	0	0	_'
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	-
49	0	Plumbing installed; proper backflow devices	0	0	- :
50	0	Sewage and waste water properly disposed	0	0	- 3
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	0	Physical facilities installed, maintained, and clean	0	0	_
54	0	Adequate ventilation and lighting; designated areas used	0	0	,
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	V
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0	X	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ithin ten (10) days of the date of th

12/02/2022

Signature of Person In Charge

12/02/2022 Date

**** 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) RDA 629) 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								
MCDA Commun. To be completed if	4F7 := #N=#							
NSPA Survey – To be completed if: Age-restricted venue does not affirmatively rest		facilities at all times to ne	rsons 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 n	ot completely open.							
Tents or awnings with removable sides or vents	s in non-enclosed areas are n	ot completely removed or	ropen.					
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	rohibited.						
Smoking observed where smoking is prohibited	by the Act.							
Warewashing Info	A continue Trans							
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renneit)				
Equipment Temperature								
Description			Temperature (Fahr	enhelt)				
-			•					
Food Temperature								
Description		State of Food	Temperature (Fahr	renheit)				
			1					

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



Establishment Name: AMBROSIA CATERING TN	
Establishment Number: 605262283	
Comments/Other Observations	
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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 Name: AMBROSIA CATERING TN				
Establishment Number: 605262283				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

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Establishment Name: AMBROSIA CATERING TN							
Establishment Number # 605262283							
Source							
Sources							
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							

Establishment Information