

Establishment Name

Inspection Date

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Type of Establishment

Permanent O Mobile O Temporary O Seasonal

1001 Broadway Address Nashville City

Time in 12:20 PM AM/PM Time out 01:20: PM AM/PM

05/16/2024 Establishment # 605242937 Embargoed 0

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

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

SCORE

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed CO								
	Compliance Status					COS	R	WT
	IN OUT NA NO Supervision							
1	鼷	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	-MC	0			Management and food employee awareness; reporting	0	0	Ι.
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use		0	5
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	黨	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	8 K O Handwashing sinks properly:			Handwashing sinks properly supplied and accessible	0	0	2	
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	Food in good condition, safe, and unadulterated			0	0	5		
12	Ħ	Descriped repeate available; shall stock tape, parasite		0	0			
	IN	OUT	NA	NO				
13	Ä	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

Union Station Banquet Kitchen

	Compliance Status				cos	R	WT	
IN OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods								
16	凝		0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	۰
	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	0	寒	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	250	0	0	0	Proper date marking and disposition	00		1
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	3%		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	ů
	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 pathoge ns, chemicals, and physical objects into foods.

PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	-
30	0	Variance obtained for specialized processing methods	0	0	1
	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	Ε.
34	0	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	885	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	
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	120	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	
44	10	Gloves used properly	- 0	0	

pecti		R-repeat (violation of the same code provision) Compliance Status	COS	R	W
	OUT	Utensiis and Equipment	000		
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	- 3
49	0	Plumbing installed; proper backflow devices	0	0	-
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	2%	Physical facilities installed, maintained, and clean	0	0	,
54	0	Adequate ventilation and lighting; designated areas used	0	0	•
	OUT	Administrative Items			
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	- XK	0	
		Tobacco products offered for sale		0	١
59		If tobacco products are sold, NSPA survey completed	0	0	

d post the most recent inspection report in a conspicuous manner. You have the right to request a h 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. ten (10) days of the date of the

05/16/2024

05/16/2024

Signature of Person In Charge

Date Signature of Environmental Health Specialist

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							
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Establishment Name: Union Station Banquet Kitchen							
Establishment Number # 605242937							
NCDA Comer. To be completed if	#E7 := #M=#						
NSPA Survey – To be completed if: Age-restricted venue does not affirmatively rest		facilities at all times to ne	mone who are				
twenty-one (21) years of age or older.	rict access to its buildings or	lacilities at all times to pe	isons who are				
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-S	moking" symbol are not cons	picuously posted at every	entrance.				
Garage type doors in non-enclosed areas are n	ot completely open.						
Tents or awnings with removable sides or vents	in non-enclosed areas are n	ot completely removed or	ropen.				
Smoke from non-enclosed areas is infiltrating in	to areas where smoking is p	rohibited.					
Smoking observed where smoking is prohibited	by the Act.						
Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renhelt)			
Equipment Temperature							
Description			Temperature (Fah	renhelt)			
Food Temperature							
Description		State of Food	Temperature (Fahr	renhelf1			
paren			- Jangerature (run	Jan.			
4							

Observed Violations
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1: 3:
3:
"One name at the end of this document for any violations that could not be displayed in this space."

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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



Establishment Name: Union Station Banquet Kitchen	
Establishment Number: 605242937	
Comments/Other Observations	
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20: CA: produce Walk in cooler not used for holding TCS food, but is used for short-term cooling.	
20. CA. produce walk in cooler not used for holding 103 lood, but is used for short-term cooling.	
21: 22:	
23: CA: menus now has an appropriate reminder statement with disclaimer asterisks. 24: 25: 26: 27: 57:	
24:	
25:	
26:	
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57:	
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 Name: Union Station Banquet Kitchen		
Establishment Number: 605242937		
Comments/Other Observations (cont'd)		
Additional Comments (cont'd)		
See last page for additional comments.		

Establishment Information

Establishment Name: Union Station Banqu Establishment Number # 605242937	et Kitchen	
Sources		
Source Type:	Source:	
Additional Comments		

Establishment Information