

Purpose of Inspection

Risk Category

KRoutine

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit **NEVER NEVER** Remanent O Mobile Establishment Name Type of Establishment **413 HOUSTON STREET** O Temporary O Seasonal Address Nashville Time in 04:00 PM AM / PM Time out 04:20: PM AM / PM City 07/27/2022 Establishment # 605258466 Embargoed 0 Inspection Date O Follow-up

Number of Seats 117

04

O Preliminary

O Consultation/Other

Follow-up Required

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

m (IN, OUT, NA, NO) for a

| 12 | N≃in c | ompli | ance | | OUT=not in compliance NA=not applicable NO=not observe | | | _ | S=cc | rrecte | d on-si | te duri | ng ins | pection |
|----|--------|-------|------|----|--|-----|---|---------------|------|--------|---------|---------|--------|--------------------------|
| | | | | | Compliance Status | cos | R | WT | | | | | | Cor |
| | IN | оит | NA | NO | Supervision | | | | | IN | оит | NA | NO | Cooking |
| 1 | 盔 | 0 | | | Person in charge present, demonstrates knowledge, and performs duties | 0 | 0 | 5 | 16 | 0 | 0 | 507 | 0 | Proper cook |
| | IN | OUT | NA | NO | Employee Health | - | | - | 17 | _ | ŏ | 8 | XX. | |
| 2 | THE C | 0 | - | | Management and food employee awareness; reporting | 0 | О | $\overline{}$ | Н | Ť | Ť | Ť | - | Cooling ar |
| 3 | × | 0 | | | Proper use of restriction and exclusion | 0 | 0 | 5 | | IN | OUT | NA | NO | County at |
| | IN | OUT | NA | NO | Good Hygienic Practices | | | | 18 | 0 | 0 | 0 | X | Proper cooli |
| 4 | 100 | 0 | | 0 | Proper eating, tasting, drinking, or tobacco use | 0 | 0 | · | 15 | 2 | 0 | 0 | O | Proper hot h |
| 5 | 黨 | 0 | | 0 | No discharge from eyes, nose, and mouth | 0 | 0 | 5 | 20 | 125 | 0 | 0 | | Proper cold |
| | IN | OUT | NA | NO | Preventing Contamination by Hands | | | | 21 | 1 26 | 0 | 0 | 0 | Proper date |
| 6 | ᇓ | 0 | | 0 | Hands clean and properly washed | 0 | 0 | | 22 | 0 | 0 | 922 | 0 | Time as a po |
| 7 | 800 | 0 | 0 | 0 | No bare hand contact with ready-to-eat foods or approved | 0 | 0 | 5 | Ľ | 1 | _ | × | • | Time as a po |
| • | - | _ | _ | | alternate procedures followed | _ | _ | | | IN | OUT | NA | NO | |
| 8 | 100 | 0 | | | Handwashing sinks properly supplied and accessible | 0 | 0 | 2 | 23 | 0 | 0 | M | | Consumer a |
| | IN | | NA | NO | Approved Source | - | | = | 1 | 1 | _ | | | food |
| 9 | 黨 | 0 | | | Food obtained from approved source | 0 | 0 | | | IN | OUT | NA | NO | н |
| 10 | 0 | 0 | 0 | × | Food received at proper temperature | 0 | 0 | ١. ا | 24 | 0 | 0 | 333 | | Pasteurized |
| 11 | 0 | 凝 | | | Food in good condition, safe, and unadulterated | 0 | 0 | 5 | L. | | | 000 | | r asteur ged |
| 12 | 0 | 0 | Ж | 0 | Required records available: shell stock tags, parasite destruction | 0 | 0 | | | IN | оит | NA | NO | |
| | IN | OUT | NA | NO | Protection from Contamination | | | | 25 | 0 | 0 | 3% | | Food additiv |
| 13 | 0 | 0 | 窳 | | Food separated and protected | 0 | 0 | 4 | 26 | 0 | 25 | | | Toxic substa |
| 14 | × | 0 | 0 | | Food-contact surfaces: cleaned and sanitized | 0 | 0 | 5 | | IN | OUT | NA | NO | Confe |
| 15 | Ħ | 0 | | | Proper disposition of unsafe food, returned food not re- served | 0 | 0 | 2 | 27 | 0 | 0 | × | | Compliance HACCP plan |

O Complaint

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| ш | Compliance Status | | | | | | | WT |
|----|-------------------|-----|-----|----|---|---|---|-----|
| | IN | OUT | NA | NO | Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods | | | |
| 16 | 0 | 0 | × | 0 | Proper cooking time and temperatures | 0 | 0 | 5 |
| 17 | 0 | 0 | 0 | X | Proper reheating procedures for hot holding | 0 | 0 | Ů |
| | 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 | 0 | Proper hot holding temperatures | 0 | 0 | |
| 20 | 245 | 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 | 333 | | Pasteurized foods used; prohibited foods not offered | 0 | 0 | 5 |
| | IN | OUT | NA | NO | Chemicals | | | |
| 25 | 0 | | 3% | | Food additives: approved and properly used | 0 | 0 | - 5 |
| 26 | 0 | * | | | Toxic substances properly identified, stored, used | 0 | 0 | Ľ |
| | IN | OUT | NA | NO | Conformance with Approved Procedures | | | |
| 27 | 0 | 0 | 冥 | | Compliance with variance, specialized process, and HACCP plan | 0 | 0 | 5 |

级 Yes O No

to control the introduction of pathoge ns, chemicals, and physical objects into foods.

| | | | GOO | | |
|----|-----|--|-----|---|----|
| | | OUT=not in compliance COS=corr | | | |
| | | Compliance Status | COS | R | W |
| | OUT | Caro i con amo i i mori | | | _ |
| 28 | 0 | Pasteurized eggs used where required | 0 | 0 | 1 |
| 29 | 0 | | 0 | 0 | _; |
| 30 | 0 | Variance obtained for specialized processing methods | 0 | 0 | |
| | 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 | |
| 34 | 0 | Thermometers provided and accurate | 0 | 0 | Т |
| | OUT | Food Identification | | | |
| 35 | 0 | Food properly labeled; original container; required records available | 0 | 0 | ŀ |
| | OUT | Prevention of Food Contamination | | | |
| 36 | 涎 | Insects, rodents, and animals not present | 0 | 0 | 1 |
| 37 | 338 | 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 | |
| 40 | 0 | Washing fruits and vegetables | 0 | 0 | |
| | OUT | Proper Use of Utensils | | | Π |
| 41 | 0 | In-use utensils; properly stored | 0 | 0 | |
| 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 |
| | | Gloves used properly | 0 | 0 | _ |

| spect | ion | R-repeat (violation of the same code provision |) | | |
|-------|-----|--|-----|----|----|
| | | Compliance Status | COS | R | WT |
| | OUT | Utensils and Equipment | | | |
| 45 | M | Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used | 0 | 0 | 1 |
| 46 | 题 | 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 | 2 |
| 49 | 0 | Plumbing installed; proper backflow devices | 0 | 0 | 2 |
| 50 | 凝 | Sewage and waste water properly disposed | 0 | 0 | 2 |
| 51 | 786 | Toilet facilities: properly constructed, supplied, cleaned | 0 | 0 | 1 |
| 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 | 0 |
| 56 | 0 | Most recent inspection posted | 0 | 0 | |
| | | Compliance Status | YES | NO | WT |
| | | Non-Smokers Protection Act | | | |
| 57 | | Compliance with TN Non-Smoker Protection Act | - X | 0 | |
| 58 |] | Tobacco products offered for sale | 0 | 0 | 0 |
| 59 | | If tobacco products are sold, NSPA survey completed | 0 | 0 | |

You have the right to request a he n ten (10) days of the date of the 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

07/27/2022

07/27/2022 Date

Signature of Person In Charge

Date Signature of Environmental Health Specialist

**** 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: NEVER NEVER
Establishment Number #: |605258466

| 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 inflitrating into areas where smoking is prohibited. | |
| Smoking observed where smoking is prohibited by the Act. | _ |

| Warewashing Info | | | | | | | | |
|--|----------------|-----|---------------------------|--|--|--|--|--|
| Machine Name | Sanitizer Type | PPM | Temperature (Fahrenhelt) | | | | | |
| 3 compartment sink High temp dish machine | QA | | 164 | | | | | |

| Equipment Temperature | | | | | |
|-----------------------|---------------------------|--|--|--|--|
| Description | Temperature (Fahrenheit) | | | | |
| Reach-in fridge | 35 | | | | |
| Reach-in fridge | 38 | | | | |
| | | | | | |
| | | | | | |

| Food Temperature | | |
|----------------------------|---------------|--------------------------|
| Description | State of Food | Temperature (Fahrenheit) |
| Cheese (reach-in fridge) | Cold Holding | 43 |
| Chili (steam table) | Hot Holding | 140 |
| Cheese (prep cooler, top) | Cold Holding | 41 |
| Milk (prep cooler, bottom) | Cold Holding | 41 |
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| Observed Violations |
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| Total # 10 |
| Repeated # 0 |
| 11: Dented can of pineapples stored with good cans in kitchen. CA: trained employee/PIC to set aside dented cans to send back to supplier 26: Unlabeled bottle of chemical spray in bar area. CA: bottle was labeled 26: Aquaphor stored above prep cooler/prep surface in kitchen. CA: aquaphor was removed |
| 36: Both front and back doors propped open 36: Hornet spray found in kitchen. Doors are propped open 37: Open can of pineapples and tomato sauce in prep cooler still in the can |
| 45: Chest freezer is damaged and has sticky food residue on outside (dirty) 46: No QA test strips on site 50: 3 compartment sink leaks (left compartment) wastewater onto floor 51: Both restooms need a covered trash can |
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: NEVER NEVER
Establishment Number: 605258466

Comments/Other Observations

- 1: (IN): PIC has Active Managerial Control of food systems in FSE.
- 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: No employees observed washing hands during inspection.
- 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 source.
- 10: (NO): No food received during inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13: No raw animal products stored/cooked on site.
- 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: (NA) No raw animal foods served.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: Proper hot holding temperatures were observed (=135 F)
- 20: Proper cold holding temperatures were observed (= 41 F)
- 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: (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.
- 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.

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| omments/Other Observations (cont'd) | |
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Establishment Information

| Establishment Information | | | | | | | | |
|---------------------------|-----------|---------|------------------|--|--|--|--|--|
| Establishment Name: NE | VER NEVER | | | | | | | |
| Establishment Number #: | 605258466 | | | | | | | |
| | | | | | | | | |
| Sources | | | | | | | | |
| Source Type: | Food | Source: | Creation gardens | | | | | |
| Source Type: | | Source: | | | | | | |
| Source Type: | | Source: | | | | | | |
| Source Type: | | Source: | | | | | | |
| Source Type: | | Source: | | | | | | |
| Additional Commer | nts | | | | | | | |
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