



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

97

Establishment Name Germantown Pub Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 708 Monroe Street ☐ Temporary ☐ Seasonal
City Nashville Time in 04:00 PM AM / PM Time out 04:20 PM AM / PM
Inspection Date 05/08/2024 Establishment # 605250247 Embargoed 0
Purpose of Inspection ☐ Routine ☒ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 70

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

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 provision)				
Compliance Status															COS			R			WT								
	IN	OUT	NA	NO	Supervision																								
1	☒	☐			Person in charge present, demonstrates knowledge, and performs duties										☐	☐		5											
	IN	OUT	NA	NO	Employee Health																								
2	☒	☐			Management and food employee awareness, reporting										☐	☐		5											
3	☒	☐			Proper use of restriction and exclusion										☐	☐													
	IN	OUT	NA	NO	Good Hygienic Practices																								
4	☒	☐		☐	Proper eating, tasting, drinking, or tobacco use										☐	☐		5											
5	☒	☐		☐	No discharge from eyes, nose, and mouth										☐	☐													
	IN	OUT	NA	NO	Preventing Contamination by Hands																								
6	☒	☐		☐	Hands clean and properly washed										☐	☐		5											
7	☒	☐	☐	☐	No bare hand contact with ready-to-eat foods or approved alternate procedures followed										☐	☐													
8	☒	☐			Handwashing sinks properly supplied and accessible										☐	☐		2											
	IN	OUT	NA	NO	Approved Source																								
9	☒	☐			Food obtained from approved source										☐	☐		5											
10	☐	☐	☐	☒	Food received at proper temperature										☐	☐													
11	☒	☐			Food in good condition, safe, and unadulterated										☐	☐													
12	☐	☐	☒	☐	Required records available: shell stock tags, parasite destruction										☐	☐		2											
	IN	OUT	NA	NO	Protection from Contamination																								
13	☒	☐	☐		Food separated and protected										☐	☐		4											
14	☒	☐	☐		Food-contact surfaces: cleaned and sanitized										☐	☐													
15	☒	☐			Proper disposition of unsafe food, returned food not re-served										☐	☐		2											

Compliance Status															COS			R			WT		
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																		
16	☐	☐	☐	☒	Proper cooking time and temperatures										☐	☐		5					
17	☐	☐	☐	☒	Proper reheating procedures for hot holding										☐	☐							
	IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control																		
18	☐	☐	☐	☒	Proper cooling time and temperature										☐	☐		5					
19	☒	☐	☐	☐	Proper hot holding temperatures										☐	☐							
20	☒	☐	☐		Proper cold holding temperatures										☐	☐							
21	☒	☐	☐	☐	Proper date marking and disposition										☐	☐							
22	☐	☐	☒	☐	Time as a public health control: procedures and records										☐	☐							
	IN	OUT	NA	NO	Consumer Advisory																		
23	☒	☐	☐		Consumer advisory provided for raw and undercooked food										☐	☐		4					
	IN	OUT	NA	NO	Highly Susceptible Populations																		
24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered										☐	☐		5					
	IN	OUT	NA	NO	Chemicals																		
25	☐	☐	☒		Food additives: approved and properly used										☐	☐		5					
26	☒	☐			Toxic substances properly identified, stored, used										☐	☐							
	IN	OUT	NA	NO	Conformance with Approved Procedures																		
27	☐	☐	☒		Compliance with variance, specialized process, and HACCP plan										☐	☐		5					

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Establishment Information

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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.

Smoking observed where smoking is prohibited by the Act.

Warewashing Info

Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)

Equipment Temperature

Description	Temperature (Fahrenheit)
Drawer cooler	39

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Grilled onions in drawer cooler	Cold Holding	38
Raw burger patty in drawer cooler	Cold Holding	38
Raw chicken in drawer cooler	Cold Holding	37

Observed Violations**Total #** 3**Repeated #** 0

43:

47:

53:

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Comments/Other Observations

- 1:
- 2:
- 3:
- 4:
- 5:
- 6:
- 7:
- 8:
- 9:
- 10:
- 11:
- 12:
- 13:
- 14:
- 15:
- 16:
- 17:
- 18:
- 19:
- 20: A new drawer cooler has replaced the cooler that was not working before
Drawer cooler ambient temp is 39F
See temp log for specific temps
- 21:
- 22:
- 23:
- 24:
- 25:
- 26:
- 27:
- 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.

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Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

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Sources

Source Type: Source:

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Additional Comments