



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

100

Establishment Name Fairgrounds Speedway Concourse 2
Address 625 Smith Ave
City Nashville Time in 10:25 AM AM / PM Time out 10:35 AM AM / PM
Inspection Date 05/09/2024 Establishment # 605318414 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

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)																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																													
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Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

OUT=not in compliance					COS=corrected on-site during inspection					R-repeat (violation of the same code provision)									
Compliance Status					COS	R	WT	Compliance Status					COS	R	WT				
Safe Food and Water										Utensils and Equipment									
28	☐	Pasteurized eggs used where required	☐	☐	1	45	☐	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	☐	☐	1								
29	☐	Water and ice from approved source	☐	☐	2	46	☐	Warewashing facilities, installed, maintained, used, test strips	☐	☐	1								
30	☐	Variance obtained for specialized processing methods	☐	☐	1	47	☐	Nonfood-contact surfaces clean	☐	☐	1								
Food Temperature Control										Physical Facilities									
31	☐	Proper cooling methods used; adequate equipment for temperature control	☐	☐	2	48	☐	Hot and cold water available; adequate pressure	☐	☐	2								
32	☐	Plant food properly cooked for hot holding	☐	☐	1	49	☐	Plumbing installed; proper backflow devices	☐	☐	2								
33	☐	Approved thawing methods used	☐	☐	1	50	☐	Sewage and waste water properly disposed	☐	☐	2								
34	☐	Thermometers provided and accurate	☐	☐	1	51	☐	Toilet facilities: properly constructed, supplied, cleaned	☐	☐	1								
Food Identification										Administrative Items									
35	☐	Food properly labeled; original container; required records available	☐	☐	1	52	☐	Garbage/refuse properly disposed; facilities maintained	☐	☐	1								
Prevention of Food Contamination										Compliance Status					YES	NO	WT		
36	☐	Insects, rodents, and animals not present	☐	☐	2	53	☐	Physical facilities installed, maintained, and clean	☐	☐	1								
37	☐	Contamination prevented during food preparation, storage & display	☐	☐	1	54	☐	Adequate ventilation and lighting; designated areas used	☐	☐	1								
38	☐	Personal cleanliness	☐	☐	1	Non-Smokers Protection Act													
39	☐	Wiping cloths; properly used and stored	☐	☐	1	57	☒	Compliance with TN Non-Smoker Protection Act	☐	☐	0								
40	☐	Washing fruits and vegetables	☐	☐	1	58	☐	Tobacco products offered for sale	☐	☐	0								
Proper Use of Utensils										59	☐	If tobacco products are sold, NSPA survey completed	☐	☐	0				
41	☐	In-use utensils; properly stored	☐	☐	1														
42	☐	Utensils, equipment and linens; properly stored, dried, handled	☐	☐	1														
43	☐	Single-use/single-service articles; properly stored, used	☐	☐	1														
44	☐	Gloves used properly	☐	☐	1														

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 26-14-703, 26-14-706, 26-14-708, 26-14-709, 26-14-711, 26-14-715, 26-14-716, 4-5-329.

Signature of Person In Charge 05/09/2024 Signature of Environmental Health Specialist 05/09/2024

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

**TENNESSEE DEPARTMENT OF HEALTH
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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)
3 Compartment Sink not set up	Qa		

Equipment Temperature

Description	Temperature (Fahrenheit)
Reach-in Cooler 1	40
Reach-in Cooler 2	39

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Hot dog in Reach-in Cooler 1	Cold Holding	39
Hot dog in Reach-in Cooler 2	Cold Holding	42

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Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Policy available on site
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (N.O.) No food workers present.
- 5: (N.O.) No food workers present at the time of inspection.
- 6: No employees present
- 7: (NO) No food workers present during the inspection.
- 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: No raw food
- 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: (NA) No TCS foods reheated for hot holding.
- 18: No cooling of TCS foods
- 19: (NO) TCS food is not being held hot during inspection.
- 20: See temp log
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 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.
- 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:

***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:	Food
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Source: FG and Hunt's Pizza

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments