TENNESSEE DEPARTMENT OF HEALTH

NAME OF	(See 19)				FOOD SERVICE ESTAI	BLI	SH	IME	N1		NSI	PEC	TI		ORE		
Esta	abis	nem	t Nar		G CATERING O Fermer's Merket Food Unit							El Dermanent O Mabile					
Add	iress				332 HILL AVE				_	Typ	xe of t	Establi	shme	O Temporary O Seasonal			/
City					Nashville												
					06/16/2023 Establishment # 605254446	_				-			110 0				
		of In	spect		Routine OFollow-up OComplaint			- ' O Pre			a -		0.00	nsultation/Other			
									aman	ary		-					
Risi	Cat	egor, R			O1 X2 O3 ors are food preparation practices and employee b	eha		04	nt c	omin	nonh			up Required O Yes 🐹 No Number of to the Centers for Disease Control and Preve		_	
					ontributing factors in foodborne illness outbreaks	. P	ublic	: Hea	ith	Inte	rven	tions	are	control measures to prevent illness or injury.			
		(11	ırk de	elgnet	FOODBORNE ILLNESS RIS led compliance status (IH, OUT, HA, HO) for each numbered from.										tegory.	ð	
IN	⊨in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observed				\$=00	recte	d on-s	site duri	ng ins	spection R=repeat (violation of the same code provi		1.01	
	IN	оит	NA	NO	Compliance Status Supervisien	COS	R	WT	Н					Compliance Status Cooking and Reheating of Time/Temperature	COS	R	WT
1	展	0	10-1		Person in charge present, demonstrates knowledge, and	0	0	5				NA		Control For Safety (TCS) Foods			
		-	NA	NO	Employee Health	•	-	-		00				Proper cooking time and temperatures Proper reheating procedures for hot holding	8	0	5
	X				Management and food employee awareness; reporting	0		5			оит		NO	Cooling and Holding, Date Marking, and Time as	_		
3	2	0	NA	NO	Proper use of restriction and exclusion Good Hyglenic Practices	0	0	·	12		0	0		a Public Health Centrol Proper cooling time and temperature		0	
	X	0	-	0	Proper eating, tasting, drinking, or tobacco use	0	0		19	õ	0	0	20	Proper hot holding temperatures	0	0	
5	黨 IN		NA		No discharge from eyes, nose, and mouth Preventing Contamination by Hands	0	0	<u> </u>		14		8		Proper cold holding temperatures Proper date marking and disposition	8	8	5
6	X		1.0.1		Hands clean and properly washed	0	0		22		ō			Time as a public health control: procedures and records	ō	ō	
7	X	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		-	OUT	NA			-	-	
8	N IN	0 001	NA	NO	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
9	黨	0			Food obtained from approved source	0				IN	OUT	NA	NO	Highly Susceptible Populations		_	
10	0	8	0		Food received at proper temperature Food in good condition, safe, and unadulterated	00	0	5	24	0	0	8		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0	0	0	×	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	Chemicals			
		OUT O	NA	NO	Protection from Contamination Food separated and protected	~	0		25	0	0	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	0	0	5
	X		ŏ		Food-contact surfaces: cleaned and sanitized	ŏ	ŏ	5	20	IN	OUT	_		Conformance with Approved Procedures	Ľ		
15	X	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	8		Compliance with variance, specialized process, and HACCP plan	0	0	5
_	_	_		6	d Retail Practices are preventive measures to cor			later	-	tion							
				900							_		yen	, chemicals, and physical objects into toods.			
				00	T=not in compliance COS=correc	ted or	1-site	au (.) during				a		R-repeat (violation of the same code provision)			
_	_	OUT			Compliance Status Safe Food and Water	COS	R	WT		10	UTI			Compliance Status Utensils and Equipment	COS	R	WT
	8	0	Past		d eggs used where required	0	0	1	4		o F			infood-contact surfaces cleanable, properly designed,	0	0	1
	9 0				ice from approved source btained for specialized processing methods	8	0	2	\vdash	+	- c			and used	+	\vdash	
		OUT			Food Temperature Control				4		_			g facilities, installed, maintained, used, test strips ntact surfaces clean	0	0	1
3	1	0	contr		bling methods used; adequate equipment for temperature	0	0	2	H	_	UT	40111000	4.00	Physical Facilities	ľ		
	23				properly cocked for hot holding thawing methods used	00	00		4	_	-			f water available; adequate pressure stalled; proper backflow devices	8	8	2
	4				eters provided and accurate	ŏ	ŏ	1	5	_				I waste water properly disposed	0	0	2
	_	OUT			Food Identification				5	_			_	es: properly constructed, supplied, cleaned	0	0	1
3	5		Food	prop	erly labeled; original container; required records available	0	0	1	5		-	-		use properly disposed; facilities maintained	0	0	1
3	6	OUT	Insec	ts ro	Prevention of Feed Contamination dents, and animals not present	0	0	2	5	-	-			lities installed, maintained, and clean entilation and lighting; designated areas used	0	0	1
3	-	0			ition prevented during food preparation, storage & display	0	0	1	F	-	UT			Administrative Items	Ť	-	
_	8	-			ition prevented during tood preparation, storage & display iteanliness	0	0	1	5	-	-	Sumont	Dere	nit posted	0	0	
	9	Ó	Wipir	ng clo	ths; properly used and stored	0	0	1					-	inspection posted	0	0	0
4	0	0 TUO	-	hing f	ruits and vegetables Proper Use of Utensils	0	0	1		_	-			Compliance Status Non-Smokers Protection Act	YES	NO	WT
	1	0	In-us		nsils; properly stored		0	1	5					with TN Non-Smoker Protection Act	0	8	
	23				quipment and linens; properly stored, dried, handled /single-service articles; properly stored, used	0	0		5	8				ducts offered for sale roducts are sold, NSPA survey completed	0	0	0
		Ő	Glow	es us	ed properly		ŏ		<u> </u>								
Faib	re to	-		e viele	tions of risk factor items within ten (40) daws may result in suspense	ion of	f your	food	ervic		dist.	ment ne	ermit.	Repeated violation of an identical risk factor may result in rev	cation	of une	a long

incre to correct any violations of his factor tails within ten (v) cars may result in suspension or your rood service establishment permit. Repeated worable of an identical net factor may result in revocation of your rood 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 anner 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 post. T.O. and the rest 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 post. T.O. and the rest 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 post. T.O. and the rest recent inspection report in a conspicuous manner. You have the right or request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this post. T.O. and the rest recent inspection report in a construction of the rest of the рю

report. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-71	3, 08-14-710, 4-3-329.		
5-	06/16/2023	Donab	06/16/2023
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-foodsen	rice ****
PH-2267 (Rev. 6-15)	Free food safety training classes are available each month at the county health department.	RDA 629
1172207 (1007. 0-10)	Please call () 6153405620 to sign-up for a class.	104 025

1

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: G CATERING Establishment Number #: 605254446

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 (Fahrenhelt)						
3 compartment sink not in use Low temperature dishwasher	Qa Cl	50							

Equipment Temperature	
Description	Temperature (Fahrenheit)
Walk in cooler Expo	36
Walk in freezer meat	11
Walk in cooler sliding door	39
Reach in cooler	38

Food Temperature					
Decoription	State of Food	Temperature (Fahrenheit)			
Cooked rice in Walk in cooler expo	Cold Holding	36			
Cooked beans in Walk in cooler expo	Cold Holding	36			
Raw chicken in Walk in cooler	Cold Holding	39			
milk in Walk in cooler	Cold Holding	39			
Ranch dressing in house made in Walk in cooler	Cold Holding	39			
Pimento cheese balls in Reach in cooler	Cold Holding	39			
Cooked pork in Reach in cooler	Thawing	22			
Caprese tomato mixture in Reach in cooler events	Cold Holding	39			
Cooked duck in Reach in cooler	Thawing	28			
In house made ranch in Reach in cooler	Cold Holding	37			

Observed Violations
Total # 1
Repeated # 0

55: Current permit not posted. One will be emailed.



Establishment Information

Establishment Name: G CATERING

Establishment Number : 605254446

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Health policy available on site in application.
- 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: Employees are observed washing hands during food prep.

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:

- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.

12: (NO) Shellstock or raw, raw-marinated and undercooked fish are sold periodically in the establishment, but are not being sold at the time of inspection and prior compliance through tags, invoices, or purchase records cannot be verified. 13: (IN) All raw animal food is separated and protected as required.

- 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: No food cooked during inspection
- 17: (NO) No TCS foods reheated during inspection.
- 18: Establishment uses ice wand and ice bath
- 19: (NO) TCS food is not being held hot during inspection.
- 20: See temperature log.
- 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: Consumer advisory in service contract with consumers.
- 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: "No Smoking" signs or the international "No Smoking" symbol are not conspicuously posted at every entrance. 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.

Establishment Information

Establishment Name: G CATERING

Establishment Number: 605254446

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information					
Establishment Name: G	CATERING				
Establishment Number #:	605254446				

Sources				
Source Type:	Food	Source:	Mccartney	
Source Type:	Food	Source:	Sysco	
Source Type:	Food	Source:	Us foods	
Source Type:	Food	Source:	Pfg	
Source Type:	Food	Source:	What chefs want	

Additional Comments