



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

97

Establishment Name NEVER NEVER
Address 413 HOUSTON STREET
City Nashville Time in 04:20 PM AM / PM Time out 04:50 PM AM / PM
Inspection Date 05/08/2023 Establishment # 605258466 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 117

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					Compliance Status					Compliance Status					Compliance Status					Compliance Status					Compliance Status				
IN	OUT	NA	NO	WT	IN	OUT	NA	NO	WT	IN	OUT	NA	NO	WT	IN	OUT	NA	NO	WT	IN	OUT	NA	NO	WT	IN	OUT	NA	NO	WT
Supervision					Supervision					Supervision					Supervision					Supervision					Supervision				
1	☒	☐	☐	5	16	☐	☐	☒	5	1	☒	☐	☐	5	16	☐	☐	☒	5	1	☒	☐	☐	5	16	☐	☐	☒	5
Employee Health					Employee Health					Employee Health					Employee Health					Employee Health					Employee Health				
2	☒	☐	☐	5	17	☐	☐	☒	5	2	☒	☐	☐	5	17	☐	☐	☒	5	2	☒	☐	☐	5	17	☐	☐	☒	5
3	☒	☐	☐	5	18	☐	☐	☒	5	3	☒	☐	☐	5	18	☐	☐	☒	5	3	☒	☐	☐	5	18	☐	☐	☒	5
Good Hygienic Practices					Good Hygienic Practices					Good Hygienic Practices					Good Hygienic Practices					Good Hygienic Practices					Good Hygienic Practices				
4	☒	☐	☐	5	19	☒	☐	☐	5	4	☒	☐	☐	5	19	☒	☐	☐	5	4	☒	☐	☐	5	19	☒	☐	☐	5
5	☒	☐	☐	5	20	☒	☐	☐	5	5	☒	☐	☐	5	20	☒	☐	☐	5	5	☒	☐	☐	5	20	☒	☐	☐	5
Preventing Contamination by Hands					Preventing Contamination by Hands					Preventing Contamination by Hands					Preventing Contamination by Hands					Preventing Contamination by Hands					Preventing Contamination by Hands				
6	☒	☐	☐	5	21	☒	☐	☐	5	6	☒	☐	☐	5	21	☒	☐	☐	5	6	☒	☐	☐	5	21	☒	☐	☐	5
7	☒	☐	☐	5	22	☐	☐	☒	5	7	☒	☐	☐	5	22	☐	☐	☒	5	7	☒	☐	☐	5	22	☐	☐	☒	5
8	☐	☒	☐	2	23	☐	☐	☒	4	8	☐	☒	☐	2	23	☐	☐	☒	4	8	☐	☒	☐	2	23	☐	☐	☒	4
Approved Source					Approved Source					Approved Source					Approved Source					Approved Source					Approved Source				
9	☒	☐	☐	5	24	☐	☐	☒	5	9	☒	☐	☐	5	24	☐	☐	☒	5	9	☒	☐	☐	5	24	☐	☐	☒	5
10	☐	☒	☐	5	25	☐	☐	☒	5	10	☐	☒	☐	5	25	☐	☐	☒	5	10	☐	☒	☐	5	25	☐	☐	☒	5
11	☒	☐	☐	5	26	☒	☐	☐	5	11	☒	☐	☐	5	26	☒	☐	☐	5	11	☒	☐	☐	5	26	☒	☐	☐	5
12	☐	☐	☒	5	27	☐	☐	☒	5	12	☐	☐	☒	5	27	☐	☐	☒	5	12	☐	☐	☒	5	27	☐	☐	☒	5
Protection from Contamination					Protection from Contamination					Protection from Contamination					Protection from Contamination					Protection from Contamination					Protection from Contamination				
13	☐	☐	☒	4	28	☐	☐	☒	1	13	☐	☐	☒	4	28	☐	☐	☒	1	13	☐	☐	☒	4	28	☐	☐	☒	1
14	☒	☐	☐	5	29	☐	☐	☒	2	14	☒	☐	☐	5	29	☐	☐	☒	2	14	☒	☐	☐	5	29	☐	☐	☒	2
15	☒	☐	☐	2	30	☐	☐	☒	1	15	☒	☐	☐	2	30	☐	☐	☒	1	15	☒	☐	☐	2	30	☐	☐	☒	1

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	OUT	☐	Pasteurized eggs used where required	☐	☐	1	45	OUT	☐	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	OUT	☐	Proper cooling methods used; adequate equipment for temperature control	☐	☐	2	48	OUT	☐	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	OUT	☐	Food properly labeled; original container; required records available	☐	☐	1	52	☐	Garbage/refuse properly disposed; facilities maintained	☐	☐	1			
Prevention of Food Contamination					Compliance Status										
36	OUT	☐	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	55	OUT	☐	Current permit posted	☐	☐	0			
40	☐	Washing fruits and vegetables	☐	☐	1	56	☐	Most recent inspection posted	☐	☐	0				
Proper Use of Utensils					Compliance Status										
41	OUT	☐	In-use utensils; properly stored	☐	☐	1	57	☒	Compliance with TN Non-Smoker Protection Act	☒	☐	0			
42	☐	Utensils, equipment and linens; properly stored, dried, handled	☐	☐	1	58	☐	Tobacco products offered for sale	☐	☐	0				
43	☐	Single-use/single-service articles; properly stored, used	☐	☐	1	59	☐	If tobacco products are sold, NSPA survey completed	☐	☐	0				
44	☐	Gloves used properly	☐	☐	1										

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DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA**



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)
Chemical Dishwasher	Chlorine	100	

Equipment Temperature

Description	Temperature (Fahrenheit)
Reach-in Cooler	39
Prep Cooler	39

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Veggie chili in Reach-in Cooler	Cold Holding	39
Chorizo queso on Steam Table	Hot Holding	148
Chorizo queso in Prep Cooler	Cold Holding	39

Observed Violations

Total # 2

Repeated # 0

8: No paper towels at bar hand sink

Corrective Action: PIC provided paper towels

47: Observed black residue on inside of ice machine

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Policy available on site
- 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 handwashing violations observed
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 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 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: Not observed, queso dip is reheated to 165F for hot holding
- 18: Chili is prepared then cooled at room temp for a short period of time, then stored in Reach-in Cooler for a max of 3 days
- 19: See temp log
- 20: See temp 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: (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	Source:	Sysco
Source Type:	Food	Source:	Creation Gardens
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments