

Establishment Name

Address

City

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Permanent O Mobile Type of Establishment

O Temporary O Seasonal Time in 08:15 AM AM/PM Time out 08:45; AM

05/16/2024 Establishment # 605319155 Embargoed 0 Inspection Date

Homewood Suites Nashville-Airport Kitchen

2640 Elm Hill Pike.

Nashville

O Follow-up Purpose of Inspection **E**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 60 Risk Category Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTION

12	4 =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		c
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	D)(0			Management and food employee awareness; reporting	0	0	
3	寒	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	0
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	×	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re-	0	0	2

	Compliance Status						R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	X	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	24	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

					11	
			ected or COS			
Compliance Status OUT Safe Food and Water 28 O Pasteurized eggs used where required 29 O Water and ice from approved source 30 O Variance obtained for specialized processing methods OUT Food Temperature Control 31 O Proper cooling methods used; adequate equipment for temperature control 32 O Plant food properly cooked for hot holding 33 O Approved thawing methods used 34 O Thermometers provided and accurate OUT Food Identification 35 O Food properly labeled; original container; required records available						
	OUT	Safe Food and Water				
	0	Pasteurized eggs used where required	0	0	1	
			0	0	-	
30	_		0	0	1	
	OUT	Food Temperature Control				
31	0		0	0	:	
32	0	Plant food properly cooked for hot holding	0	0	Г	
33	0	Approved thawing methods used	0	0	Ε.	
34	0	- 11	0	0	Т	
	OUT	Food Identification				
35	0	Food properly labeled; original container; required records available	0	0	-	
	OUT	Prevention of Food Contamination				
36	0	Insects, rodents, and animals not present	0	0		
37	885	Contamination prevented during food preparation, storage & display	0	0		
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	Г	
	OUT	Proper Use of Utensils				
41	0	In-use utensils; properly stored	0	0	Г	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0		
43	0	Single-use/single-service articles; properly stored, used	0	0		
44	10	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	 Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used 		0	0	1	
46	0	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	0	Sewage and waste water properly disposed	0	0	2	
51	0	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	۰	
		Compliance Status	YES	NO	WT	
57		Compliance with TN Non-Smoker Protection Act	- 100	0		
58		Tobacco products offered for sale	0	0	0	
59		If tobacco products are sold, NSPA survey completed	_ 0	0		

us manner. You have the right to request a h 68-14-711, 68-14-715, 68-14-716, 4-5-320.

05/16/2024

05/16/2024 Date

RDA 629

Signature of Person In Charge

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

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Homewood Suites Nashville-Airport Kitchen
Establishment Number ≠: 605319155

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.	\top
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	\top
Garage type doors in non-enclosed areas are not completely open.	\top
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	\top
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)			
Triple sink(not set up) Dishmachine	Chlorine High temp		163			

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Reach in cooler	33					
Reach in freezer	3					
Storage freezer 1	-5					
Storage freezer 2	0					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Scrambled eggs on stem well in guest self serve	Hot Holding	141
Sausage in steam well in guest self serve area	Hot Holding	134
Unopened scrambled egg bag in reach in cooler	Cold Holding	39
Unopened scrambled egg bag in storage cooler 1	Cold Holding	42
Unopened bagged lettuce in storage cooler 2	Cold Holding	41
,		

Observed Violations							
Total # 1							
Repeated # 0 37: Self serve toppings out in guest area not protected by sneeze guard							

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Number: 605319155

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Has health policy posted
- 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: Employee practices good hand washing
- 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 sources
- 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: (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: Cooking of raw food if done is only done during evening social
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling done
- 19: See temps
- 20: See temps
- 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:

24: (NA) A highly susceptible population is not served.

25: 26:

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.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Homewood Suites Nashville-Airport Kitchen				
Establishment Number: 605319155				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				
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Establishment Information

Establishment Information								
Establishment Name: Homewood Suites Nashville-Airport Kitchen								
Establishment Number #: 605319155								
Sources								
Source Type:	Water	Source:	City					
Source Type:	Food	Source:	Sysco					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comme	ents							