



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

96

Establishment Name LIQUOR LAB NASHVILLE Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile

Address 144 2ND AVE NORTH STE 10 ☐ Temporary ☐ Seasonal

City Nashville Time in 06:20 PM AM / PM Time out 06:30 PM AM / PM

Inspection Date 03/02/2023 Establishment # 605260019 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 74

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)				
Supervision																				COS	R	WT							
1	☒	☐	☐	☐	Person in charge present, demonstrates knowledge, and performs duties.															☐	☐	5							
Employee Health																				COS	R	WT							
2	☒	☐	☐	☐	Management and food employee awareness, reporting															☐	☐	5							
3	☒	☐	☐	☐	Proper use of restriction and exclusion															☐	☐	5							
Good Hygienic Practices																				COS	R	WT							
4	☒	☐	☐	☐	Proper eating, tasting, drinking, or tobacco use															☐	☐	5							
5	☒	☐	☐	☐	No discharge from eyes, nose, and mouth															☐	☐	5							
Preventing Contamination by Hands																				COS	R	WT							
6	☒	☐	☐	☐	Hands clean and properly washed															☐	☐	5							
7	☒	☐	☐	☐	No bare hand contact with ready-to-eat foods or approved alternate procedures followed															☐	☐	5							
8	☒	☐	☐	☐	Handwashing sinks properly supplied and accessible															☐	☐	2							
Approved Source																				COS	R	WT							
9	☒	☐	☐	☐	Food obtained from approved source															☐	☐	5							
10	☒	☐	☐	☐	Food received at proper temperature															☐	☐	5							
11	☒	☐	☐	☐	Food in good condition, safe, and unadulterated															☐	☐	5							
12	☒	☐	☐	☐	Required records available: shell stock tags, parasite destruction															☐	☐	5							
Protection from Contamination																				COS	R	WT							
13	☒	☐	☐	☐	Food separated and protected															☐	☐	4							
14	☒	☐	☐	☐	Food-contact surfaces: cleaned and sanitized															☐	☐	5							
15	☒	☐	☐	☐	Proper disposition of unsafe food, returned food not re-served															☐	☐	2							
Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																				COS	R	WT							
16	☒	☐	☐	☐	Proper cooking time and temperatures															☐	☐	5							
17	☒	☐	☐	☐	Proper reheating procedures for hot holding															☐	☐	5							
Cooling and Holding, Date Marking, and Time as a Public Health Control																				COS	R	WT							
18	☒	☐	☐	☐	Proper cooling time and temperature															☐	☐	5							
19	☒	☐	☐	☐	Proper hot holding temperatures															☐	☐	5							
20	☒	☐	☐	☐	Proper cold holding temperatures															☐	☐	5							
21	☒	☐	☐	☐	Proper date marking and disposition															☐	☐	5							
22	☒	☐	☐	☐	Time as a public health control: procedures and records															☐	☐	5							
Consumer Advisory																				COS	R	WT							
23	☒	☐	☐	☐	Consumer advisory provided for raw and undercooked food															☐	☐	4							
Highly Susceptible Populations																				COS	R	WT							
24	☒	☐	☐	☐	Pasteurized foods used; prohibited foods not offered															☐	☐	5							
Chemicals																				COS	R	WT							
25	☒	☐	☐	☐	Food additives: approved and properly used															☐	☐	5							
26	☒	☐	☐	☐	Toxic substances properly identified, stored, used															☐	☐	5							
Conformance with Approved Procedures																				COS	R	WT							
27	☒	☐	☐	☐	Compliance with variance, specialized process, and HACCP plan															☐	☐	5							

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

GOOD RETAIL PRACTICES

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

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 68-14-703, 68-14-706, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 03/02/2023 Signature of Environmental Health Specialist [Signature] Date 03/02/2023

**** 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: LIQUOR LAB NASHVILLE

Establishment Number #: 605260019

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)

Food Temperature

Description	State of Food	Temperature (Fahrenheit)

Observed Violations**Total #** 6**Repeated #** 0

34:

37:

43:

46:

55:

56:

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Comments/Other Observations

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***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