

Risk Category

FOOD S

TENNES:	SEE DEPARTMEN	T OF HEALTH	
SERVICE	ESTABLISHMEN'	T INSPECTION	REPORT

O Farmer's Market Food Unit Permanent O Mobile

SCORE

Margot Cafe & Bar Establishment Name Type of Establishment 1017 Woodland St. O Temporary O Seasonal Address Nashville Time in 06:53 PM AM / PM Time out 07:00; PM City 09/21/2022 Establishment # 605149534 Embargoed 0 Inspection Date ∰ Follow-up O Preliminary Purpose of Inspection Routine O Complaint O Consultation/Other

Number of Seats 80

Follow-up Required

О3

RNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	0	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	0	0	Proper cooling time and temperature	0	0	
19		0	0	0	Proper hot holding temperatures	0	0	
20	0	0	0		Proper cold holding temperatures	0	0	5
21	0	0	0	0	Proper date marking and disposition	0	0	*
22	0	0	0	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	0		Food additives: approved and properly used	0	0	5
26	0	0			Toxic substances properly identified, stored, used	0	0	
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	0		Compliance with variance, specialized process, and HACCP plan	0	0	5

cals, and physical objects into foods.

						L PRA		3.1
		OUT=not in compliance COS=corr				inspect	on	
		Compliance Status	cos	R	WT			
	OUT	Safe Food and Water					OUT	Ut
28	_	Pasteurized eggs used where required	0	0	1	45	333	Food and nonfood-conta
29		Water and ice from approved source	0	0	2		-	constructed, and used
30		Variance obtained for specialized processing methods	0	0	ப	46	0	Warewashing facilities,
	OUT	Food Temperature Control	_		\blacksquare		-	-
31	0	Proper cooling methods used; adequate equipment for temperature	0	lo	2	47	0	Nonfood-contact surface
٠.	-	control	"	ľ	^		OUT	
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Hot and cold water avail
33	0	Approved thawing methods used	0	0	1	49	0	Plumbing installed; prop
34	0	Thermometers provided and accurate	0	0	1	50	0	Sewage and waste water
	OUT	Food Identification				51	100	Toilet facilities: properly
35	0	Food properly labeled; original container, required records available	0	0	1	52	0	Garbage/refuse properly
	OUT	Prevention of Food Contamination				53	0	Physical facilities install
36	0	Insects, rodents, and animals not present	0	0	2	54	0	Adequate ventilation an
37	0	Contamination prevented during food preparation, storage & display	0	0	1		OUT	,
38	0	Personal cleanliness	0	0	1	55	0	Current permit posted
39	0	Wiping cloths; properly used and stored	0	0	1	56	0	Most recent inspection p
40		Washing fruits and vegetables	0	0	1			C
	OUT	Proper Use of Utensils						
41	0	In-use utensils; properly stored	0	0	1	57		Compliance with TN No
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58]	Tobacco products offere
43		Single-use/single-service articles; properly stored, used	0	0	1	59	1	If tobacco products are:
44	0	Gloves used properly	0	0	1			

spect	ion	R-repeat (violation of the same code provision)		
		Compliance Status	COS	R	WT
	OUT	Utensils and Equipment			
45	M	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	100	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
56		Most recent inspection posted	0	0	٥
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
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	

John DV dess

09/21/2022

Signature of Person In Charge

Date Signature of Environmental Health Specialist

09/21/2022 Date

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 6153405620 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information								
Establishment Name: Margot Cafe & Bar								
Establishment Number #: 605149534								
NSPA Survey - To be completed if								
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.	rict access to its buildings o	or facilities at all times to	persons who are					
Age-restricted venue does not require each per	son attempting to gain entr	y to submit acceptable f	orm of identification.					
"No Smoking" signs or the international "Non-Sr	moking" symbol are not con	spicuously posted at ev	ery entrance.					
Garage type doors in non-enclosed areas are n	ot completely open.							
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or ones								
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 in	ito areas where smoking is	prohibited.						
Constitution of the constitution in the constitution in	butha dat							
Smoking observed where smoking is prohibited	by the Act.							
Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renhelt)				
Equipment Temperature								
Equipment Temperature			Townsont on / Fab.					
Decomption			Temperature (Fahr	ennew/				
			_					
Food Temperature								
Description		State of Food	Temperature (Fahr	renheit)				
Description		State of Food	Temperature (Fahr	renheit)				
Description		State of Food	Temperature (Fahi	renheit)				
Description		State of Food	Temperature (Fahi	renheit)				
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Description		State of Food	Temperature (Fahi	renheit)				
Description		State of Food	Temperature (Fahi	renheit)				
Description		State of Food	Temperature (Fahi	renheit)				

Observed Violations
Total # 2 Repeated # 0
Repeated # 0
45:
51:
THOse name at the and of this document for any violations that could not be displayed in this source.

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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Name: Margot Cafe & Bar

Establishment Information



Establishment Number: 605149534		
Comments/Other Observations		
57: 58:		
56.		
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Additional Comments		
See last page for additional comments.		
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Establishment Name: Margot Cafe & Bar	
Establishment Number: 605149534	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information					
Establishment Name: Margot Cafe & Bar					
Establishment Number # 605149534					
Sources					
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Additional Comments					