



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
88

Establishment Name: Swett's
Address: 2725 Clifton Ave.
City: Nashville
Inspection Date: 09/07/2022
Time in: 02:35 PM
Time out: 03:30 PM
Risk Category: 03
Number of Seats: 52

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.)

Table with 2 main sections: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

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

GOOD RETAIL PRACTICES

Table with 2 main sections: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act.

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.

Signature of Person In Charge: [Signature] Date: 09/07/2022
Signature of Environmental Health Specialist: Marie Taliani Date: 09/07/2022

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

Establishment Name: Swett's
 Establishment Number #: 605312026

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)
3 Compartment Sink not set up	Qa		

Equipment Temperature

Description	Temperature (Fahrenheit)
Walk-in Cooler	26
Walk-in Freezer	18

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Baked chicken on line	Hot Holding	145
Pork ribs on line	Hot Holding	150
Mac n cheese on line	Hot Holding	155
Cabbage on line	Hot Holding	148
Mashed potatoes in warmer	Hot Holding	158
Pork chop in warmer	Hot Holding	165
Cut watermelon in dessert cooler	Cold Holding	43
Raw pork in Walk-in Cooler	Cold Holding	38
Meatloaf in Walk-in Cooler	Cold Holding	38
Raw chicken in Walk-in Cooler	Cold Holding	39

Observed Violations

Total # 10

Repeated # 0

19: Fried chicken on line that was put out 30 minutes ago is at 121F

Corrective Action: PIC will reheat chicken to 165F for hot holding

21: Pan of meatloaf in Walk-in Cooler that was made 3 days ago does not have a date label

Corrective Action: PIC date labeled meatloaf

34: Thermometer needed in dessert cooler

37: There is a rain water leak entering the Walk-in Freezer. This water collects on the floor and freezes over

PIC states they are actively fixing the issue

37: Personal drink stored on food prep table in back area

39: Wet wiping cloths observed sitting on food prep surface in back area

45: Aluminum foil is used to cover all food and equipment storage surface area in kitchen

A more permanent food-safe solution should be considered in the future

46: Qa test strips are needed

51: Covered trashcan needed in womens restroom

53: Damages ceiling tiles with excessive particle build up around vents in observed in kitchen area



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): An employee health policy is available.
- 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: Observed employees washing their hands
- 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 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: (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) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 20: See temp log
- 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 and Reinhardt

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments