TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

10			E C	7												1 (
Estr	bis	hme	nt Na	ime	Nashville Big	g Picture High S	School (foc))				-				O Fermer's Market Food Unit ent Ø Permanent O Mobile			
Add					160 Rural Av	/e.						Тур	e of	Establi	ishme	O Temporary O Seasonal			
City					Nashville		Time in	10):5	5 A	١M	A	M/P	мті	me ou	ut 11:05:AM AM/PM			
Insp		on D	ate		05/08/202	3 Establishment #					Emba								
				ction	ORoutine	简 Follow-up	O Complaint			_	elimin				Cor	nsultation/Other			
Risk	Cat	ego	Ŋ		O 1	3822	03			O 4				Fo	ollow-	up Required O Yes 🕱 No Number o	Seats		
Γ			lisk													d to the Centers for Disease Control and Preve control measures to prevent illness or injury.	ntion		
						FOODBORN	E ILLNESS RI	SK F/	ACTO	orts	AND	PU	BLIC	HEA	LTH	INTERVENTIONS			
IN	in c		iance			(IN, OUT, NA, NO) for ea	NO=not observe		ltema							ach Item as applicable. Deduct points for category or subc spection R=repeat (violation of the same code prov		.)	
F	_	_				liance Status		COS	R		F					Compliance Status Cooking and Reheating of Time/Temperature		R	WT
H	IN 賞	001	r NA	NO	Person in charge pre	Supervision esent, demonstrates kn	owledge, and	0	0	5		IN		NA		Control For Safety (TCS) Foods			
H				NO	performs duties	Employee Health		•		0		00	00	0	X	Proper cooking time and temperatures Proper reheating procedures for hot holding	0	00	5
23	<u>X</u>	0	-		Management and fo Proper use of restric	od employee awarenes	is; reporting	0	8	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time at	1		
Ĥ	_			NO		d Hygionic Practicos		-		_	18	0	0	0	X	Public Health Centrol Proper cooling time and temperature	0	0	
4	憲法	00				g. drinking, or tobacco u ryes, nose, and mouth	use	0	8	5		0)33	00	8		Proper hot holding temperatures Proper cold holding temperatures	8	0	
\square				NO		g Contamination by	Hands				21	1				Proper date marking and disposition	0	0	5
7		0	0	-	No bare hand contact	ct with ready-to-eat food	ds or approved	0	ō	5	22	8	0	0	-	Time as a public health control: procedures and records	0	0	
8						properly supplied and a	ccessible	0	0	2	23	IN O	001	NA	NO	Consumer advisory provided for raw and undercooked	0	0	4
9	黨	0			Food obtained from			0				IN	OUT		NO	food Highly Susceptible Populations			
10 11		0	0			ion, safe, and unadulter		0	0	5	24	×	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0	0	X		destruction	vailable: shell stock tags	s, parasite	0	0			IN	ουτ						
13				NO	Protect Food separated and	tion from Contaminal protected	tion	0	0	4	25 26	0 溪	00	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	8	00	5
14	×	0		_		es: cleaned and sanitize		Ō	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures		_	
15	2	0			served	f unsafe food, returned t	rood not re-	0	0	2	27	0	0	黨		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Go	d Retail Practice	s are preventive m	easures to co	ntrol	l the	intr	oduc	tion	of	atho	gens	s, chemicals, and physical objects into foods.			
								600						5					
E	_		_	0		iance Status	COS=corre	COS			inspe					R-repeat (violation of the same code provision) Compliance Status		R	WT
2		001		teuriz	Safe Fe ed eggs used where r	ood and Water required			0		4		UT D	ood a	nd no	Utensils and Equipment profood-contact surfaces cleanable, properly designed,	0	0	1
23	9 0		_		d ice from approved s obtained for specialize	ource ed processing methods		00	0	2	4	+	- (and used	-		
		OUT	-	per co		adequate equipment for	r temperature			_	4		-			ig facilities, installed, maintained, used, test strips intact surfaces clean	0	0	1
3		0	con	trol			emperature .	0	0	2		0	UT			Physical Facilities			
	2		_		t properly cooked for t thawing methods use			0	0 0	1	4	_				d water available; adequate pressure stalled; proper backflow devices	8	Ō	2
3	4	0	-	mom	eters provided and ac Food I	courate		0	0	1	5	_	-			i waste water properly disposed es: properly constructed, supplied, cleaned	0	00	2
3	5	0	Foo	d prop	perly labeled; original	container; required reco	ords available	0	0	1	5	2	0	Sarbag	e/refu	use properly disposed; facilities maintained	0	0	1
		001	_			Food Contamination	n	-			5	_	-			itties installed, maintained, and clean	0	0	1
\vdash	6	-	-		odents, and animals n			0	0	2	5	-	-	vdequa	ne ve	entilation and lighting; designated areas used	0	0	1
	7					g food preparation, stor	age & display	0	0	1			UT			Administrative items			
_	9	Ó	Wip	xing cl	cleanliness oths; properly used an	nd stored				1	5					nit posted inspection posted	8	0	0
4	0	0	-	shing	fruits and vegetables Proper I	Use of Utensils		0	0	1						Compliance Status Non-Smokers Protection Act	YES	NO	WT
4	_				equipment and linens:	properly stored, dried,	handled	0	8	1	5					with TN Non-Smoker Protection Act oducts offered for sale	8	0	0
4	3	0	Sin	gle-us		es; properly stored, use				1	5	9				roducts are sold, NSPA survey completed	Ō	Ō	
	_					ns within ten (10) days m	ay result in suspen			_	servic	e esti	blish	ment p	ermit.	Repeated violation of an identical risk factor may result in rev	ocation	of yo	ur food
man	her a	nd pr	ost th	e most	recent inspection report	t in a conspicuous manne	r. You have the rig	ht to n	eques							e. You are required to post the food service establishment per filing a written request with the Commissioner within ten (10) do			
repo	. 1.	1	ta		yPace	-708, 68-14-709, 68-14-711,				, ,		7	ze,	ph	e	Zaher	05 "	<u>י</u> הר	2000
Sin	Later				0		05/0	18/2		3 Date	Siz		Te of	Emán	00/20	ental thealth Specialist	05/0	78/2	2023 Date
July	Signature of Person In Charge Date Signature of Environmental Health Specialist Date **** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****																		
PH-	267	(Rev	. 6-15	5)		Free food safety t	training classes	s are	avai	ilable	eac	h m		at the	cou	unty health department.		B	DA 629
	Please call () 6153405620 to sign-up for a class.																		

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Nashville Big Picture High School (food)
Establishment Number #: [605170536

NSPA Survey – 1	To be completed	if #57 is "No"
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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 l'emperature	
Description	Temperature (Fahrenheit)

Food Temperature	State of Food	Temperature (Fahrenheit

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Comments/Other Observations 1: 2: 3: 4: 5: 6: 7: 8: Hand washing sink dispensers are now dispensing paper towels. 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: 21: 22: 23: 24: 25: 26: 27: 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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Establishment Name: Nashville Big Picture High School (food) Establishment Number : 605170536

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

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Sources		
Source Type:	Source:	
Additional Comments		

Critical violation has been corrected.