



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
80

Establishment Name: NOODLES AND COMPANY
Address: 2116 GREEN HILLS VILLAGE DR
City: Nashville
Inspection Date: 12/07/2022
Establishment #: 605259674
Embargoed: 0
Purpose of Inspection: Routine
Risk Category: 01
Number of Seats: 99

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 columns: Compliance Status (IN, OUT, NA, NO) and COS, R, WT. Categories include 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 columns: Compliance Status (OUT) and COS, R, WT. Categories include 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, and Compliance Status (YES, NO, WT).

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: 12/07/2022
Signature of Environmental Health Specialist: [Signature] Date: 12/07/2022

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

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 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



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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)
Sanitizer bucket 1 3-compartment sink not set up High-temperature dish washer	QA	50	171

Equipment Temperature

Description	Temperature (Fahrenheit)
Pretable-cooler 2	39
Reach in cooler 1	35
Pretable-cooler 3	37
Walk in cooler	36

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Sliced cucumbers on Pretable-cooler 1	Cold Holding	50
Sliced cucumbers on Pretable-cooler 2	Cold Holding	40
Sliced beef in Reach in cooler 1	Cold Holding	34
Cooked shrimp on Pretable-cooler 2	Cold Holding	49
Sliced mushrooms on Pretable-cooler 2	Cold Holding	43
Cheese tortellini in Pretable-cooler 2	Cold Holding	48
Meatballs in steam table 1	Hot Holding	137
Meatballs in Drawer cooler 1	Cold Holding	38
Leafy greens in Walk in cooler	Cold Holding	34
Milk in display cooler	Cold Holding	42
Chicken broth in soup warmer	Hot Holding	165

Observed Violations

Total # 16

Repeated # 0

- 8: Cook station hand sink with stored dishes. CA: dishes removed.
- 8: Front hand sink not supplied with soap. CA: resupplied.
- 20: Food in Preptable-cooler 1 not reading 41 degrees or lower. CA: Doors closed, and food is now cooling.
- 20: Multiple food items on Preptable-cooler 3 not reading 41 degrees. CA: food items moved to walk in cooler.
- 26: Chemical spray bottle containing a clear liquid stored on the steamer. CA: chemical stored properly.
- 26: Chemical spray bottle stored above steam table. CA: chemical properly stored and next to single service trays.
- 34: No visible thermometer in Preptable-cooler 1.
- 36: Flying insects by water heater.
- 39: Sanitizer bucket 1 reading 50ppm QA.
- 42: Dirty knives stored on wall magnet in back prep area.
- 48: No cold water available.
- 53: Water heater leaking.
- 53: Pooling water in front of Reach in cooler 1.
- 53: Preptable-cooler 2 door does not close.
- 53: Grease droplets forming on oven hood.
- 56: Most recent inspection not posted.



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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: Employees washing hands.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: Food source(s) listed.
- 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.
- 19: Food temps listed.
- 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: (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.
- 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: Reinhards and creation garden

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Additional Comments