

Establishment Name

Address

Risk Category

City

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Permanent O Mobile Type of Establishment

O Temporary O Seasonal

级 Yes O No

SCORE

05/16/2024 Establishment # 605314911 Embargoed 0 Inspection Date

Hampton Inn Nashville Airport Century Place

1 Century Blvd

Nashville

Time in 06:30 AM AM / PM Time out 07:05; AM

Follow-up Required

O Follow-up Purpose of Inspection **E**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 42

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	N≃in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		C	05=	con	recte	d on-si	te
					Compliance Status	cos	R	WT	1 [
	IN	OUT	NA	NO	Supervisien				П		IN	OUT	1
1	麗	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	H	16	200	0	H
	IN	OUT	NA	NO	Employee Health					17	0	0	T
2	TX.	0			Management and food employee awareness; reporting	0	0		ı				П
3	×	0			Proper use of restriction and exclusion	0	0	5	П		IN	OUT	1
	IN	OUT	NA	NO	Good Hygienic Practices				17	18	0	0	7
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	17	19	家	0	П
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	0	H	20	0	菜	Г
	IN	OUT	NA	NO	Preventing Contamination by Hands				l	21	*	0	Г
6	黨	0		0	Hands clean and properly washed	0	0		1 [22	0	0	9
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	H		IN	OUT	I N
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	1 1	1	0	0	Ę
	IN	OUT	NA	NO	Approved Source				ľ	23	0	_	0
9	黨	0			Food obtained from approved source	0	0		П	П	IN	OUT	P
10	0	0	0	3%	Food received at proper temperature	0	0	1	16	24	0	$\overline{}$	Ę
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	H	4	o	0	0
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0				IN	оит	1
	IN	OUT	NA	NO	Protection from Contamination					25	0	0	D
13	0	0	窳		Food separated and protected	0	0	4		26	X	0	П
14	0	寒	0		Food-contact surfaces: cleaned and sanitized	0	0	5	ı		IN	OUT	١
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2		27	0	0	3

					Compliance Status	COS	R	WT
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	1	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	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	X	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	0	×	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

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			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	WT
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	2
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
37	885	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	0	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils	\top		
41	0	In-use utensils; properly stored	0	0	1
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	1
44		Gloves used properly	0	0	1

spect	ion	R-repeat (violation of the same code provision))		
		Compliance Status	COS	R	WT
	OUT	Utensiis and Equipment			
45	0	Food and norfood-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	0	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	0
56	0	Most recent inspection posted	0	0	۰
		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	

us manner. You have the right to request a hi 68-14-711, 68-14-715, 68-14-716, 4-5-320.

05/16/2024

Signature of Person In Charge

**** 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.

05/16/2024 Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Hampton Inn Nashville Airport Century Place Breakfast
Establishment Number ≠: 605314911

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)						
Triple sink (not set up) Dishmachine	QA High temp		167						

Equipment Temperature	
Description	Temperature (Fahrenheit)
Reach in cooler 1	33
Reach in cooler 2	36
Reach in freezer	0.4
Guest mini fridge	40

Description	State of Food	Temperature (Fahrenheit
Jnopened mozzarella in reach in cooler 1	Cold Holding	42
Jnopened milk in reach in cooler 2	Cold Holding	40
Cheese omelette out at room temp, removed		143
lash browns out of oven	Cooking	191
ogurt in guest mini fridge	Cold Holding	42

Observed Violations
Total # B
Repeated # ()
14: Employee only washes and rinses dirty dishes. CA explained proper wash, rinse, sanitize, and air dry steps for triple sink and allowing dishes in dishwasher to air dry after unloading
20: Single use cream cheese at 64F out at room temperature. Employee stated they were placed 30 min ago at the start of breakfast. CA explained that TCS foods must be kept under 41F or above 135F. Ice was placed on top to cool 37: Boxes of single use cups from delivery yesterday stored on the floor of kitchen

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Hampton Inn Nashville Airport Century Place Breakfast

Establishment Number: 605314911

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Has employee health policy
- 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: Employee properly washes 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 sources
- 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: No raw food prepared
- 15: (IN) No unsafe, returned or previously served food served.
- 16: See temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling done
- 19: See temps
- 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.
- 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.

Establishment Name: Hampton Inn Nashville Airport Century Place Breakfast			
stablishment Number: 605314911			
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Comments/Other Observations (cont'd)			
Idditional Comments (contid)			
Additional Comments (cont'd)			
See last page for additional comments.			

Establishment Information

Establishment Information							
Establishment Name: Ha	ampton Inn Nashville A	irport Century Place Breakfa	ast				
Establishment Number #:	605314911						
Sources							
Source Type:	Food	Source:	Sysco				
Source Type:	Water	Source:	City				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comme	nts						