TENNESSEE DEPARTMENT OF HEALTH

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No.						F	OOD S	ERVICE EST	ABL	ISI	IM	ENT		NSF	PEC	TIC	ON REPO	RT	sco	RE		
1			and the second														O Farmer	s Market Food Unit		ſ		
Est	ablish	men	t Nar		Margot (Cafe &	& Bar						Turn	o of f	Establi	e la more	E Porma	nent OMobile	9	r)	
Add	iress				1017 Wo	oodlar	nd St.						1 34	AC UI L	Lotation	511110		rary O Seasonal				
City	,				Nashville	е		Time	in 12	2:0	QF	M	AJ	M/P	м ті	me ou	t 01:05:					
Insc	ectio	n Da	rte		01/26/	2023	B Establish	ment # 6051495														
	pose				Routine		O Follow-up	-			O Pr			-		Cor	nsultation/Other					
Risi	Cab	egon	y		O 1	5	102	03			O 4				Fo	low-	up Required	O Yes 莨 No	Number of §	Seats	80)
		R																ures to prevent illn	rol and Preven			
							FOO	DBORNE ILLNESS	RISK F	ACT	ors	AND	PUI	BLIC	HEA	LTH	INTERVENTI	ONS				
- 13	hin ee			algaa	OUT=not in co					ltem							ach item as appli pection	Rerepeat (violation of th)	
	⊨in co	mpa	_	_			nce Statu			R		Ĩ	00.00	u on-s	ne our	ng ins	Comp	liance Status			R	WT
	_	OUT	NA	NO	Person in ch	3530 1606	Supervisio	n trates knowledge, and					IN	ουτ	NA	NO		d Roheating of Time/ trol For Safety (TCS)				
1		0	NA	NO	performs dut	ies	mployee H	÷.	0	0	5		00	00	0			time and temperatures g procedures for hot hok	tina	0	8	5
	0	0	no.	110	Managemen			wareness; reporting	_	0	5	"	IN	олт		NO		Holding, Date Markin		Ť		
3	-	0	NA	NO	Proper use o		on and exclu Hygionic Pi		0	0	Ľ	12	0	0	0			Public Health Conta ime and temperature	ler	0		
4	0	0	non.	0	Proper eating	g. tasting.	drinking, or	tobacco use	0	0	5	19	0	0	0	0	Proper hot hold	ng temperatures		0	0	
	IN		NA	NO		venting	Contamina	tion by Hands		0		20 21	00	00	8			ting temperatures rking and disposition		0	8	5
6 7	0	0	0	0		d contact	with ready-to	-eat foods or approved		0	5	22	-	0	0		Time as a public	c health control: procedu		0	0	
- I	•	0	-	-	alternate pro Handwashing			ed and accessible		0	2	23	N O	OUT	NA		Consumer advis	Consumer Advisory sory provided for raw an		0	0	
9	_	OUT	NA	NO	Food obtaine		proved So oproved sour		0	0			IN	OUT	-	NO	food High	ly Susceptible Popul	ations	-	_	-
10 11		8	0	0	Food receive	ed at prop	er temperatu			0	5	24	0	0	0		Pasteurized foo	ds used; prohibited food	s not offered	0	0	5
12	_	ŏ	0	0				tock tags, parasite	ō	ō		H	IN	OUT	NA	NO		Chemicals				
43	IN O	OUT	NA	NO				stamination		0		25 26	0	0	0	, ,		approved and properly (0	8	5
		ő			Food-contact	t surfaces	cleaned an		ő	6	5	26	IN	OUT	NA	NO	Conforma	es properly identified, sto ance with Approved I	Procedures	0		
15	0	0			Proper dispo served	sition of u	insafe food, i	returned food not re-	0	0	2	27	0	0	0		Compliance with HACCP plan	h variance, specialized p	rocess, and	0	0	5
				Goo	d Retail Pr	actices	are preve	ntive measures to	contro	l the	intr	oduc	tion	of p	atho	gens	, chemicals,	and physical object	s into foods.			
				ou	T=not in compli	ance		COS=cc	COC mected of		ALC:				3		R	repeat (violation of the sar	me code provision)			
	_	OUT	_			Complia	nce Statu d and Wat			R		É		UTI	_	_	Com	pliance Status Is and Equipment	ine verse providently	COS	R	WT
	8	0			ed eggs used	where rec	quired		0	0	1	45	_	n F			nfood-contact su	ufaces cleanable, prope	rly designed,	0	0	1
_	0	Õ	Varia		tice from app obtained for sp	pecialized	processing		8	8	2	4					and used a facilities, instal	led, maintained, used, to	est strips	0	0	1
	1	OUT	_	er co			erature Co lequate equip	pment for temperature	0	0	2	47	, ,	_			tact surfaces cle			0	0	1
_	2	-	contr		properly cool	ked for ho	t boiding			0		48		UT O ⊦	ict and	t cold		adequate pressure		0		2
3	3	0	Appr	oved	thawing meth	ods used			0	0	1	45		ΟP	Numbir	ng ins	stalled; proper ba	ckflow devices		0	0	2
	4	OUT		morrie	eters provided		ontification	1	0	0	1	50		-			waste water pro	perly disposed tructed, supplied, cleane	юd	0	0	2
3	5		Food	i prop		-		ired records available	0	0	1	53		-	-			osed; facilities maintain	ed	0	0	1
	6	001	Inco	the str	Prevent dents, and an		ood Contai	mination	0	0	2	53	_	-				aintained, and clean ting; designated areas u	sad	0	0 0	1
-	7	-						tion, storage & display	0	0	1	F	+-	UT	ocque	ne ve		nistrative items	360	Ŭ	_	
	8	_			cleanliness	ia aaning i	iood prepara	uon, storage a display	0	0	+	55	-	-	Jument	Derm	nit posted	instructive reems		0	0	
- 3	9	Ó	Wipi	ng cic	ths; properly ruits and vege		stored		0	0	1	54	_				inspection poste	d liance Status			0	0 WT
		OUT			P	roper Us	e of Utens	iis									Non	Smokers Protection	Act			
4	1 2				nsils; properly equipment and		roperly store	d, dried, handled		8	1	57	5				with TN Non-Sm ducts offered for	oker Protection Act		00	8	0
	3 4	0	Sing	e-use	a/single-servic ed properly				0	8	1	55	F	lf	tobac	co pr	oducts are sold,	NSPA survey completer	1	0	0	
	are to	corre	ect an	y viola	ations of risk fa				ension (of you	r food							n of an identical risk facto				
man	ner ar	nd po	st the	most	recent inspecti-	on report is	n a conspicuo	us manner. You have the	right to	reques								d to post the food service jest with the Commissione				
repo	et. T.)	Æ		ns 68-	1-70, 68-14-70	us, 68-14-7(ve, e8-14-709,	68-14-711, 68-14-715, 68-1			~		/	g		717	rehavic,	for				
Ri-	oat -		Darr		Charge			01	/26/2	-	3 Date	Ria	Ę	Ň	<u> </u>		ental Health Spe		()1/2	26/2	2023 Date
зy	acui	e ui	- 615		onaige	•••• Ad	dditional foo	d safety information c	an be f			-										Date

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PH-2267 (Rev. 6-15)	Free food safety training classes are available Please call () 615340	e each month at the county health department. 5620 to sign-up for a class.	RDA 629

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 #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)								

I	Equipment Temperature									
	Description	Temperature (Fahrenheit)								
I										
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ecoription	State of Food	Temperature (Fahrenheit

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Establishment Information

Establishment Name: Margot Cafe & Bar Establishment Number : 605149534

Comments/Other Observations

***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 Information

Establishment Name: Margot Cafe & Bar Establishment Number : 605149534

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