

Establishment Name

Purpose of Inspection

Risk Category

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

COS R WT

0 0

0 0

0 0

0 0

0 0

0 0

Remanent O Mobile Type of Establishment

O Temporary O Seasonal

O Yes 疑 No

04/27/2023 Establishment # 605304913 Embargoed 0 Inspection Date

O Complaint

О3

TownePlace Suites Nashville Midtown

∰ Follow-up

1500 Charlotte Avenue

Nashville

Routine

O Preliminary O Consultation/Other

Follow-up Required

Time in 02:40 PM AM/PM Time out 02:45; PM AM/PM

Number of Seats 75

04

11	N=in c	:ompi	iance		OUT=not in compliance NA=not applicable NO=not observe)\$=c	orrect	ed on-s	ite dur	ing ins	pection R*repeat (violation of the same code provis		
	Compliance Status						R	WT	VT Compliance Status					Compliance Status		
	IN	ОUТ	NA	NO	Supervision				П	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature		
1	1 嵐 0			Person in charge present, demonstrates knowledge, and	0	0	5	L					Control For Safety (TCS) Foods			
Ľ	9.0			performs duties		ľ	9	1	6 0	0	X	_	Proper cooking time and temperatures			
IN OUT NA NO		NO	Employee Health				1	7 0	0	300	0	Proper reheating procedures for hot holding				
2	2 0 0			nagement and food employee awareness; reporting				П	IN	ОИТ	NA	NO	Cooling and Holding, Date Marking, and Time as			
3	寒	0			Proper use of restriction and exclusion	0	0	•	Ш	IN	001	NA	NO	a Public Health Control		
	IN	OUT	NA	NO	Good Hygienic Practices				1	8 0	0	X	0	Proper cooling time and temperature		
4	0	0		X	Proper eating, tasting, drinking, or tobacco use	0	0	5	1	9 0	0	文	0	Proper hot holding temperatures		
5	0	0	1	*	No discharge from eyes, nose, and mouth	0	0 0 0		2	- 0-0	0	0		Proper cold holding temperatures		
	IN OUT NA NO Preventing Contamination by Hands					2	1 💥	0	0	0	Proper date marking and disposition					
6	0	0		30	Hands clean and properly washed	0	0		2	2 0	0	×	0	Time as a public health control: procedures and records		
17	l٥	0	0	×	No bare hand contact with ready-to-eat foods or approved	0	l٥	5	L	_	_		_			
-		-	_	alternate procedures rollowed		ш	IN	OUT		NO	Consumer Advisory					
8	-	OUT	NA	NO	Handwashing sinks properly supplied and accessible Approved Source	-	0 0 2		2	3 0	0	X		Consumer advisory provided for raw and undercooked food		
9	300	0	- INON	I NO	Food obtained from approved source	0	О		IН	IN	OUT	NA	NO	Highly Susceptible Populations		
10	-	ŏ	0	3	Food received at proper temperature	ŏ	ŏ	1	LЕ	-	001	3,443	100	riigiiiy susceptiste reputations		
111	8	ŏ	×	-	Food in good condition, safe, and unadulterated	ŏ	ŏ	5	2	∮ 0	0	333		Pasteurized foods used; prohibited foods not offered		
12	o	o	Ж	0	Required records available: shell stock tags, parasite destruction	ō	0		l	IN	ОИТ	NA	NO	Chemicals		
	IN	OUT	NA	NO	Protection from Contamination				2	5 0	0	X		Food additives: approved and properly used		
13	0	0	窳		Food separated and protected	0	0	4	2	6 8	0			Toxic substances properly identified, stored, used		
14	跋	0	0	1	Food-contact surfaces: cleaned and sanitized	0	0	5	П	IN	OUT	NA	NO	Conformance with Approved Procedures		
15		0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7 0	0	×		Compliance with variance, specialized process, and HACCP plan		

GOOD RETAIL PRACTICES												
OUT=not in compliance COS=corrected on-site during inspection R-repeat (violation of the same code provision)												
						XOS R WT Compliance Status		Compliance Status	COS	R	WT	
	OUT Safe Food and Water				1 [OUT		Utensiis and Equipment				
28	0	Pasteurized eggs used where required	0	0	1	1 [45 O		Food and nonfood-contact surfaces cleanable, properly designed,	0	0	•
29	0	Water and ice from approved source	0	0	2	1 L			constructed, and used	_	u	'
30		Variance obtained for specialized processing methods	0	0	1] [46 O		Warewashing facilities, installed, maintained, used, test strips		0	4
	OUT	Food Temperature Control				3 L					_	
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	11	47	0	Nonfood-contact surfaces clean	0	0	1
31	١٠	control		اما	2	11		OUT	Physical Facilities		_	
32	0	Plant food properly cooked for hot holding	0	0	1	11	48	0	Hot and cold water available; adequate pressure	0	ा	2
33	_	Approved thawing methods used	ō	Ō	1	11	49		Plumbing installed; proper backflow devices	ō	ō	2
34	_	Thermometers provided and accurate	0	0	1	11	50		Sewage and waste water properly disposed	0	0	2
	OUT		Ť	_		t t	51 O Toilet facilities: properly constructed, supplied, cleaned		ō	ō	1	
35	0	Food properly labeled; original container; required records available	0	О	1	11	52		Garbage/refuse properly disposed; facilities maintained	0	ō	1
\vdash	OUT	Prevention of Feed Contamination	Bravantian of Food Contemination		4 6	53	\sim	Physical facilities installed, maintained, and clean	0	0	1	
_	-				_	4 6	-				$\overline{}$	
36	0	Insects, rodents, and animals not present	0	0	2	IJ	54	0	Adequate ventilation and lighting; designated areas used	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	1	Ш	OUT Administrative Items					
38	0	Personal cleanliness	0	0	1	11	55	0	Current permit posted	0	ा	0
39	0	Wiping cloths; properly used and stored	0	0	1	11	56	0	Most recent inspection posted	0	0	v
40	0	Washing fruits and vegetables	0	0	1	11	Compliance Status		YES	NO	WT	
	OUT	Proper Use of Utensils				1 [Non-Smokers Protection Act					
41		In-use utensils; properly stored	0	0	1	1 C	57 58		Compliance with TN Non-Smoker Protection Act	X	0	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1][58		Tobacco products offered for sale	0	0	0
43		Single-use/single-service articles; properly stored, used	0	0	1][59		If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1] ,						

You have the right to request a h in (10) days of the date of the

04/27/2023

**** 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.

04/27/2023 Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information TownePlace Suites Nashville Midtown Restaurant Establishment Name: Establishment Number #: |605304913 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 inflitrating into areas where smoking is prohibited. Smoking observed where smoking is prohibited by the Act. Warewashing Info PPM Machine Name Sanitizer Type Temperature (Fahrenheit) Equipment Temperature Description Temperature (Fahrenheit) Food Temperature Description State of Food Temperature (Fahrenheit)

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



omments/Other C	bservations		

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.

omments/Other Obs	ervations (cont'd)	
dditional Comments	(acatal)	
dditional Comments	additional comments.	
ee last page lui	auditional comments.	

Establishment Information

Establishment Name: TownePlace Suites Nashville Midtown Restaurant Establishment Number # 605304913									
Sources									
Source Type:	Source:								
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Source Type:	Source:								
Source Type:	Source:								
Additional Comments									

Establishment Information