

Establishment Name

Purpose of Inspection MRoutine

Address

City

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Number of Seats 65

Remanent O Mobile Type of Establishment

O Temporary O Seasonal

12/15/2021 Establishment # 605261317 Embargoed 0 Inspection Date

HOLIDAY INN EXPRESS BREAKFAST

O Follow-up

1111 AIRPORT CENTER DR

Nashville

O Preliminary O Consultation/Other

Time in 07:50 AM AM / PM Time out 08:28: PM AM / PM

Risk Category Follow-up Required 级 Yes O No

O Complaint

12	<b>∉</b> -in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0	0 <b>5</b> =0
					Compliance Status	cos	R	WT	
	IN	OUT	NA	NO	Supervision				П
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	-
	IN	OUT	NA	NO	Employee Health				1 1
2	-MC	0			Management and food employee awareness; reporting	0	0		ΙГ
3	×	Proper use of restriction and exclusion		0	0	5	ш		
	IN	OUT	NA	NO	Good Hygienic Practices				1 17
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	2 2
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	2
	IN	OUT	NA	NO	Preventing Contamination by Hands				
6	100	0		0	Hands clean and properly washed	0	0		2
7	拟	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	ľ
8	0	26			Handwashing sinks properly supplied and accessible	0	0	2	1 7
	IN	OUT	NA	NO	Approved Source				ΙĽ
9	200	0			Food obtained from approved source	0	0		ΙП
10	0	0	0	×	Food received at proper temperature	0	0	1	I2
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	H
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		
	IN	OUT	NA	NO	Protection from Contamination				2
13	×	0	0		Food separated and protected	0	0	4	2
14	0	寒	0		Food-contact surfaces: cleaned and sanitized	0	0	5	
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2

Compliance Status							R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	黨	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	0	涎	Proper cooling time and temperature	0	0	
19	0	120	0	0	Proper hot holding temperatures	0	0	
20	凝	0	0		Proper cold holding temperatures	0	0	5
21	0	0	0	200	Proper date marking and disposition	0	0	1
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	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	80	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

## s to control the introduction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT	Caro rocc and comes			_
28	0	Pasteurized eggs used where required	0	0	1
29	0		0	0	_;
30	0	Variance obtained for specialized processing methods	0	0	'
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	1
34	X	Thermometers provided and accurate	0	0	Г
	OUT Food Identification				
35	0	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	<u> </u>
	OUT	Proper Use of Utensiis			
41	0	In-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0		0	0	Г
		Gloves used properly	0	0	-

pecti		R-repeat (violation of the same code provision)  Compliance Status	cos	R	W
	OUT	Utensiis and Equipment	100	-	
45	H	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	凝	Nonfood-contact surfaces clean	0	0	-
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	_:
49	0	Plumbing installed; proper backflow devices	0	0	
50	0	Sewage and waste water properly disposed	0	0	-
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	0	Physical facilities installed, maintained, and clean	0	0	,
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	Ľ
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

ction report in a conspicuous manner. You have the right to request a hi in (10) days of the date of the

12/15/2021

12/15/2021

\*\*\*\* 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.

Date

### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



### Establishment Information

Establishment Name: HOLIDAY INN EXPRESS BREAKFAST

Establishment Number #: |605261317

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.	Т
'No Smoking' signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	
Sarage type doors in non-enclosed areas are not completely open.	$\top$
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	$\vdash$
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)				
Manual Dish Sink	Chlorine	0					

Equipment Temperature				
Description Temperat				
Reach in warmer	199			
Reach in Freezer				
Reach-In Cooler	38			
Small refrigerator	40			

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Scramble eggs, Reach in warmer	Hot Holding	177
White gravy	Hot Holding	168
Liquid egg, Reach-In Cooler	Cold Holding	41
Gravy on display line	Hot Holding	150
Sausage, display line	Hot Holding	118
Scramble eggs	Hot Holding	176
Milk, refrigerator	Cold Holding	42.2

Observed Violations							
Total # 6							
Repeated # 0							
8: Hand sink block by case of biscuits							
CA removed case							
14: Dishes are only clean with soap and water, no knowledge of proper Manual Dish Sink setup to clean and sanitize. Bleach present. CA training							
19: Sausage patty not holding at 135F or above on display line CA removed and reheated to 165F or above							
34: No food thermometer present							
45: Torn gaskets on small refrigerator on display line							
· · ·							
47: Railing and unit inside of small refrigerator dirty with moldy like substance on							
display line							

<sup>&</sup>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: HOLIDAY INN EXPRESS BREAKFAST

Establishment Number: 605261317

## 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.

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- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: Us foods, sysco
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.

12:

13: (IN) All raw animal food is separated and protected as required.

15:

- 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.
- 20: See food temps
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.

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.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: HOLIDAY INN EXPRESS BREAKFAST		
Establishment Number: 605261317		
Comments/Other Observations (cont'd)		
Additional Comments (cont'd)		
See last page for additional comments.		

Establishment Information

Establishment Name: HOLIDAY INN EXPRESS BREAKFAST  Establishment Number # 605361317						
Establishment Number #: 605261317						
Sources						
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Additional Comments						

Establishment Information