

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit **Broadway Cafe** Permanent O Mobile Establishment Name Type of Establishment 110 9th AVE S O Temporary O Seasonal Address Nashville Time in 12:15 PM AM / PM Time out 12:35: PM AM / PM City

06/05/2023 Establishment # 605304616 Embargoed 0 Inspection Date

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

Risk Category О3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

s (IH, OUT, HA, HO) for a

117	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		CC	S=cor	recte	d on-si	te di
匚					Compliance Status	cos	R	WT				
	IN	OUT	NA	NO	Supervision					IN	оит	NA
1	鼷	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	×	0	0
	IN	OUT	NA	NO	Employee Health				17	õ	ŏ	ō
2	- NC	0	-		Management and food employee awareness; reporting	0	0	\neg		Ť	Ť	Ť
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	ОИТ	N.A
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	100
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	×	0	O
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l ° l	20	245	0	0
	IN	OUT	NA	NO	Proventing Contamination by Hands				21	*	0	0
6	黨	0		0	Hands clean and properly washed	0	0		22	0	0	N
7	級	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5		_		
		_	_	_	alternate procedures followed	_	_	Щ		IN	OUT	NA
8	黑	0	51.5	LUS.	Handwashing sinks properly supplied and accessible	0	0	2	23	0	ΙoΙ	M
		OUT	NA	NO	Approved Source		_	-		_		
9	黨	_			Food obtained from approved source	0	0			IN	OUT	NA
10	0	0	0	28	Food received at proper temperature	0	0	١.١	24	0	l٥	328
11	×	0	_		Food in good condition, safe, and unadulterated	0	0	5		_	Ŭ	-
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA
	IN	OUT	NA	NO	Protection from Contamination				25		0	7,0
13	黛	0	0		Food separated and protected	0	0	4	26	黨	0	
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝		0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	333	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	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	250	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	оит	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

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

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	×
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	Γ.
29	0	Water and ice from approved source	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	1
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	Т
34	0	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	:
37	328	Contamination prevented during food preparation, storage & display	0	0	,
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	·
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	г
44	10	Gloves used properly	0	0	

ecti	on	R-repeat (violation of the same code provision) Compliance Status	cos	В	w
	OUT	Utensils and Equipment	1000	к	**
	001		-	_	_
45	0	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	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	窳	Hot and cold water available; adequate pressure	0	0	- 2
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	1
53	0	Physical facilities installed, maintained, and clean	0	0	•
54	0	Adequate ventilation and lighting; designated areas used	0	0	•
	OUT	Administrative Items	П		
55	0	Current permit posted	0	0	-
56	0	Most recent inspection posted	0	0	`
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 3%	_	
58		Tobacco products offered for sale	0	0	
59		If tobacco products are sold, NSPA survey completed	0	0	

icuous manner. You have the right to request a h (10) days of the date of the 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

06/05/2023

Signature of Person In Charge

Date Signature of Environmental Health Specialist

Date

**** 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.

06/05/2023

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information									
Establishment Name: Broadway Cafe									
Establishment Number #: 605304616									
NSPA Survey - To be completed if Age-restricted venue does not affirmatively resi		e facilities at all times to	nament who are						
twenty-one (21) years of age or older.									
Age-restricted venue does not require each per	rson attempting to gain entr	y to submit acceptable for	orm 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 n	Garage type doors in non-enclosed areas are not completely open.								
Tents or awnings with removable sides or vents	s in non-enclosed areas are	not completely remove	d or open.						
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is	prohibited.							
Smoking observed where smoking is prohibited	l by the Act.								
Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fai	renhelt)					
Equipment Temperature									
Description			Temperature (Fah	renhelt)					
Food Townsonton									
Food Temperature Description		State of Food	Temperature (Fah	ranhalfi					
Decomption		state of Pood	reinperature (Fair	remient/					
1									

Observed Violations
Total # 2 Repeated # 0
Repeated # ()
37:
48:
1110as nans at the and of this document for any violations that could not be displayed in this coars.

^{&#}x27;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: Broadway Cafe	
Establishment Number: 605304616	
Comments/Other Observations	
1:	
2:	
3:	
4:	
5:	
6:	
7:	
8:	
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11:	
10:	
[11:	
13: CA: raw animal products properly arranged and stored.	
14: 15:	
15: 16:	
17:	
18:	
19: CA: cooked food properly hot held.	
20: CA: operator using appropriate methods to keep food cold.	
21:	
22:	
23:	
24:	
21: 22: 23: 24: 25: 26:	
26:	

Additional Comments

27: 57: 58:

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Broadway Cafe Establishment Number: 605304616	Establishment Information	
Establishment Number: 605304616 Comments/Other Observations (cont'd) Additional Comments (cont'd)	Establishment Name: Broadway Cafe	
Additional Comments (cont'd)	Establishment Number: 605304616	
Additional Comments (cont'd)		
Additional Comments (cont'd)	Comments/Other Observations (cont'd)	
	Additional Comments (contists	
See last page for additional comments.		
	See last page for additional comments.	

Establishment Information								
Establishment Name: Broadway Cafe								
Establishment Number #. 605304616								
Sources								
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Additional Comments								