



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
88

Establishment Name THE FAINTING GOAT
Address 300 20TH AVE NORTH
City Nashville
Inspection Date 12/15/2021
Risk Category 01
Purpose of Inspection Routine

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Table with 2 main columns: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 2 main columns: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Compliance Status, Non-Smokers Protection Act.

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit.

Signature of Person In Charge: [Signature] Date: 12/15/2021
Signature of Environmental Health Specialist: [Signature] Date: 12/15/2021

Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice

TENNESSEE DEPARTMENT OF HEALTH  
 DIVISION OF ENVIRONMENTAL HEALTH  
 FOOD INSPECTION DATA



**Establishment Information**

Establishment Name: THE FAINTING GOAT  
 Establishment Number #: 605260815

**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)
3 compartment sink was not			

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
Prep cooler	38
#2 prep cooler	37
Reach In Freezer	-10
#3 Reach In Cooler	40

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Sliced tomatoes in prep cooler	Cold Holding	40
Beans in prep cooler	Cold Holding	40
Pork sausage in #2 prep cooler	Cold Holding	38
Burger in #2 prep cooler	Cold Holding	40
Chicken on steam table	Hot Holding	140
Chicken in Reach In Cooler	Cold Holding	40
Beef in Reach In Cooler	Cold Holding	40
Boiled eggs in #2 Reach In Cooler	Cold Holding	40
Chicken in #3 Reach In Cooler	Cold Holding	40
Beef in #3 Reach In Cooler	Cold Holding	40
Sliced tomatoes in #3 prep cooler	Cold Holding	40

**Observed Violations**

**Total # 6**

**Repeated # 0**

20: Tomatoes that was sliced 7am in Reach In Cooler at 48f. Time now is 2:26pm. Corrective action, embargoed 2lbs. These tomatoes were above the fill line. The tomatoes in the bottom of the pan was reading 40f. PIC was told to stay within the fill line.

21: Chicken that was cooked yesterday around 10am in Reach In Cooler was not date marked. Corrective action, 24 hours date marking was explained to PIC and PIC date marked chicken

26: Chemical in white spray bottle under 3 compartment sink was not labeled. Corrective action, PIC labeled spray bottle.

34: There was no thermometer in low boy freezer

34: There was no thermometer in #2 Reach In Cooler

43: Paper plates stored on prep table in the front area was not upside down



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**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.
- 6: Observed
- 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: Next page
- 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: (IN) All raw animal food is separated and protected as required.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 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.
- 19: Check temp log
- 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.
- 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.

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***Comments/Other Observations (cont'd)***

***Additional Comments (cont'd)***

***See last page for additional comments.***

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**Sources**

Source Type: Food Source: Restaurant depot

Source Type: Source:

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**Additional Comments**