

Establishment Name

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Soul Antioch Kitchen Remanent O Mobile Type of Establishment

2419 Edge O Lake Dr O Temporary O Seasonal Address

Nashville Time in 12:45 PM AM/PM Time out 02:45: PM AM/PM City 05/08/2024 Establishment # 605323195 Embargoed 20 Inspection Date

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

Number of Seats 170 Risk Category О3 04 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	4=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	red		C	O\$=co	rrec
					Compliance Status	COS	R	WT] [
	IN	OUT	NA	NO	Supervision					11
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	
	IN	OUT	NA	NO	Employee Health				17	1
2	ЭX	0			Management and food employee awareness; reporting	0	0		1 🗆	П
3	×	0			Proper use of restriction and exclusion	0	0	5	ш	"
	IN	OUT	NA	NO	Good Hygienic Practices				18	
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		1 19	13
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	l °	20	0
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	D)
6	巡	0		0	Hands clean and properly washed	0	0		22	0
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	"	IN
8	0	26			Handwashing sinks properly supplied and accessible	0	0	2	23	8
	IN	OUT	NA	NO	Approved Source				ľ	10
9	黨	0			Food obtained from approved source	0	0			11
10	0	0	0	×	Food received at proper temperature	0	0		24	0
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	4	1
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			11
	IN	OUT	NA	NO	Protection from Contamination				25	
13	0	凝	0		Food separated and protected	0	0	4	26	8
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	۰
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	X	0	0	Proper cooling time and temperature	0	0	
19	-	0	0	0	Proper hot holding temperatures	0	0	
20	_	黨	0		Proper cold holding temperatures	0	0	5
21	*	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	335		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	
	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.

PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	WT
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	2
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
37	885	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	0	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils	\top		
41	0	In-use utensils; properly stored	0	0	1
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	1
44		Gloves used properly	0	0	1

ecti	2011	R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment	1		
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	0	Hot and cold water available; adequate pressure	0	0	-
49	0	Plumbing installed; proper backflow devices	0	0	- 2
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	•
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	٠
53	2%	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	V
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	100	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

er and post the most recent inspection report in a conspicuous manner. You have the right to request a he t. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of th

05/08/2024

05/08/2024 Date

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

RDA 629

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Soul Antioch Kitchen
Establishment Number #: 605323195

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.	П
"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.	\top
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.	\top
Smoking observed where smoking is prohibited by the Act.	+

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
Dishmachine	Chlorine	100						

Equipment Temperature							
Description	Temperature (Fahrenheit)						
Reach in cooler	42						
Reach in freezer	14						
Prep cooler	14						

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Mozzarella prep cooler	Cold Holding	44
Sliced tomatoes prep cooler	Cold Holding	41
Cut lettuce on prep cooler	Cold Holding	43
Cooked chicken on prep cooler	Cold Holding	41
Alfredo sauce on prep cooler	Cold Holding	37
Raw salmon in prep cooler	Cold Holding	37
Raw shrimp in prep cooler	Cold Holding	37
Bean steamwell	Hot Holding	153
Mashed potatoes steamwell	Hot Holding	140
Macaroni and cheese steamwell	Hot Holding	163
Half and half reach in cooler	Cold Holding	40
Mozzarella in prep cooler	Cold Holding	33
Ox tails walk in cooler	Cold Holding	38
Cooked potatoes walk in cooler	Cold Holding	39
Chicken wings walk in cooler	Cooling	47

Observed Violations
Observed Violations Total # 0
Repeated # ()
8: Hand sink in server area is not easily accessible
Ca will move table
8: Hand sink not accessible on cookline
Ca will move the prep cooler to create room to get to hand sink
8: Water pressure on at hand sink in dishroom is low
Ca will adjust water pressure
13: Raw fish stored above cooked potatoes and macaroni and cheese in walk in
cooler
Ca moved raw fish below ready to eat foods
18: Chicken wings at 47F in walk in cooler. They were par cooked on 5-6-24.
They did not cool down properly.
Ca Must cool down from 135F to 70F within 2 hours. Then from 70F to 41F or
below within 4 hours. Total of 6 hours.
Threw away approximately 20lbs
20: Mozzarella at 44F on prep cooler
Must be at 41F or below
Ca Placed in freezer to cool down
37: Food stored on the floor in walk in cooler
53: Wall is dirty behind cookline
53: Floor dirty under equipment

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Number: 605323195

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Employee health policy is verbal. Symptoms and diseases were given.
- 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 employee wash hands
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: Sysco,us foods
- 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.
- 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: Did not observe raw animal product cooking
- 17: (NO) No TCS foods reheated during inspection.
- 19: Hot food at 135F and above
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: Consumer advisory is on the menu
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.

57:

58:

Additional Comments

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: Soul Antioch Kitchen	
Establishment Number: 605323195	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
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Establishment Information

Establishment Information							
I STOREGISTAL STATE OF THE STAT	oul Antioch Kitchen						
Establishment Number #:	605323195						
Sources							
Source Type:	Water	Source:	City				
Source Type:	Food	Source:	Sysco, Us foods				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comme	ents						
Trash on ground are	ound dumpster. Thedun	npster is shared by the busin	esses in the strip mall.				
Must place handwa	shing signs at all hands	inks in the kitchen					