

Establishment Name

Address

Risk Category

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

O Permanent MMobile Type of Establishment

Follow-up Required

O Temporary O Seasonal

O Yes 疑 No

SCORE

City Inspection Date

WHEN PIGUE'S FLY MT #519

6304 HILLS CHAPEL RD

Nashville

Time in 01:10 PM AM / PM Time out 01:40: PM AM / PM

12/16/2021 Establishment # 605260722 Embargoed 0

∰ Follow-up Purpose of Inspection O Routine O Complaint O Preliminary O Consultation/Other О3

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	e in c	omplii	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		CC
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervisien			
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties		0	5
	IN	OUT	NA	NO	Employee Health			
2	$\exists x$	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion		0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	5
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	鉱	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible		0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	Ж	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	×	0	0		Food separated and protected	0	0	4
14	X	0	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

					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	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	_	0	0	×	Proper cooling time and temperature	0	0	
19		0	0	文	Proper hot holding temperatures	0	0	
20		0	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

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

			G00		
		OUT=not in compliance COS=com Compliance Status	COS		_
	TOUT		000	Ι.Κ.	
28	0		0		-
29	18	Pasteurized eggs used where required Water and ice from approved source	_	0	_
30	8	Variance obtained for specialized processing methods	8	8	H
30	OUT	Food Temperature Control			_
	001		_	_	_
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	Г
34	×	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	0	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	П
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	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	Т
44	0	Gloves used properly	0	0	

specti		R-repeat (violation of the same code provision) Compliance Status	COS	R	W.
	OUT	Utensiis and Equipment	1		
45	0	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	,
47	0	Nonfood-contact surfaces clean	0	0	-
	OUT	OUT Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	-
49	0	Plumbing installed; proper backflow devices Sewage and waste water properly disposed	0	0	2
50	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	羅	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	١,
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	<u> </u>
59		If tobacco products are sold, NSPA survey completed	0	0	

er. You have the right to request a hearing rega ten (10) days of the date of the

12/16/2021

Jack Chay

12/16/2021

Signature of Person In Charge

nature of Environmental Health Specialist

Date

**** 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: WHEN PIGUE'S								
Establishment Number # 605260722								
NSPA Survey - To be completed if								
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.	rnct access to its buildings o	r facilities at all times to	persons who are					
Age-restricted venue does not require each per	son attempting to gain entry	to submit acceptable for	orm of identification.					
"No Smoking" signs or the international "Non-Si	makinat aumhai sas sat can	entrumumbu posted at au						
No smoking signs of the international Non-Si	moking symbol are not con	spicuously posted at evi	ery entrance.					
Garage type doors in non-enclosed areas are n	ot completely open.							
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.								
			or spann					
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is	prohibited.						
Smoking observed where smoking is prohibited	by the Act.							
Warewashing Info	* tit *	200						
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renheit)				
		•	•					
Equipment Temperature								
Description			Temperature (Fahr	enhelt)				
			_					
Food Temperature								
Description		State of Food	Temperature (Fahr					
Description				enhelft				
		State of Food	remperature (Fani	enhelt)				
		State of Pood	Temperature (Pani	enheit)				
		State of Pode	Temperature (Pani	enhelt)				
		State of Pood	Temperature (Pani	enheit)				
		State of Pood	Temperature (Pani	enhelt)				
		State of Pood	Temperature (Pani	enhelt)				
		State of Pood	Temperature (Pani	enhelt)				
		State of Pood	Temperature (Pani	enheit)				
		State of Pood	Temperature (Pani	renheit)				
		State of Pood	Temperature (Pani	enheit)				
		State of Pool	Temperature (Pani	enheit)				
		State of Pood	Temperature (Pani	enheit)				
		State of Pood	Temperature (Pani	enheit)				
		State of Pool	Temperature (Pani	enheit)				
		State of Pool	Temperature (Pani	enheit)				
		State of Pool	Temperature (Pani	enheit)				
		State of Pool	Temperature (Pani	enheit)				

Observed Violations
Total # 2 Repeated # 0
Repeated # 0
34:
54:
111 One many at the end of this document for any violations that could not be displayed in this space.

^{&#}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



stablishment Name: WHEN PIGUE'S FLY MT #519	
stablishment Number: 605260722	
(IN): All handsinks are properly equipped and conveniently located for foc	
(INI): All handsinks are properly equipped and conveniently located for fee	ad amplayon usa
(in). All flatidslinks are properly equipped and conveniently located for loc	od employee use.
•	
: (IN) Verified date marking system in place for all ready-to-eat TCS foods	s that are held longer than 24 hours.
	•
•	

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.

Establishment Name: WHEN PIGUE'S FLY MT #519		
Establishment Number: 605260722		
Comments/Other Observations (cont'd)		
Additional Comments (cont'd)		
See last page for additional comments.		

Establishment Information

Establishment Name: WHEN PIGUE'S FLY MT #519							
Establishment Number # 605260722							
Sources							
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							

Establishment Information