

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Mcconnell Catering Remanent O Mobile Establishment Name Type of Establishment 924 Woodland St. O Temporary O Seasonal Nashville Time in 11:45; PM AM / PM Time out 11:45; AM AM / PM

02/23/2023 Establishment # 605001540 Embargoed 0 Inspection Date

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

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

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, HA, HO) for each numb

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+-		0	Hands clean and properly washed	0	-			000	-			
م اه				_	0		22	0	0	×	0	Time
(IO	10	0	No bare hand contact with ready-to-eat foods or approved	0	lo	5		_	_		_	
_			alternate procedures followed	_		ш		IN	OUT	NA	NO	_
S 0		TEUR	Handwashing sinks properly supplied and accessible	0	0	2	23	0	ΙoΙ	X		Cons
_	T NA	NO	Approved Source	_		_	I I		0117			food
0	_		Food obtained from approved source	0	0	l I		IN	OUT	NA	NO	
0		10%	Food received at proper temperature	0	0	5	24	o	l٥	320		Paste
6 0	4	_	Food in good condition, safe, and unadulterated	0	0	l ° l		_	_	-		
0	X	0	Required records available: shell stock tags, parasite destruction	0	0		Ш	IN	ОИТ	NA	NO	
OU	T NA	NO	Protection from Contamination						0	38		Food
0	0		Food separated and protected	0	0	4	26	夏	0		'	Taxio
0	0	1	Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	
_			Proper disposition of unsafe food, returned food not re-	0	0	2	27	0	0	502		Com
1	000	O XX	O 😹 O OUT NA NO O O O	O M O Required records available: shell stock tags, parasite destruction OUT NA NO Protection from Contamination O O Food separated and protected Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re-	O Required records available: shell stock tags, parasite destruction OUT NA NO Protection from Contamination O O Food separated and protected O Food-contact surfaces: cleaned and sanitized O Proper disression of unselfs food returned food not re-	O S O Required records available: shell stock tags, parasite destruction OUT NA NO Protection from Contamination O O Food separated and protected O O O Food-contact surfaces: cleaned and sanitized O O Proper disposition of unsafe food, returned food not re-	O SS O Required records available: shell stock tags, parasite destruction OUT NA NO Protection from Contamination O O Food separated and protected O O 4 Food-contact surfaces: cleaned and sanitized O O 5 Proper disposition of unsafe food, returned food not re-	O Required records available: shell stock tags, parasite destruction OUT NA NO Protection from Contamination O O Food separated and protected O O Food-contact surfaces: cleaned and sanitized O O Food-contact surfaces: cleaned and sanitized O O S Food-contact surfaces: cleaned and sanitized	O SE O Required records available: shell stock tags, parasite o o o IN OUT NA NO Protection from Contamination O O Food separated and protected O O 4 Food-contact surfaces: cleaned and sanitized O O 5 IN Proper disposition of unsafe food, returned food not re-	O SI O Required records available: shell stock tags, parasite o o o o o o o o o o o o o o o o o o o	O SE O Required records available: shell stock tags, parasite O O IN OUT NA OUT NA NO Protection from Contamination O O Food separated and protected O O O Food-contact surfaces: cleaned and sanitized O O Froper disposition of unsafe food, returned food not re-	O SE O Required records available: shell stock tags, parasite destruction OUT NA NO Protection from Contamination O O Food separated and protected O O O Food-contact surfaces: cleaned and sanitized O O O Proper disposition of unsafe food, returned food not re-

					Compliance Status	cos	R	WT
	IN	оит	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	0	Proper cooling time and temperature	0	0	
19		0	0	文		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	0.0	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

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

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	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	-
30	0	Variance obtained for specialized processing methods	0	0	١.
	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	0	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification		_	
35	0	Food properly labeled; original container; required records available	0	0	-
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	885	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	Г
	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	
44	10	Gloves used properly	- 0	0	

spect	ion	R-repeat (violation of the same code provision)		
		Compliance Status	cos	R	WT
	OUT	Utensiis and Equipment			
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	羅	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
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	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	2%	Physical facilities installed, maintained, and clean	0	0	- 1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58]	Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

nd post the most recent inspection report in a conspicuous manner. You have the right to request a hearing reg 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

The full

02/23/2023

Jack Chapsi

02/23/2023

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.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Mcconnell Catering
Establishment Number #: |605001540

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 inflitrating into areas where smoking is prohibited.	\vdash
Smoking observed where smoking is prohibited by the Act.	\vdash

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				
Low temp dish machine 3 compartment sink	CI2 QA	100					

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Walk in cooler	41					
Walk in freezer	0					

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Hash brown casserole in walk in cooler	Cold Holding	38				
Raw steak in walk in cooler	Cold Holding	38				
Spaghetti meat sauce in walk in cooler	Cold Holding	37				

Observed Violations
Total ≠ 3
Repeated # ()
37: Boxed food stored on ground in walk in cooler
47: Excessive buildup on inside of ice machine.
53: Excessive buildup under equipment and prep tables in prep area.
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^{***}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: Mcconnell Catering
Establishment Number: 605001540

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:

- 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: Halsey
- 9: Halsey, sysco
- 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:

19: (NO) TCS food is not being held hot during inspection.

20:

- 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: (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.
- 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: Mcconnell Catering	
Establishment Number: 605001540	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Information		- 1
Establishment Name: Mcconnell Catering		
Establishment Number # 605001540		
Sources		
Source Type:	Source:	
Additional Comments		