



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
87

Establishment Name: Rand Dining Hall / Chef James Bistro
Address: 2301 Vanderbilt Pl
City: Nashville
Inspection Date: 03/27/2024
Establishment #: 605002195
Embargoed: 5
Purpose of Inspection: Routine
Risk Category: 1
Number of Seats: 600

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. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS
(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

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

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

Signature of Person In Charge: [Signature] Date: 03/27/2024
Signature of Environmental Health Specialist: [Signature] Date: 03/27/2024

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

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 FOOD INSPECTION DATA



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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)
High temp washer			167

Equipment Temperature

Description	Temperature (Fahrenheit)
Under grill cooler 1	36
4door reach-in cooler	36
2 door reach-in cooler	39
Proofer 1	157

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Chicken stored in warmer	Hot Holding	156
Sprouts in 4 door reach-in cooler	Cold Holding	39
Fruit in 2 door reach-in cooler	Cold Holding	37
Rice in hot well	Hot Holding	170
Rice noodles in hot well	Hot Holding	170
Beef in proofer	Hot Holding	168
Macaroni salad in salad bar reach-in cooler	Cold Holding	40
Mac and cheese in proofer 2	Hot Holding	139
Mac and cheese on hot line	Hot Holding	140
Fish on hot line	Hot Holding	109
Fish in proofer 3	Hot Holding	145
Rice pudding in display cooler	Cold Holding	38
Chicken	Cooking	180
Cod	Cooking	153
Pork in walk-in cooler	Cooling	47

Observed Violations

Total # 8

Repeated # 0

14: Observed dish machine that is down for maintenance currently in use; Corrective Action: sign placed on machine stating it is "out of order", employees to use adjacent three compartment sink or high temp machine until maintenance is completed.

21: Observed rice pudding and mango custard stored in display cooler without date marked. Person in charge unable to verify date at which items were prepped; Corrective Action: discussed 24 hour date marking with person in charge, labelled items accordingly

22: Observed fruit held on time policy from previous breakfast service stored in 2 door reach-in cooler; Corrective Action: embargoed fruit, discussed disposition of food after 4 hours with person in charge

22: Observed fish held on hot line without time tag at 109 F; Corrective Action: embargoed, discussed tagging protocol with person in charge

22: Observed sour cream with time tag for 3/26 placed on item, sour cream has been held in refrigeration for duration of tag placement; Corrective Action: discussed when and how time tags will be used with person in charge

Several other items have time tags placed instead of date marks while placed in cold holding. Discussed difference between date and time marking with person in charge.

37: Observed employee food stored above chicken prepped for customers In warmer

42: Observed wet nesting of dishes in clean dish area

43: Observed coffee filters stored uncovered in cookie/coffee station



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: An employee health policy is present.
- 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 proper hand washing technique
- 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: See source info
- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: See food info
- 17: (NO) No TCS foods reheated during inspection.
- 18: See food info
- 19: See food info
- 20: See food info
- 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:

***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: Source:

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