

Address

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit TownePlace Suites Nashville Midtown Permanent O Mobile Establishment Name Type of Establishment

1500 Charlotte Avenue O Temporary O Seasonal

Nashville Time in 01:51; PM AM/PM Time out 02:35; PM AM/PM City 04/25/2022 Establishment # 605304913 Embargoed 0 Inspection Date

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

Number of Seats 75 Risk Category О3 04 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTION

10	¥=in ¢	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		C)S=0	om	ecte	d on-si	te duri	ing in
					Compliance Status	cos	R	WT						
	IN	OUT	NA	NO	Supervision					Τ	IN	OUT	NA	NO
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	1	6	0	0	0	200
	IN	OUT	NA	NO	Employee Health	-					ŏ	ŏ	ŏ	12
2	300	0			Management and food employee awareness; reporting	0	0			Ť	Ť			
3	×	0			Proper use of restriction and exclusion	0	0	5	П	ı	IN	ОUТ	NA	NO
	IN	OUT	NA	NO	Good Hygienic Practices				1	8	0	0	×	0
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		1	9	0	0	0	20
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	2	0	1	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands				2	1	0	250	0	0
6	巡	0		0	Hands clean and properly washed	0	0		,	2	0	0	×	0
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	Ľ		_	_		1 -
•	-	_	_	_	alternate procedures followed	_	_			Ι	IN	OUT	NA	NO
8	200	0			Handwashing sinks properly supplied and accessible	0	0	2	12	3	0	0	×	
		OUT	NA	NO	Approved Source	_		_	Ľ	1	_	_		
9	黨	0			Food obtained from approved source	0	0	l l		Ш	IN	OUT	NA	NO
10	0	0	0	×	Food received at proper temperature	0	0] _ [9	4	0	0	333	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ľ	1	~	_	000	
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			Τ	IN	оит	NA	NO
	IN	OUT	NA	NO	Protection from Contamination						0	0	X	
13	黛	0	0		Food separated and protected	0	0	4	2	6	黨	0		
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		Т	IN	OUT	NA	NO
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7	0	0	0	

_					Compliance Status	COS	к	WI
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	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	0	文	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	0	200	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	OUT	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	80	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	0		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Caro i con amo i i mori	_		_
28	0	Pasteurized eggs used where required	0	0	1
29	0		0	0	
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	:
32	0	Plant food properly cooked for hot holding	0	0	r
33	0	Approved thawing methods used	0	0	7
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	ŀ
	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	ŀ
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	'
	OUT	Proper Use of Utensils			Π
41	0	In-use utensils; properly stored	0	0	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0		0	0	r

pecti	on	R-repeat (violation of the same code provision		_	
		Compliance Status	cos	R	W
	OUT	Utensils 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	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	1
53	0	Physical facilities installed, maintained, and clean	0	0	-
54	0	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	
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 3%	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a h n (10) days of the date of the appinetitiefor

04/25/2022

e of Environmental Health Specialist

Date

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

Date

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.

Signature of Person In Charge

04/25/2022

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: TownePlace Suites Nashville Midtown Restaurant

Establishment Number #: |605304913

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	1.
"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	QA	300								

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Reach In Cooler	36					
#2 Reach In Cooler	32					
#3 Reach In Cooler	34					
#4 Reach In Cooler	35					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Chicken in #2 Reach In Cooler	Cold Holding	38
Beef in #2 Reach In Cooler	Cold Holding	40
Burger in #3 Reach In Cooler	Cold Holding	40
Egg in #3 Reach In Cooler	Cold Holding	39

Observed Violations
Total # 1
Repeated # ()
21: Cooked Chicken in Reach In Cooler does not have a date mark. Person in
charge was not sure when chicken was cooked. Corrective action, person in
charge discarded chicken voluntarily. 24 hours date marking was explained to
person in charge
""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: TownePlace Suites Nashville Midtown Restaurant

Establishment Number: 605304913

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.A.) No cooked food is cooled, prepares no TCS food from ambient temperature ingredients that require cooling, does not receive raw eggs, shellstock, or milk.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: 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.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.

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.

omments/Other Obs	ervations (cont'd)	
dditional Commonto	(acatlel)	
dditional Comments	additional comments.	
ee last page loi	auditional Comments.	

Establishment Information

Establishment Information									
Establishment Name: To	wnePlace Suites Na	shville Midtown Restaurant							
Establishment Number #:	605304913								
-									
Sources									
Source Type:	Food	Source:	US foods						
Source Type:		Source:							
Source Type:		Source:							
Source Type:		Source:							
Source Type:		Source:							
Additional Comme	nts								