

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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SCORE

Establishment Name

Address

OFarmer's Merket Food Unit
Permanent
OMobile
OTemporary
OSeasonal
Nashville

Time in 10:27 AM
AMARM Time out 11:35 AM
AMARM Time out 11:35 AM

City Nashville Time in 10:27; AM AM / PM Time out 11:35; AM AM / PM
Inspection Date 05/14/2024 Establishment # 605254446 Embargoed 0

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

Risk Category O1 誕2 O3 O4 Follow-up Required O Yes 貿 No Number of Seats

tisk 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 (IH, OUT, HA, HO) for each numbered Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.

117	¥=in c	iqmo	ance		OUT=not in compliance NA=not applicable NO=not observe	id		O)\$=co	recte	d on-si	te duri	ing ins	pi
					Compliance Status	COS	R	WT						Ξ
	IN	OUT	NA	NO	Supervision					IN	оит	NA	NO	Г
1	鼷	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	_	300	
Н	IN	OUT	NA	NO	Employee Health		-	-	17	ŏ	ŏ	*	8	-
2	NC.	0	Tex	110	Management and food employee awareness; reporting	0	0		l H	Ĕ	ŭ	-	Ť	Ė
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	ОUТ	NA	NO	ľ
	IN	OUT	NA	NO	Good Hygienic Practices				18	巡	0	0	_	P
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	_	0	0	黨	P
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	ů	20	0.00	0	0		P
	IN	OUT	NA	NO	Proventing Contamination by Hands				21	*	0	0	0	P
6	巡	0		0	Hands clean and properly washed	0	0		22	0	lol	×	0	Ŧ
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN	OUT	NA.	NO	ŀ
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	23	×	0	0		C
	IN	OUT	NA	NO	Approved Source				23	100		•		fo
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	Γ
10	0	0	0	×	Food received at proper temperature	0	0		24	0	0	320		6
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24	0	ľ	2000		r
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	оит	NA	NO	
		OUT	NA	NO	Protection from Contamination				25		0	-X		F
13	Æ	0	0		Food separated and protected	0	0	4	26	2	0			T
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Г
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		С

_	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	3%	0	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	湖	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	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	8	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 measures to control the introduction of pathogens, chemicals, and physical objects into foods.

PRACTICES

			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	
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 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	
40	0	Washing fruits and vegetables	0	0	
	OUT	Proper Use of Utensils	\top		
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	Г
44	10	Gloves used properly	-	0	

ture of Person In Charge

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	

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violations of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. 7.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.

05/14/2024

Signature of Environmental Health Specialist

05/14/2024

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

PH-2267 (Rev. 6-15) Free food safety training classes are available each month at the county health department.
Please call () 6153405620 to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: G CATERING
Establishment Number #: |605254446

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.	
Smoking observed where smoking is prohibited by the Act.	_

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
Low temperature dishwasher 3 compartment sink not in use	CI Qa	50							

Equipment Temperature						
Description Temperature (Fahr						
Bakery Reach in freezer	-5					
Chest freezer	0					
Chest freezer 2	0					
Event Reach in cooler	38					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Home made ranch in event food Reach in cooler	Cold Holding	36
House made ranch just made in Reach in cooler	Cooling	48
Half and half in event Reach in cooler 2	Cold Holding	41
Goat cheese spread in event Reach in cooler 2	Cold Holding	39
Cooked chicken nuggets in Walk in cooler	Cold Holding	38
Raw beef in Walk in cooler	Cold Holding	37
Cream cheese spread in Walk in cooler	Cold Holding	39
Cooked potatoes in expo Walk in cooler	Cold Holding	36
Cooked chicken	Cold Holding	37

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Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Health policy available on site and posted
- 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: Employees have good hand washing practices
- 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:

- 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 raw foods cooked during inspection
- 17: All foods embargoed or donated at end of event
- 18: House made ranch in event Reach in cooler cooling at 48° just placed in cooler
- 19: (NO) TCS food is not being held hot during inspection.
- 20: See temperature log.
- 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 on 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: "No Smoking" signs or the international "No Smoking" symbol are conspicuously posted at every entrance.

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.

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Sources

Source Type: Food Source: Pfg

Source Type: Food Source: Sysco

Source Type: Food Source: Us foods

Source Type: Food Source: What chefs want

Source Type: Food Source: Mccartney

Additional Comments