



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
82

Establishment Name: Union Station Banquet Kitchen
Address: 1001 Broadway
City: Nashville
Inspection Date: 05/07/2024
Time in: 09:55 AM
Time out: 11:45 AM
Purpose of Inspection: Routine
Risk Category: 1

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 Compliance Status. Rows 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, and Chemicals.

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 Compliance Status. Rows 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: 05/07/2024
Signature of Environmental Health Specialist: [Signature] Date: 05/07/2024

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: Union Station Banquet Kitchen
 Establishment Number #: 605242937

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)
Sanitizer bucket	QA	150	
3-compartment sink	QA	150	
High-temperature dish washer			164

Equipment Temperature

Description	Temperature (Fahrenheit)
Produce Walk in cooler	39
Banquet two-door Reach in cooler	31
Banquet three-door Low-boy cooler	39
Beer Walk in cooler	40

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Roasted potatoes in produce Walk in cooler	Cold Holding	45
Cooked meatballs in prodce Walk in cooler	Cold Holding	44
Cooked pulled pork in produce Walk in cooler	Cold Holding	44
Spinach dip in Banquet two-door Reach in cooler	Cold Holding	33
Yogurt in banquet three-door Low-boy cooler	Cold Holding	38
Milk in citris Walk in cooler	Cold Holding	39
Raw shrimp in melissa Reach in cooler	Cold Holding	40
Canned beans in dairy Walk in cooler	Cold Holding	37
Cooked steak off of tilt skillet	Cooking	194

Observed Violations

Total # 7

Repeated # 0

8: Paper towel dispenser jammed at server hand sink - paper towels not accessible.

CA: Paper towels made accessible.

13: Raw shell eggs stored on top of ready to eat food in dairy Walk in cooler.

CA: eggs properly stored.

20: Produce Walk in cooler not holding food at 41°F or lower - Food temps listed.

CA: Food moved to dairy Walk in cooler, maintenance ticket opened, and PIC notified not to use unit for storing TCS food until proper temperatures can be maintained.

23: Menus do not have a reminder statement and disclaimer asterisks for menu items that may be cooked to order.

CA: sales and catering notified, and menus are being updated.

37: Coffee filters stored uncovered at server drink station.

41: In use spoons stored in standing water at cook station.

53: Excessive ice buildup on food in Walk in freezer.



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Posted and reviewed.
- 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 washing hands.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: Food source(s) listed.
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (IN) Shell stock tags available.
- 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: Food temps listed.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Not observed.
- 19: (NO) TCS food is not being held hot during inspection.
- 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.
- 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: HACCP plan not in practice.
- 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: Food Source: Us foods, gourmet foods, halpers,

Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments