

Address

Inspection Date

City

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

O Temporary O Seasonal

Permanent O Mobile

SCORE

Establishment Name

TennFold Brewing

Type of Establishment 2408 LEBANON PIKE

Nashville Time in 01:10 PM AM/PM Time out 02:10:PM AM/PM 03/18/2022 Establishment # 605261894 Embargoed 0

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

Number of Seats 122 Risk Category О3 04 Follow-up Required O Yes 疑 No

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ			_	_	rrecte	d on-si	te dur	ing in	spec
_			_		Compliance Status	COS	R	WT						
	IN	OUT	NA	NO	Supervision					IN	оит	NA	NO	
1	鼷	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	0	320	Pri
	IN	OUT	NA	NO	Employee Health				1 17		ŏ	ŏ	180	Pn
2	100	0			Management and food employee awareness; reporting	0	0	$\overline{}$	1 🗀					c
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш	IN	OUT	NA	NO	ľ
	IN	OUT	NA	NO	Good Hygienic Practices				1 18	100	0	0	0	Pr
4	300	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1 19		0	0	0	Pr
5	26%	0		0	No discharge from eyes, nose, and mouth	0	0	l°.	20	0.00	0	0		Pr
	IN	OUT	NA	NO	Preventing Contamination by Hands				2	X	0	0	0	Pr
6	滋	0		0	Hands clean and properly washed	0	0		22	0	0	×	0	Tir
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN	OUT	NA.	NO	Ë
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	23	×	0	0		C
	IN	OUT	NA	NO	Approved Source				1 Ľ"	7 8	_	_		foo
9	黨	0			Food obtained from approved source	0	0		П	IN	OUT	NA	NO	П
10	0	0	0	×	Food received at proper temperature	0	0	1	1 24	0	0	323		Pa
11	×	0			Food in good condition, safe, and unadulterated	0	0	] 5	ľ	10	•	-		Pa
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	]	ΙГ	IN	оит	NA	NO	Г
	IN	OUT	NA	NO	Protection from Contamination				25		0	X		Fo
13	黛	0	0		Food separated and protected	0	0	4	20	窦	0			To
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	П	IN	OUT	NA	NO	
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Ct H/

	Compliance Status						R	WT
IN OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods								
16	0	0	0	黨	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	0	Proper hot holding temperatures	0	0	
20	243	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	黨	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

## ns, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT				
28	0	Pasteurized eggs used where required	0	0	٠
29		Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	Г
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	,
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	1
37	885	Contamination prevented during food preparation, storage & display	0	0	1
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			
41	0	In-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	r
44	0	Gloves used properly	0	0	_

		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	0	Food and norifood-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	- 3
49	0	Plumbing installed; proper backflow devices	0	0	-
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	١.
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	•
	OUT	Administrative Items	Т		
55	0	Current permit posted	ि	0	Г
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	- X	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

03/18/2022

Signature of Person In Charge

Date Signature of Environmental Health Specialis

03/18/2022 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: TennFold Brewing Establishment Number ≠: 605261894

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 ( Fahrenhelt)						
Dishmachine	Chlorine	200							
Cup dishmachine	Chlorine	200							
Triple sink (not set up)									

Equipment Temperature						
Description	Temperature ( Fahrenheit)					
Pizza station 1	35					
Pizza station 2	35					
Expo cooler 1	35					
Expo cooler 2	36					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Cooked chorizo in pizza station 1	Cold Holding	39
Cooked ground beef in pizza station 2	Cold Holding	42
Pulled pork on steam table	Hot Holding	167
Cooked pork in expo cooler 3	Cold Holding	43
Mozzarella in expo cooler 3	Cold Holding	40
Cooked chicken wings in expo cooler 2	Cold Holding	41
Raw hamburger patties in expo cooler 2	Cold Holding	39
Cooked chicken in drawer cooler 2	Cold Holding	40
Commercially cooked calamari in expo cooler 1	Cold Holding	38
Shredded chicken in walk in cooler	Cold Holding	38
Raw chorizo in walk in cooler	Cold Holding	38

Observed Violations
Total # 1
Repeated # 0
37: Personal food stored in rail of pizza station 1 cooler with restaurant food
***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

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## Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 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.

- 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.

- 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: 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.

- 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: Location vacuum seals raw meat. Cannot hold for longer than 48hrs

57:

58:

## Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<sup>&</sup>quot;See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Number:   TennFold Brewing   Establishment Number:   605261894    Comments/Other Observations (cont'd)    Additional Comments (cont'd)    See last page for additional comments.	Establishment Information	
Establishment Number: 605261894  Comments/Other Observations (cont'd)  Additional Comments (cont'd)		
Additional Comments (cont'd)	Establishment Number: 605261894	
Additional Comments (cont'd)		
Additional Comments (cont'd)	Comments/Other Observations (cont'd)	
See last page for additional comments.	Additional Comments (cont'd)	
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# Establishment Information Establishment Name: TennFold Brewing Establishment Number #: 605261894

Sources

Source Type: Food Source: Fresh point

Source Type: Food Source: Sysco

Source Type: Food Source: Us food

Source Type: Food Source: PFG

Source Type: Food Source: RFS

**Additional Comments**