

Establishment Name

Address

Risk Category

City

### TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile Type of Establishment

O Temporary O Seasonal

04/11/2023 Establishment # 605241521 Embargoed 0 Inspection Date

Sinema Restaurant

2600 Franklin Pike

Nashville

O Preliminary O Consultation/Other

Time in 03:50 PM AM/PM Time out 04:20: PM AM/PM

₩ Follow-up Purpose of Inspection Routine O Complaint О3

Number of Seats 205 Follow-up Required O Yes 疑 No

SCORE

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed					ved		С	
	Compliance Status							WT
	IN	OUT	NA	NO	Supervision			
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	ЭK	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
		OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	]
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	0	×	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT		NO	Protection from Contamination			
13	黛	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

					Compliance Status	COS	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	3%	Proper reheating procedures for hot holding	0	0	۰
	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	24	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	×		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

#### e to control the introduction of pathoge s, chemicals, and physical objects into foods.

		OUT-not in compliance COS-com	GOO		
		OUT=not in compliance COS=con	COS		_
	TOUT		-	- 11	-
28		Pasteurized eggs used where required	0	0	-
29	lŏ	Water and ice from approved source	ŏ	ŏ	١.
30	ŏ	Variance obtained for specialized processing methods	ŏ	ŏ	Н
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	Г
32	0	Plant food properly cooked for hot holding	0	0	г
33	0	Approved thawing methods used	0	0	г
34	X	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 Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	338	Contamination prevented during food preparation, storage & display	0	0	Г
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	г
	OUT	Proper Use of Utensils			Т
41	120	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	
44	0	Gloves used properly	0	О	П

pect	ion	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	羅	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48		Hot and cold water available; adequate pressure	0	0	2
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	1
52		Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

conspicuous manner. You have the right to request a he 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of the

04/11/2023

04/11/2023

Date

Signature of Person In Charge

\*\*\*\* 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: Sinema Restaurant								
#57 is "No"								
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.								
moking" symbol are not cons	picuously posted at every	entrance.						
Garage type doors in non-enclosed areas are not completely open.								
s in non-enclosed areas are r	not completely removed or	r open.						
nto areas where smoking is p	rohibited.							
d by the Act.								
Sanifizer Type	PPM	Temperature / Eah	renhelf)					
		Tomporetare (Ten	- Orimitation					
Cilionine	50							
		Temperature / Eats	renhelf)					
	State of Food	Temperature ( Fah	renhelt)					
	#57 is "No"  rict access to its buildings or  rson attempting to gain entry  moking" symbol are not cons  not completely open.  s in non-enclosed areas are r  nto areas where smoking is p	#57 is "No"  Inct access to its buildings or facilities at all times to person attempting to gain entry to submit acceptable form moking" symbol are not conspicuously posted at every not completely open.  Is in non-enclosed areas are not completely removed on to areas where smoking is prohibited.  If by the Act.  Sanitizer Type PPM  Chlorine 50	#57 is "No"  Initial access to its buildings or facilities at all times to persons who are inson attempting to gain entry to submit acceptable form of identification.  Initial access to its buildings or facilities at all times to persons who are inson attempting to gain entry to submit acceptable form of identification.  Initial access where not conspicuously posted at every entrance.  It is in non-enclosed areas are not completely removed or open.  Into areas where smoking is prohibited.  If by the Act.    Sanitizer Type					

Observed Violations
Total # 4 Repeated # 0
Repeated # 0
34:
37:
41:
47:

<sup>&</sup>quot;"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 Infor	mation	
Establishment Name:	Sinema Restaurant	
Establishment Number	605241521	

Comments/Other Observations	
1: 2: 3: 4: 5: 6: 7: 8: All hand sinks are supplied and accessible 9: 10: 11: 12: 13: 14: Chemical Dishwasher tested at 50 ppm chlorine 15:	
2:	
3:	
4:  -	
5: c.	
0: 7.	
8: All hand sinks are supplied and accessible	
g.	
10:	
11:	
12:	
13:	
14: Chemical Dishwasher tested at 50 ppm chlorine	
<b>1</b> 5:	
16:	
17: 10:	
10:	
15: 16: 17: 18: 19: 20: 21: 22: 23: 24: 25: 26: 27: 57: 58:	
20. 21·	
22.	
23:	
24:	
25:	
26:	
27:	
<u>57:</u>	
<b>5</b> 8:	

# 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>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Sinema Restaurant		
Establishment Number: 605241521		
Comments/Other Observations (cont'd)		
Additional Comments (cont'd)		
See last page for additional comments.		

Establishment Information

Establishment Information								
Establishment Name: Sinema Restaurant								
Establishment Number # 605241521								
Sources								
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Additional Comments								