

Establishment Name

Inspection Date

Risk Category

ignature of Person In Charge

Address

City

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile

O Yes 疑 No

SCORE

Type of Establishment O Temporary O Seasonal

Follow-up Required

Time in 02:10 PM AM/PM Time out 02:25: PM AM/PM

03/06/2023 Establishment # 605254711 Embargoed 0

₩ Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other О3

NASHVILLE UNDERGROUND KITCHEN

105 BROADWAY

Nashville

Number of Seats 421

	(Mark designated compliance status (IR, OUT, RA, RO) for each sambered from. For items marked OUT, mark COS or R for each from as applicable. Deduct points for category or subcategory.)																	
	IN-in compliance OUT-not in compliance NA-not applicable NO-not observed COS-corrected on-site during inspection R-repeat (violation of the same code provision)																	
	Compliance Status			COS R WT		] [						Compliance Status	COS	R	WT			
	IN	ou	T NA	NO	Supervision			П	111		оит	NA	NO	Cooking and Reheating of Time/Temperature				
Н	610		-	_	Person in charge present, demonstrates knowledge, and		T.		н	1"	١,	١,٠٠	160	100	Control For Safety (TCS) Foods			
11	羅	١0			performs duties	0	0	5	Ιħ	6 12	8	0	0	0	Proper cooking time and temperatures	0	0	
	IN	OUT	T NA	NO	Employee Health				1 17	7 (	7	0	0	300	Proper reheating procedures for hot holding	0	0	
	TX	0			Management and food employee awareness; reporting	0	0 0		1 🗆						Cooling and Holding, Date Marking, and Time as			
:	翼	0			Proper use of restriction and exclusion	0 0 0		ш	"	۱I°	TUC	NA	NO	a Public Health Control				
h	IN	OU	T NA	NO	Good Hygienic Practices				1 17	8 8	K	न	0	0	Proper cooling time and temperature	0	0	$\overline{}$
14	T XX	0			Proper eating, tasting, drinking, or tobacco use	0	О		1 17	9 8	Ŕ	0	0	0	Proper hot holding temperatures	0	0	
В	100	0		0	No discharge from eyes, nose, and mouth	0	0	l °	] [2	0 2	8	0	0		Proper cold holding temperatures	0	0	- 5
	-	-	T NA	NO	Preventing Contamination by Hands				] [2	1 2	K	0	0	0	Proper date marking and disposition	0	Ō	
Ŀ	黨	0		0	Hands clean and properly washed	0	0		<sub>2</sub>	2 0	Ы	o١	×	0	Time as a public health control: procedures and records	0	0	
ŀ	800	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0 0 5		, I ⊨	11	$\perp$	TUC		NO	Consumer Advisory	_	Ľ	
h	188	0			Handwashing sinks properly supplied and accessible	0	0 0 2		1 5	_	_	$\overline{}$	_		Consumer advisory provided for raw and undercooked			
Н	IN	OU	T NA	NO	Approved Source	-	0 1012		2	3 8	8	이	0		food	0	0	4
Ŀ	黨	0			Food obtained from approved source	0	0		1 🗆	- 11	V C	TUC	NA	NO	Highly Susceptible Populations			
1	0	0	0	133	Food received at proper temperature	0	0		1 2	4 0	╮Т	0	Ж		Pasteurized foods used; prohibited foods not offered	0	0	-
1	1 🕱	0			Food in good condition, safe, and unadulterated	0	0	5	ΙĽ	١,	1	۷.	(40)		Pasteurized loods used, prohibited loods not offered	_	_	,
1	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0 0		П	11	v c	TUC	NA	NO	Chemicals			
			T NA	NO	Protection from Contamination					5 0		0	X		Food additives: approved and properly used	0	0	-
1	1 2				Food separated and protected	0	0	4	] [2	6 8	8	0			Toxic substances properly identified, stored, used	0	0	°
1	4 🐹	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	1 [	11	N C	TUC	NA	NO	Conformance with Approved Procedures			
1	5 X	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7 0	7	0	X		Compliance with variance, specialized process, and HACCP plan	0	0	5

GOOD RETAIL PRACTICES											
OUT=not in compliance COS=corrected on-site during inspection R-repeat (violation of the same code provision)											
								Compliance Status	COS	R	WT
OUT Safe Food and Water							OUT Utensils and Equipment				
28 29		Pasteurized eggs used where required Water and ice from approved source	8	0	1 2	45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
30		Variance obtained for specialized processing methods	ŏ	18	1	╌	_	constructed, and used	-	-	-
	OUT		_		÷	46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
		Proper cooling methods used; adequate equipment for temperature	Τ_			47	0	Nonfood-contact surfaces clean	0	0	1
31	0	control	0	0	2		OUT	Physical Facilities	Ť	_	
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Hot and cold water available; adequate pressure	0	0	2
33	Ō	Approved thawing methods used	ō	Ō	1	49		Plumbing installed; proper backflow devices		Ō	
34	0	Thermometers provided and accurate	0	О	1	50	0	Sewage and waste water properly disposed	0	0	2
	OUT	Food Identification				51		Toilet facilities: properly constructed, supplied, cleaned	0	0	1
35	0	Food properly labeled; original container; required records available	0	0	1	52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
	OUT	Prevention of Feed Contamination			53	0	Physical facilities installed, maintained, and clean	0	0	1	
36	0	Insects, rodents, and animals not present	0	0	2	54	0	Adequate ventilation and lighting; designated areas used	0	0	1
37	335	Contamination prevented during food preparation, storage & display	0	0	1		OUT	Administrative Items			
38	0	Personal cleanliness	0	0	1	55	0	Current permit posted	0	0	
39	0	Wiping cloths; properly used and stored	0	0	1	56	100	Most recent inspection posted	0	0	ı "
40	0	Washing fruits and vegetables	0	О	1			Compliance Status	YES	NO	WT
	OUT	Proper Use of Utensils		_			Non-Smokers Protection A				
41	0	In-use utensils; properly stored	0	0	1	57		Compliance with TN Non-Smoker Protection Act	0		
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58		Tobacco products offered for sale	0	0	0
43		Single-use/single-service articles; properly stored, used	0	0	1	59		If tobacco products are sold, NSPA survey completed	0	0	
44	10	Gloves used properly	_0	10	1			<u> </u>			

03/06/2023

Date Signature of Environmental Health Specialist

\*\*\*\* 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.

03/06/2023

### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



	Establishment Information								
Establishment Number #:   605254711									
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NSPA Survey - To be completed if									
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	i by the Act.								
Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature ( Fah	renhelt)					
Equipment Temperature									
Description			Temperature ( Fahr	renhelt)					
[5-4]									
Food Temperature		Ship of Ford							
Food Temperature Decoription		State of Food	Temperature ( Fah	renheit)					
		State of Food	Temperature ( Fah	renhelt)					
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Observed Violations	
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"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



hment Number: 605254711  ents/Other Observations	
ents/Other Observations	
ents/Other Observations	
Preptable-cooler 2 rail has been repaired, and is now holding food at 41 degrees or	lower.
age at the end of this document for any violations that could not be displayed in this space.	

See last page for additional comments.

<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: NASHVILLE UNDERGROUND KITCHEN	
Establishment Number: 605254711	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Name: NASHVILLE UNDERGROUND KI	TCHEN
Establishment Number #: 605254711	
Sources	
Source Type:	Source:
Additional Comments	

Establishment Information