## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

in the second			A. C. C.																_	
		THE CONTRACT OF			City Kitchen	DBA: MACHE	ENRY'S ME	AT 8	&							O Farmer's Market Food Unit	Q			
Estab		(men)	t Nan	ne	581 MURFR	EESBORO PI	Κ				_	Тур	e of E	Establi	shme	ent O Mobile O Temporary O Seasonal	J			
City	99				Nashville		Time in	11	:4:	3 A	M	4		и ть	00.01	t <u>11:55</u> : <u>AM</u> AM/PM				
Inspec	etia	- Da	ta		03/29/202	23 Establishment #									110 04	<u> </u>				
Purpo					ORoutine	留 Follow-up	O Complaint	-			elimin		-		Cor	nsuitation/Other				
Risk	Cate	egon	,		01	\$82	03			04		2		Fo	llow-	up Required O Yes 賞 No	Number of S	eats	59	
		R														to the Centers for Disease Cont control measures to prevent illu	rol and Preven			
	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																			
INeir	0.00	mpile		elgne		e (IH, OUT, HA, HO) for a ce NA=not applicable	NO=not observe		ite ma							ach Item as applicable. Deduct points for pection R=repeat (violation of th				
	_	_	_			liance Status		COS	R		Ē	1	0.0110		-y	Compliance Status		cos	R	WΤ
	-	OUT O	NA	NO	Person in charge pr	Supervision resent, demonstrates k	nowledge, and	0				IN	ουτ	NA	NO	Cooking and Reheating of Time/ Control For Safety (TCS)				
			NA	NO	performs duties	Employee Health	• •	0	0	5		国家	00	0		Proper cooking time and temperatures Proper reheating procedures for hot hok	ding	00	읭	5
23	_	8			Management and fo Proper use of restri	ood employee awarene	iss; reporting	0	e	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking a Public Health Contr				
1	_	_	NA	NO	,	d Hygienic Practice	<b>18</b>	-		_	18	×	0	0	0	Proper cooling time and temperature	01	0	0	-
		8				ng, drinking, or tobacco eyes, nose, and mouth		00	0	5		X	00	0	0	Proper hot holding temperatures Proper cold holding temperatures		0	응	
	N	ол О	NA		Preventin Hands clean and pr	operly washed	y Hands	0	0	_		_	0			Proper date marking and disposition		_	0	°
_	_	0	0	0		act with ready-to-eat for	ods or approved	0	0	5	22	-	O OUT	NA NA		Time as a public health control: procedu Consumer Advisory		0	<u> </u>	_
8 3			NA	NO	Handwashing sinks	properly supplied and Approved Source	accessible	0	0	2	23	_	0	麗		Consumer advisory provided for raw and food		0	0	4
9 8	ĸ	0			Food obtained from Food received at pr	approved source		00				IN	OUT	_	NO	Highly Susceptible Popula	ations		-	
11 8	K	0			Food in good condit	tion, safe, and unadulte vailable: shell stock tag		0	0	5	24	-	0	×		Pasteurized foods used; prohibited food	s not offered	٥	이	5
12 0		0	X	O NO	destruction	tion from Contamin		0	0		25	IN O	OUT			Chemicals Food additives: approved and properly u	cod	0		
13 🖇	3	0	0	110	Food separated and	d protected			0		26	嵐	0			Toxic substances properly identified, sto	red, used	ŏ	ŏ	5
14 ) 15 )	-	0	0		Proper disposition of	ces: cleaned and saniti of unsafe food, returned			0	_	27	_	-	NA	10000	Conformance with Approved I Compliance with variance, specialized p		0	0	5
	~1	-			served							-				HACCP plan		•	-	-
				Goo	d Retail Practice	es are preventive i							_		gens	, chemicals, and physical object	s into foods.			
				00	T=not in compliance		COS=corre		n-site	during			ICE	5		R-repeat (violation of the sar				
		OUT			Safe F	liance Status Jood and Water			R	_		0	UT			Compliance Status Utensils and Equipment		COS	R	WT
28 29					ed eggs used where d ice from approved s			8	8	1	4	5 1				nfood-contact surfaces cleanable, prope and used	rly designed,	0	0	1
30					obtained for specializ	zed processing method mperature Control	5	õ	Ő	ĩ	4	6	-			g facilities, installed, maintained, used, te	est strips	0	0	1
31	T	0				adequate equipment f	or temperature	0	0	2	4	_	-	lonfoo	5-con	tact surfaces clean		0	0	1
32	+		contr Plant		properly cooked for	hot holding			0	1	4	_	υτ Ο ⊦	lot and	cold	Physical Facilities water available; adequate pressure		0		2
33	Ŧ				thawing methods us eters provided and a			00	0	1	4	_				talled; proper backflow devices waste water properly disposed		0	응	2
	-	OUT				Identification				<u> </u>	5		-			s: properly constructed, supplied, cleane	d	ŏ	ŏ	1
35		0 001	Food	i prop		container; required rec		0	0	1	5		-	-		use properly disposed; facilities maintaine	ed	0	0	1
36	ľ		Insec	ts, ro	dents, and animals i	f Food Contamination	au	0	0	2	5	-+-	-			ities installed, maintained, and clean ntilation and lighting; designated areas u	sed	0	0	1
⊢		~		_		the products				_		_	_						-	
37	+	-	Cont	amina	ation prevented durin	ng food preparation, sto	orage & display	0	0	1		0	UT			Administrative Items				0
38		0	Pers	onal o	cleanliness	ng food preparation, sto	orage & display	0	0	1	5	5	0			nit posted		0	0	-
	_	0 0 0	Pers	onal o ng cic		ng food preparation, sto	orage & display	0		1		5	0					O O YES	0	WT
38 39 40	-	0 0 0 0	Pers Wipir Was	onal o ng cic hing f	cleanliness oths; properly used a ruits and vegetables Proper	ng food preparation, sto nd stored Use of Utensils	orage & display	000	0 0 0	1 1 1	5	5	0 0 0 M	lost re	cent	nit posted inspection posted Compliance Status Non-Smokers Protection		O YES	O NO	WΤ
38 39 40 41 42	(	0 0 0 0 0 0 0 0 0	Pers Wipir Was In-us Uten	onal o ng clo hing f e ute sils, e	cleanliness this; properly used a ruits and vegetables <b>Proper</b> nsils; properly stored equipment and linens	ng food preparation, sto nd stored Use of Utensils	I, handled	000 00	0 0 0	1 1 1 1 1 1 1	5	5 1 6 1 7 8		lost re Complia	ance o pro	nit posted inspection posted Compliance Status Non-Smokers Protection with TN Non-Smoker Protection Act ducts offered for sale	Act	O YES	0 NO	wт 0
38 39 40 41	4	0000000	Pers Wipir Was In-us Uten Sing	onal o ng clo hing f ie ute sils, e le-use	cleanliness this; properly used a ruits and vegetables <b>Proper</b> nsils; properly stored equipment and linens	ng food preparation, sto nd stored Use of Utensils	I, handled	000 000	0 0 0	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	5	5 1 6 1 7 8		lost re Complia	ance o pro	nit posted inspection posted Compliance Status Non-Smokers Protection with TN Non-Smoker Protection Act	Act	O YES	0 NO	wт 0
38 39 40 41 42 43 44	to		Pers Wipir Was In-us Uten Sing Glov	onal o ng clo hing f ie ute sils, o le-use es us	cleanliness oths; properly used a ruits and vegetables <b>Proper</b> insils; properly stored inguipment and linens a/single-service article red properly ations of risk factor ite	ng food preparation, sto nd stored Use of Utensils d s, properly stored, dried les; properly stored, us	i, handled ed		0 0 0 0 0	1 1 1 1 1 1 1 1	5 5 5	5 1 6 1 7 8 9		Complia Obacco Tobacci	emit.	nit posted inspection posted Compliance Status Non-Smokers Protection with TN Non-Smoker Protection Act ducts offered for sale	Act j	O YES O O		0 r food
38 39 40 41 42 43 44	to		Pers Wipir Was In-us Uten Singl Glov	onal o ng clo hing f ie ute sils, e le-use es us y viola t perm most	cleanliness ths; properly used a ruits and vegetables <b>Proper</b> nsils; properly stored a/single-service article ed properly ations of risk factor ite int. Items identified as recent inspection repo	ng food preparation, sto nd stored Use of Utensils d ; properly stored, dried les; properly stored, us ms within ten (10) days of constituting imminent he	d, handled ed nay result in suspen with hazards shall b wr. You have the rig			1 1 1 1 1 1 1 1 1 1	5	5 0 6 0 7 8 9 9		Complia obacci tobacc nent pe	ance o pro co pro	nit posted inspection posted Compliance Status Non-Smokers Protection with TN Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor	Act i may result in revoc	O YES O O		0 r food
38 39 40 41 42 43 44	to		Pers Wipir Was In-us Uten Singl Glov	onal o ng clo hing f ie ute sils, e le-use es us y viola t perm most	cleanliness ths; properly used a ruits and vegetables <b>Proper</b> nsils; properly stored a/single-service article ed properly ations of risk factor ite int. Items identified as recent inspection repo	ng food preparation, sto nd stored Use of Utensils d s; properly stored, dried les; properly stored, us ms within ten (10) days a constituting imminent he rt in a conspicuous man	d, handled ed nay result in suspen with hazards shall b wr. You have the rig	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	O O O O O O O O O O O O O O O O O O O	1 1 1 1 1 1 1 1 1 1 1	5	7 8 9 or op	D C	Complia obacci tobacci tobaci s shall is repor	ent o pro o pro co pro co pro	nit posted inspection posted Compliance Status Non-Smokers Protection with TN Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor a. You are required to post the food service of ling a written request with the Commissioner M	Act i r may result in revoc establishment permit r within ten (10) days	O YES O O O	O NO O O O O O O O O O O O O O O O O O	0 r food
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38 39 40 41 42 43 44 Failure service manne report.	to e est T.C	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	Pers Wipin Was In-us Uten Sing Glov	onal o ng clo hing f sils, c le-use es us y viole t perm most ns 68-	cleanliness this; properly used a fruits and vegetables <b>Proper</b> insils; properly stored requipment and linens adsingle-service article red properly stions of risk factor itse init. Items identified as recent inspection repo 14-703, 68-14-706, 68-1 Charge	Additional food safet	1, handled ed may result in suspen sith hazards shall be we. You have the rig 1, 68-14-715, 68-14-71 03/2 y information can	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5	5 6 7 8 9 4 4 4 4 4 4 4 4 4 4 4 4 4	D CC D N CT T T T T T T T T T T T T T T T T T T	Complia obacco Tobacco	enti ance o pro co pro	Init posted Inspection posted Compliance Status Non-Smokers Protection with TN Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor a. You are required to post the food service- ling a written request with the Commissione M	Act i r may result in revoc establishment permit r within ten (10) days	O YES O O O		0 r food of this 023

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 62		
rivezor (new. o-ro)	Please call (	) 6153405620	to sign-up for a class.	nor of

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



#### Establishment Information

Establishment Name: City Kitchen DBA: MACHENRY'S MEAT & THREE Establishment Number #: 605261124

#### 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 Maohine Name Sanitizer Type PPM Temperature ( Fahrenheit)

Equipment Temperature	
Description	Temperature (Fahrenheit)

Description	State of Food	Temperature ( Fahrenheit

Observed Violations		
iotal # 3		
total # 3 Repeated # 0		
-3:		
.5:		
-5. '0.		
3:		

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#### Establishment Information

Establishment Name: City Kitchen DBA: MACHENRY'S MEAT & THREE Establishment Number : 605261124

Comments/Other Observations	
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer t 22: 23: 24: 25: 26: 27: 57: 58:	
2.	
δ. Λ·	
4. F:	
7.	
7. 8.	
Q.	
5. 10 <sup>.</sup>	
11.	
12 <sup>.</sup>	
12. 13 <sup>.</sup>	
1 <u>0</u> .	
15 <sup>.</sup>	
16.	
17.	
18	
19 <sup>.</sup>	
20.	
21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer t	han 24 hours.
22. (inv) vermed date marking system in place for an ready to eat 100 loods that are new longer t	
23	
24	
25	
26	
27:	
57:	
58:	
the area at the and of this document for any violations that could not be displayed in this appear.	

\*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.

## Establishment Information

Establishment Name: City Kitchen DBA: MACHENRY'S MEAT & THREE Establishment Number : 605261124

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

#### Establishment Information

Establishment Name: City Kitchen DBA: MACHENRY'S MEAT & THREE Establishment Number # 605261124

Sources		
Source Type:	Source:	

#### Additional Comments

All critical violations have been corrected.