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

SCORE

¥		744	and the second														(		
Esta	bis	hme	nt Na		City Kitchen I	DBA: MACHEN	NRY'S ME	AT &	۶.			Tur	w of F	Establi	iehme	Fermer's Market Food Unit     W Permanent O Mobile	r	7	
Add	ress				581 MURFRE	EESBORO PK						1.33	AC UIL	-91010	ISH ING	O Temporary O Seasonal			
City					Nashville		Time in	09	9:0	2 A	Μ	A	M/P	и ті	me o	аt <u>10:10</u> : <u>AM</u> АМ/РМ			
Insp	ecti	on C	Date		05/14/202	4 Establishment #	60526112	4			Emba	irgoe	d <u>7</u>	2					
Puŋ	2054	of	Inspec	tion	Routine	O Follow-up	O Complaint			O Pre	limin	ary		c	Cor	nsultation/Other			
Risi	Ca	tego			01	<u>\$8</u> 2	<b>O</b> 3			<b>O</b> 4						up Required 亂 Yes O No Number of		59	)
L			Risk													I to the Centers for Disease Control and Preve control measures to prevent illness or injury.	ntion		
		0	lark de	miana	ted compliance status											INTERVENTIONS ach liam as applicable. Deduct points for category or subca	lessory.	,	
IN	⊧in ¢		liance		OUT=not in compliance	e NA=not applicable	NO=not observe	rd .		C0						pection R=repeat (violation of the same code provi	sion)		
h	IN	ou	T NA	NO		Supervision		COS	R	WT	Ь	IN	OUT	NA	NO	Compliance Status Cooking and Reheating of Time/Temperature	cos	R	WT
1	×	-	-			sent, demonstrates kno	wiedge, and	0	0	5	16	IN X		0		Control For Safety (TCS) Foods Proper cooking time and temperatures			
2	100		T NA	NO		Employee Health od employee awareness	reporting	0				8 34		ŏ	-	Proper reheating procedures for hot holding	_	0	5
$ \rightarrow $	区区	0	-		Proper use of restrict		s, reporting	ō	ō	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
ļ			T NA			A drinking, or tobacco u	-	0			18	) ()	0	0	_	Proper cooling time and temperature Proper hot holding temperatures		8	
4		0		0	No discharge from ey	yes, nose, and mouth		ŏ	0	5	20	0	×	0		Proper cold holding temperatures	0	0	5
6	IN X	00	T NA		Hands clean and pro			0	0		21 22		× 0	0 ※	0	Proper date marking and disposition Time as a public health control: procedures and records	0	0 0	
	×	0	-	0	alternate procedures			0	0	5		IN	OUT		-	Consumer Advisory	ľ	-	
	IN		T NA	NO	Handwashing sinks p	properly supplied and ac Approved Source	coessible	0	0	2	23	0	0	黛		Consumer advisory provided for raw and undercooked food	0	0	4
	高の				Food obtained from a Food received at pro			0	0			IN	OUT		NO	Highly Susceptible Populations			
11	0	X		_	Food in good condition	on, safe, and unadultera ailable: shell stock tags.		0	0	5	24	_	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	O	0	T NA		destruction	ion from Contaminat		0	0	_	25	IN O	OUT	NA	NO	Chemicals Food additives: approved and properly used	0	ы	
13	X	0	0		Food separated and			0	8	4		100 IN	0 OUT		NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	ŏ	0	5
-	<u>~</u>	_	_	1	Proper disposition of	unsafe food, returned f		0	ŏ	2	27	_	0	X		Compliance with variance, specialized process, and	0		5
											121					LACOD also			
				-	served			Ŭ	Ŭ	-	21	-	-			HACCP plan	ľ	Ŭ	
				God		s are preventive m	easures to co	ontrol	the		duc			atho		HACCP plan , chemicals, and physical objects into foods.		Ŭ	
					od Retail Practice		cos-corre	entrol cied or	D R	a (Al during	duc L PR	ACT	ICE	atho		chemicals, and physical objects into foods. R-repeat (violation of the same code provision)	<u> </u>		WT
		OU	T	00	od Retail Practice: IT=not in compliance Compli Safe Fo	ance Status od and Water		cted or COS	D R	art. during WT	duc L PR	ction	ICES UT	atho	gens	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment	<u> </u>		WT
	8	00	T Pas Wat	OU teurize	IT=not in compliance Compliance Safe Fe ed eggs used where re d ice from approved so	ance Status ed and Water equired ource		cted or COS	the Parts R O	auring during WT	duc L PR	ction	icei≲ uπ o <sup>Fe</sup>	atho	gens nd no	R-repeat (violation of the same code provision) Compliance Status	<u> </u>		WT
		00	T Pas Wat Vari	OU teurize	A Retail Practice: IT=not in compliance Compli Safe Fe ed eggs used where re d ice from approved so obtained for specialize	ance Status ed and Water equired		cted or COS	the site R	auring during WT	duc	ction 5		ood al	gena nd no cted,	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed,	cos	R	
22233	9	0000	T Pas Wat Vari	OU teurize ance o per co	A Retail Practices	ance Status ed and Water equired ource ed processing methods	COS=corre	cted or COS	the Parts R O	auring during WT	duc inspe	Ction 5 ( 5 ( 7 )		ood al	gens nd no cted, ashin	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips rtact surfaces clean	cos O	R	
2223	9 0 1 2	000000000000000000000000000000000000000	T Pas Wat Vari T Prop cont	ou teurize er and ance o per co trol	A Retail Practice: Trinct in compliance Compli Safe Fo ed eggs used where re d ice from approved so obtained for specialize Food Temp oling methods used; a d properly cocked for h	ance Status equired ource id processing methods perature Control idequate equipment for not holding	COS=corre		0 R	au A during WT 1 2 1 2 1	40 40 40 40 40 40	Clion 5 ( 5 ( 7 2 8 (		ood al onstru Varewi	gena nd no cted, ashin d-cor	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips itact surfaces clean Physical Pacilities water available; adequate pressure	0 0 0 0	R 0 0 0	1 1 2
2223	9 0 1	000000000000000000000000000000000000000	T Pas Wat Vari T Prop cont Plar App The	ou teurize ance o per co trol nt food roved	A Retail Practices Trinct in compliance Compli Safe Fo ed eggs used where re d ice from approved so obtained for specialize Food Temp oling methods used; a	ance Status equired ource id processing methods perature Control idequate equipment for not holding id	COS=corre		0 12 >-site R 0 0 0	au A during WT 1 2 1 2	27 <b>duc</b> 1 PR 44 44 44 44 44 50	Ction 5 ( 5 ( 7 2) 5 ( 9 ( 9 ( 9 (		ood al onstru Varew lonfoo lot and iumbii iewag	gens nd no cted, ashin d-cor f cold ng ins e and	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips itact surfaces clean Physical Facilities water available; adequate pressure italled, proper backflow devices waste water properly disposed	0 0 0 0 0	R 0 0 0 0	1 1 1
22 22 3 3 3 3 3 3	9 0 1 2 3 4		T Pas Vati T Proj cont Plar App The	ou teurize ance o per co trol nt food rmom	od Retail Practices Trinot in compliance Compli Safe Fe ed eggs used where re dice from approved so obtained for specialize Feed Temp coling methods used; a d properly cocked for h I thawing methods use eters provided and ac Feed In	ance Status eod and Water equired ource ind processing methods perature Control indequate equipment for not holding id curate dentification	COS=corre		0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 2 1 2 1 1 1 1 1 1	27 produce 44 44 44 44 44 50 57	Ction 5 0 5 0 7 2 0 0 8 0 9 0 1 0		ood al onstru Varew lonfoo lot and lumbii evilet fa	gena nd no ccted, ashin d-cor d cold ng ins e and acilitie	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities (water available; adequate pressure talled; proper backflow devices waste water properly disposed es: properly constructed, supplied, cleaned	0 0 0 0 0 0 0	R 0 0 0 0 0 0	1 1 2 2 2 1
22 22 3 3 3 3 3 3	9 0 1 2 3	000000000000000000000000000000000000000	T Pas Var T Proj cont Plar App The T Foo	ou teurize ance o per co trol nt food rmom	od Retail Practices Compliance Compli Safe Fe ed eggs used where re dice from approved so obtained for specialize Food Tom oling methods used; a d properly cocked for h I thawing methods use eters provided and ao Food I port labeled; original c	ance Status od and Water equired ource id processing methods perature Control idequate equipment for not holding id curate	COS=corre temperature rds available		0 1 1 1 1 1 1 1 1 1 1 1 1 1	au Al during WT 1 2 1 2 1 1	27 <b>duc</b> 1 PR 44 44 44 44 44 50	A en ction 5 ( 5 ( 7 2) 6 ( 9 ( 9 ( 9 ( 9 ( 1 ( 2 (		ood au ood au onstru Varew Varew Varew Varew Varew Varew Varew Varew Varew Varew Varew	gena nd no cted, ashin d-cor d-cor d-cor d-cor d-cor d-cor d-cor d-cor	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips itact surfaces clean Physical Facilities water available; adequate pressure italled, proper backflow devices waste water properly disposed	0 0 0 0 0 0 0 0 0 0 0 0 0 0	R 0 0 0 0	1 1 1 2 2 2
22 22 33 33 33 33 33 33	9 0 1 2 3 4		T Pas Wat Vari Plar App The T Foo	ou teurize ance o per co trol tt food mom	od Retail Practices Compliance Compli Safe Fe ed eggs used where re dice from approved so obtained for specialize Food Tom oling methods used; a d properly cocked for h I thawing methods use eters provided and ao Food I port labeled; original c	ance Status equired ource id processing methods perature Control idequate equipment for not holding id curate dentification container; required reco Feed Contamination	COS=corre temperature rds available		0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 2 1 2 1 1 1 1 1 1	44 44 44 43 50 55	Action Color 5 ( 6 ( 7 ) 6 ( 9 ( 9 ( 9 ( 1 ( 2 ( 3 ))		ood al oostru lonfoo lot anc fumbii ewag oilet fi Garbag	gena nd no ccted, ashin d-cor d cold ng ins e and acilitie ge/refi	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled, proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained	0 0 0 0 0 0 0 0 0 0 0 0 0 0	R 0 0 0 0 0 0 0 0 0 0	1 1 2 2 2 1 1
	9 0 1 2 3 4 5		T Pas Wat Vari Proj cont Plar App T Foo	ou teurizi ance o per co rrol rt food rroved mom d prop	od Retail Practices Compliance Compli Safe Fo ed eggs used where re dice from approved so obtained for specialize Food Tem coling methods used; a d properly cooked for h it thawing methods use eters provided and ao Food It perty labeled; original of Prevention of codents, and animals ne	ance Status equired ource id processing methods perature Control idequate equipment for not holding id curate dentification container; required reco Feed Contamination	COS=corre temperature			arA during WT 1 2 1 1 1 1 1 1	41 42 42 44 44 44 44 50 57 57 57 57	Clion Clion 5 6 7 2 0 1 0 1 0 1 0 1 0 1 0 0 1 0 0 0 0 0 0 0 0 0 0 0 0 0		ood al oostru lonfoo lot anc fumbii ewag oilet fi Garbag	gena nd no ccted, ashin d-cor d cold ng ins e and acilitie ge/refi	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips stact surfaces clean Physical Facilities water available; adequate pressure stalled; proper backflow devices waste water properly disposed es: properly constructed, supplied, cleaned use properly disposed, facilities maintained lities installed, maintained, and clean		R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 2 2 2 1 1
	9 0 1 2 3 4 5 6 7 8	0 10 0 2000 0 2000 0	T Pas Wat Vari Prop cont App T Far Foo Con T T Inse Con	eurize ance of per co roved mom d prop ccts, ro tamin sonal of	od Retail Practices The not in compliance Compli Safe Fe ed eggs used where re dice from approved so obtained for specialize Feed Tem oling methods used; a d properly cooked for h thawing methods use eters provided and ac provented and ac Prevention of odents, and animals ne ation prevented during cleanliness	ance Status equired burbe ed processing methods perature Control adequate equipment for not holding id curate dentification container; required reco Food Contamination ot present g food preparation, stora	COS=corre temperature			arAl during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 44 50 53 53 54	Con Con S ( S ( Con S ( Con Con S ( Con Con Con Con Con Con Con Con		ood al ood al onstru Varew Varev V V V V V V V V V V V V V V V V V V V	gena nd no cted, ashin d-cor d cold ng ins e and acilitie ge/refu al faci the ve	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips stact surfaces clean Physical Pacilities water available; adequate pressure stalled; proper backflow devices waste water properly disposed es: properly constructed, supplied, cleaned use properly disposed, facilities maintained lites installed, maintained, and clean ntilation and lighting, designated areas used Administrative items int posted		R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 2 2 2 1 1
	9 0 1 2 3 4 5 6 7	000 10 0 2000 0 2000 2	T Pas Wat Vari Proj cont App T Plar Foo T T Inse Con T Unse Con Vig Vig Vig Vig Vig Vig Vig Vig Vig Vig	eurize teurize ance of per co roved mom d prop ccts, ro tamin sonal ( ing cit	od Retail Practices Trinot in compliance Compli Safe Fe ed eggs used where re d ice from approved so obtained for specialize Feed Tem oling methods used; a d properly cooked for h it hawing methods use eters provided and ac proventlo of prevention of odents, and animals no ation prevented during cleanliness oths; properly used an fruits and vegetables	ance Status equired burbe ed processing methods perature Control adequate equipment for not holding id curate dentification container; required reco Food Contamination ot present g food preparation, stora d stored	COS=corre temperature			arAl during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 44 50 53 53 54	Con Con S ( S ( Con S ( Con Con S ( Con Con Con Con Con Con Con Con		ood al ood al onstru Varew Varev V V V V V V V V V V V V V V V V V V V	gena nd no cted, ashin d-cor d cold ng ins e and acilitie ge/refu al faci the ve	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, property designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities (water available; adequate pressure tailed; proper backflow devices waste water properly disposed es: property constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean ntilation and lighting; designated areas used Administrative Items nit posted inspection posted Compliance Status		R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 2 2 2 1 1 1 1 1 0
22 22 33 33 33 33 33 33 33 33 33 44 4	9 0 1 2 3 4 5 5 6 7 8 9 0 0	02000 m 0 2 0 2000 0 20002	T Pas Wat Vari Plar App Plar App T T Foo T T Con S Con S Con S Con S T T I Inse S Con T T T T T T T T T T T T T T T T T T T	ou teurize ance o per co trol nt food roved d prop cots, ro tamin sconal o ing ck shing f	od Retail Practice Compliance Compli Safe Fo ed eggs used where re dice from approved size Food Tem obtained for specialize Food Tem oling methods used; a d properly cooked for h i thawing methods use eters provided and ac Food I berty labeled; original of Prevention of odents, and animals ne ation prevented during cleanliness oths; properly used an fruits and vegetables Proper U	ance Status equired purce id processing methods perature Control idequate equipment for int holding id curate dentification container; required reco Food Contamination ot present g food preparation, store d stored Jac of Utensils	COS=corre			arAll during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 44 45 56 55 55 55 55 55	A en ction 5 7 2 0 3 2 4 0 5 0 7 2 7 2 7 7 7 7 7 7		atho ood al onstru Varew Varev V V V V V V V V V V V V V V V V V V V	gena nd no cted, ashin d-cor d cold ng ins e and acilitie refrefi al faci the ve	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips stact surfaces clean Physical Facilities water available; adequate pressure stalled, proper backflow devices waste water properly disposed es: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean ntilation and lighting; designated areas used Administrative items nit posted inspection posted Compliance Status Non-Smokers Protection Act	COS 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		1 1 2 2 2 1 1 1 1 1 0
	9 0 1 2 3 4 5 5 6 7 8 9 0 0 1 2 3	WOO2000 W 0 2 0 2000 0 20002	T Pas Wat Vari Plar App The T Foo T Foo T Con T	ou teurize ance o per co rrol tt fooc roved d prop tamin tosonal ( ing cit shing t se ute rsils, o gle-use	od Retail Practices Trenot in compliance Compli Safe Fo ed eggs used where re dice from approved sc iobtained for specialize Food Tem coling methods used; a d properly cocked for h ithawing methods used; a d properly cocked for h ithawing methods use eters provided and ao Food I b perly labeled; original c Prevention of codents, and animals ne ation prevented during cleanliness coths; properly used an fruits and vegetables Proper L msils; properly sored equipment and linens; e/single-service article	ance Status equired burbe ed processing methods perature Control adequate equipment for not holding id curate dentification container; required reco Food Contamination ot present g food preparation, stora d stored	COS=corre			arAll during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 44 50 55 55 55 55	A (+1) C (5) C (5) C (7) C		atho ood a onstru Varew lonfoo olet fe sarbag dequa dequa lost re lost re	gena nd no cted, ashin d-cor d cold ng ins e and acilitie ge/refi al faci the ve t perm cent	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips stact surfaces clean Physical Pacilities water available; adequate pressure stalled; proper backflow devices waste water properly disposed es: properly constructed, supplied, cleaned use properly disposed, facilities maintained lities installed, maintained, and clean ntilation and lighting, designated areas used Administrative items nit posted inspection posted Compliance Status Non-Smokers Protection Act	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 2 2 2 1 1 1 1 1 0
	9 0 1 2 3 4 5 5 6 7 8 9 0 1 2 3 4	01002000 m 0 2 0 2000 0 20002	T Pass Wat Vari Proj cont Plar App T Proj cont T Foo Con T Con T Unse Vip Via Sing Glov	eurize ance of per co rol d prop cts, ro tamin sonal of ing ck shing t se ute nsils, of gle-use ves us	od Retail Practices Trinot in compliance Compli Safe Fo ed eggs used where re dice from approved so obtained for specialize Food Tem obtained food tem obtained food tem obtained foo	ance Status equired burbe equired burbe ed processing methods perature Control adequate equipment for not holding id curate dentification container; required reco Food Contamination ot present g food preparation, store d stored Jse of Utensils properly stored, dried, 1 es; properly stored, dried, used	COS=corre			arAl during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 44 44 44 55 55 55 55 55 55 55 5	Con Con Con Con Con Con Con Con		atho ood al onstru Varew lonfoo lot and lonfoo lot and lonfoo	gena nd no cted, ashin d-cor d cold acilitie e/refu al faci te ve t perm cent t perm cent	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, property designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled, proper backflow devices waste water properly disposed is: properly constructed, suppled, cleaned use properly disposed, facilities maintained lities installed, maintained, and clean ntilation and lighting; designated areas used Administrative items nit posted inspection posted Compliance Status Non-Smoker Protection Act ducts offered for sale poducts are sold, NSPA survey completed	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		1 1 1 2 2 2 1 1 1 1 1 1 1 0 WT
22 22 33 33 33 33 33 33 33 33 33 33 44 44 44	9 0 1 2 3 4 5 5 6 6 7 8 9 0 0 1 2 2 3 4		T Pas Wat Vari Plar App T Foo T Foo Con T Con Foo Con T Con T Con T Con Con T Con T	OU teurizo er ance per co trol nt food roved d prop cots, ro tamin sonal d ing ck shing t se ute msits, c gle-uso ves us	od Retail Practice: Compliance Compli Safe Fo ed eggs used where re dice from approved so obtained for specialize Food Temp oling methods used; a d properly cooked for h it having methods used; a d properly cooked for h provention of codents, and animals no ation prevented during cleanliness oths; properly used an fruits and vegetables Proper U ensils; properly stored equipment and linens; ations of risk factor item mit, items identified as c	ance Status equired burbe equired burbe diprocessing methods perature Control idequate equipment for int holding d curate dentification container; required reco Food Contamination ot present g food preparation, stora d stored Jse of Utensils properly stored, dried, 1 is; properly stored, used swithin ten (10) days me constituting imminent beal	COS=corre			arAll during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 44 44 45 55 55 55 55 55 55 55 5	A + 1 ction 0 5 0 6 7 2 0 0 1 1 1 0 0 1 1 0 0 1 1 0 0 1 1 0 0 1 1 0 0 0 0 0 0 0 0 0 0 0 0 0		atho ood a onstru Varew lonfoo olet fi Sarbag dequa dequa dequa dequa colet fi Sarbag dequa colet fi Sarbag dequa colet fi Sarbag dequa colet fi Sarbag dequa colet fi Sarbag dequa colet fi Sarbag dequa colet fi Sarbag set fi S	gena nd no cted, ashin d-cor d cold ng ins e and acilitie ge/refi al faci the ve t perm cent ance o pro co pro co pro	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Pacilities water available; adequate pressure talled, proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean ntilation and lighting; designated areas used Administrative Items hit posted inspection posted Compliance Status Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revolution • You are required to post the food service establishment performance of the service establishment performance of the food servi	COS 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		1 1 1 2 2 2 1 1 1 1 1 1 1 0 WT 0 0
22 22 33 33 33 33 33 33 33 33 33 33 33 3	9 0 1 2 3 4 5 5 6 7 7 8 9 9 0 1 2 2 3 4		T Plar Proj cont Plar Plar App Plar T Foo T Con T Unse Con T Unse Con T Unse Con T Unse Con T Unse Con T Unse Con T	OU teurize ance of per co- trol troved mom- d prop tamin sonal of tamin sonal of	od Retail Practices Trenot in compliance Compli Safe Fo ed eggs used where re dice from approved sc obtained for specialize Food Tem oling methods used; a d properly cocked for h I thawing methods used; a d properly cocked for h I thawing methods used; a d properly cocked for h I thawing methods used; a d properly cocked for h I thawing methods used; a d properly cocked for h I thawing methods used; a d properly cocked for h I thawing methods used; a d properly cocked for h I thawing methods used; a d properly cocked for h I thawing methods used; a d properly cocked for h I thawing methods used; a d properly cocked for h I thawing methods used; a d properly cocked for h I thawing methods used; a d properly cocked for h I thawing methods used; a d properly labeled; original c Provention of cleanliness coths; properly used an infruits and vegetables Proper U misils; properly stored equipment and linens; e/single-service article sed properly ations of risk factor item mit, items identified as c recent inspection report	ance Status equired burbe equired burbe diprocessing methods perature Control idequate equipment for int holding d curate dentification container; required reco Food Contamination ot present g food preparation, stora d stored Jse of Utensils properly stored, dried, 1 is; properly stored, used swithin ten (10) days me constituting imminent beal	COS=corre temperature rds available rds available rge & display handled d			arAll during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 44 44 45 55 55 55 55 55 55 55 5	A + 1 ction 0 5 0 6 7 2 0 0 1 1 1 0 0 1 1 0 0 1 1 0 0 1 1 0 0 1 1 0 0 0 0 0 0 0 0 0 0 0 0 0		atho ood a onstru Varew lonfoo olet fi Sarbag dequa dequa dequa dequa colet fi Sarbag dequa colet fi Sarbag dequa colet fi Sarbag dequa colet fi Sarbag dequa colet fi Sarbag dequa colet fi Sarbag dequa colet fi Sarbag set fi S	gena nd no cted, ashin d-cor d cold ng ins e and acilitie ge/refi al faci the ve t perm cent ance o pro co pro co pro	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed rs: properly constructed, supplied, cleaned use properly disposed, facilities maintained lities installed, maintained, and clean ntilation and lighting; designated areas used Administrative items nit posted inspection posted Compliance Status Non-Smokers Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in rew	COS 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		1 1 1 2 2 2 1 1 1 1 1 1 1 0 WT 0 0
22 22 33 33 33 33 33 33 33 33 33 33 33 44 44	9 0 1 2 3 4 5 5 6 6 7 7 8 9 9 0 1 1 2 3 3 4 1 2 3 4 1 1 2 5 5 1 1 1 5 5 1 1 1 1 2 1 3 1 4 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		T Pass Wat Vari Plar App The T Foo T Soo Con T Soo Con Con Con Con Con Con Con Con Con C	ou teurizi er ance ance o per co rrol at fooc roved d prop tamin sonal o tamin sonal so tamin sonal so tamin sona so tamin sona so tamin sona sona so tamin sona sona sona sona sona sona sona son	od Retail Practices Trenot in compliance Compli Safe Fo ed eggs used where re dice from approved sc iobtained for specialize Food Tem cling methods used; a d properly cocked for h ithawing methods used; a d properly cocked for h ithawing methods used; a d properly cocked for h ithawing methods used; a d properly cocked for h ithawing methods used; a d properly cocked for h ithawing methods used; a d properly cocked for h ithawing methods used; a d properly cocked for h ithawing methods used; a d properly cocked for h ithawing methods used; a d properly cocked for h ithawing methods used; a d properly cocked for h ithawing methods used; a d properly cocked for h ithawing methods used; a d properly cocked for h ithawing methods used; a d properly socked and an ithawing methods used; a d properly used an ithawing sorted; a cocket properly ations of risk factor item mit. Items identified as co recent inspection report 14-703, 68-14-706, 68-14	ance Status red and Water equired burbe id processing methods perature Control idequate equipment for int holding id curate dentification container, required reco Feed Contamination ot present g food preparation, stora d stored Jse of Utensils properly stored, dried, l is; properly stored, used to a within ten (10) days may continuing imminent heal in a conspicuous manner	COS=corre temperature rds available rds available rge & display handled d	Cost of the second		a (Al) during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 44 44 44 44 44 44 44 44 44 44	A G1 ction 0 5 0 5 0 0 1 1 0 0 1 1 0 1 1 0 1 1 0 1 1 0 1 1 0 1 1 0 0 1 1 0 0 1 0 0 0 0 0 0 0 0 0 0 0 0 0		atho ood al onstru Varew lonfoo lot and lot an	gena nd no cted, ashin d-cor d cold ng ins e and acilitie ge/refi al faci d te ve t perm ccent t perm ccent ance o pro co pri co	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Pacilities water available; adequate pressure talled, proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed, facilities maintained lities installed, maintained, and clean ntilation and lighting; designated areas used Administrative Items hit posted inspection posted Compliance Status Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revore. You are required to post the food service establishment permitting a written request with the Commissioner within ten (10) day	COS 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		1 1 1 2 2 2 1 1 1 1 1 1 1 0 WT 0 0 WT 0 0
22 22 33 33 33 33 33 33 33 33 33 33 33 44 44	9 0 1 2 3 4 5 5 6 6 7 7 8 9 9 0 1 1 2 3 3 4 1 2 3 4 1 1 2 5 5 1 1 1 5 5 1 1 1 1 2 1 3 1 4 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		T Pass Wat Vari Plar App The T Foo T Soo Con T Soo Con Con Con Con Con Con Con Con Con C	ou teurizit er ance ance o per co rrol at fooc roved mmom d prop cots, ro tamin sonal o tamin sonal o ta sonal o ta sonal ta so so so so so so so so so so so so so	od Retail Practice Compliance Compli Safe Fo ed eggs used where re obtained for specialize Food Tem oling methods used; a d properly cooked for h i thawing methods used; eters provided and ac Food Tem objectly labeled; original of Prevention of odents, and animals no ation prevented during cleanliness oths, properly used and fruits and vegetables Proper U misils; properly used and fruits and vegetables Proper U misils; properly stored equipment and linens; elsingle-service articles sed properly ations of risk factor item mit. Items identified as o recent inspection report 14-703, 6B-14-706, 68-14- on Charge	ance Status equired purpe id processing methods perature Control idequate equipment for not holding id curate dentification container; required reco Food Contamination ot present g food preparation, store d stored Jse of Utensils properly stored, dried, i rs; properly stored, dried, i is; properly stored, dried, i is; properly stored, dried, i swithin ten (10) days may constituting imminent head it in a conspicuous manner 708, 68-14-709, 68-14-711,	cos-corre temperature rds available age & display handled d y result in suspen th hazards shall b . You have the rig ds-14-715, d8-14-7 05/1			arAll during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 44 44 44 44 44 44 44 44 44 44	A G1 ction 0 5 0 6 1 0 1 0 1 0 1 0 1 0 1 0 1 0 0 1 0 0 1 0 0 0 0 0 0 0 0 0 0 0 0 0		atho ood al onstru Varew lonfoo lot and lombin lewag olet fa arbag hysici dequa hysici dequa complic obacc tobacc tobacc tobacc tobacc	gena nd no ccted, ashin d-cor d cold ng ins e and aclitic e/refi al faci the ve cent t perm cent con co pro co pro co pro co pro	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Pacilities water available; adequate pressure talled; proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed, facilities maintained lities installed, maintained, and clean intilation and lighting; designated areas used Administrative items int posted inspection posted Compliance Status Non-Smokers Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in reve . You are required to post the food service establishment permitting a written request with the Commissioner within ten (10) day	COS 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		1 1 1 2 2 2 1 1 1 1 1 1 1 0 WT 0 0

PH-2267 (Rev. 6-15)	Free food safety training cla		nth at the county health department.	RDA 629
r192201 (Nov. 0-10)	Please call (	) 6153405620	to sign-up for a class.	104.023

#### 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

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-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.	
arage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							
3 compartment sink Not in use Low temperature dishwasher	Qa Cl	50								

Equipment Temperature	
Description	Temperature (Fahrenheit)
Walk in cooler	32
Low Reach in cooler	30
Walk in freezer	24
Reach in cooler back	45

Food Temperature					
Decoription	State of Food	Temperature (Fahrenheit)			
Ricotta cheese in low Reach in cooler	Cold Holding	30			
Cooked potatoes in pot off stove	Cooking	178			
Cooked chicken in Walk in cooler	Cold Holding	40			
Cooked vegetables soup in Walk in cooler	Cold Holding	39			
Milk in Walk in cooler	Cold Holding	38			

Observed Violations

Total # 7

Repeated # ()

11: Several dented cans of beans, tomato paste and broth on good can shelf. Corrective action- Person In Charge embargoed 70lbs

20: Back Reach in cooler is reading 45°, liquid eggs at 47°. Eggs moved to Walk in cooler. Reach in cooler can not be used for tcs products until repaired. Cooler to be rechecked within 10 days.

21: Cooked chicken and cooked pasta in Walk in cooler not dated.corrective action -Cooked chicken made last Thursday dated. Pasta cooked at unknown time embargoed. 2lbs.

37: Several personal beverages stored on prep table with food.

43: Single service cups stored on floor under counters.

47: Black substance inside ice machine

53: Excessive dust on ceiling in kitchen area

### 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

#### Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: Health policy available on site and posted

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 have good hand washing practices

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.

9:

10: (NO): No food received during 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: See temperature log.

17: (IN) All TCS foods are properly reheated for hot holding.

18: Person In Charge uses shallow trays in Walk in cooler

19: (NO) TCS food is not being held hot during inspection.

22: (NA) No food held under time as a public health control.

23: (NA) Establishment does not serve animal food that is raw or undercooked.

24: Pasteurized foods used

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: (NÁ) Establishment is not required to have a variance or HACCP plan, performs no special processes.

57: "No Smoking" signs or the international "No Smoking" symbol are conspicuously posted at every entrance.

\*\*\*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:	Food	Source:	Pfg
Source Type:	Food	Source:	Restaurant depot
Source Type:	Water	Source:	City
Source Type:		Source:	
Source Type:		Source:	

# Additional Comments