



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
73

Establishment Name: Homewood Suites Nashville-Airport Kitchen
Address: 2640 Elm Hill Pike.
City: Nashville
Inspection Date: 10/16/2023
Establishment #: 605319155
Embargoed: 6
Purpose of Inspection: Routine
Risk Category: O1
Number of Seats: 60

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention 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
(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Table with 2 main columns: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 2 main columns: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Compliance Status, Non-Smokers Protection Act.

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit.

Signature of Person In Charge: [Signature] Date: 10/16/2023
Signature of Environmental Health Specialist: [Signature] Date: 10/16/2023

Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice

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 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



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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 (Fahrenheit)
Dishmachine Triple sink	High temp QA	0	160

Equipment Temperature

Description	Temperature (Fahrenheit)
Reach in cooler	35
Reach in freezer	7

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Omelets in chafing dish	Hot Holding	135
Milk in guest service area	Cold Holding	40

Observed Violations

Total # 17

Repeated # 0

- 1: PIC unable to properly demonstrate knowledge of food safety, warewashing, and due to numerous priorities there is not active managerial control of kitchen
- 14: Employee setting up triple sink with only wash and sanitizer basins due to last compartment not having a stopper available. CA Explained that dishes still had to be properly wash, rinsed, and sanitized and a modified stopper could be used until one is purchased
- 14: Oppm sanitizer for triple sink. CA not enough tablets placed per instructions for gallons of water in basin. Corrected
- 15: Baked goods such as bagels, muffins, and bread out in guest self serving area being kept for re-serving. CA explained and trained employee that any unsealed food cannot be kept for reserving the next day. Embargoed
- 19: Canadian ham at 125F in chafing dish, placed 30 min ago. CA embargoed
- 20: Single serve cream cheese at 60F in guest area. CA must be held at 41F or below. Embargoed
- 26: Hand sanitizer containers stored on countertop next to clean plates and food chafing dishes. CA explained proper storage and had moved
- 26: Unlabeled chemical spray bottle stored next to coffee cup lids on kitchen counter. CA had moved and labeled
- 33: Commercially cooked omelets thawing at room temperature, at 31F
- 37: Boxes of waffle mix stored on floor of dry stock area
- 46: No test strips available for sanitizer
- 46: Sanitizer basin does not have stopper or working closure
- 47: Bottom of juice cooler extremely dirty with built up liquid
- 53: Drawer next to oven badly damaged
- 53: Floor under reach in cooler and reach in freezer very dirty
- 55: Current permit not posted
- 56: Last inspection not posted



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Comments/Other Observations

- 2: Written policy is 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: No food prep done during inspection, employees being breaking down breakfast after arrival
- 7: No food prep done during inspection
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See sources
- 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: No raw food served
- 16: (NA) No raw animal foods served.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No active cooling observed
- 21: (NO) There are no foods requiring date marking in the facility at the time of the 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: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57:
- 58:

***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.

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

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Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

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Sources

Source Type: Food Source: Sysco

Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments