

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Homewood Suites Nashville-Airport Kitchen Establishment Name Permanent O Mobile Type of Establishment 2640 Elm Hill Pike. O Temporary O Seasonal Nashville Time in 08:50 AM AM / PM Time out 09:50; AM 10/16/2023 Establishment # 605319155 Embargoed 6 Inspection Date O Follow-up **K**Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Number of Seats 60 Risk Category О3 Follow-up Required 级 Yes O No

18	# in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ			C
_					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Supervisien			
1	0	ૂ			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	-MC	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	\top		
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	-
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	0
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	0	0		3%	Hands clean and properly washed	0	0	
7	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
	IN	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	Ж	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	0	0	窳		Food separated and protected	0	0	4
14	0	×	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	0	×			Proper disposition of unsafe food, returned food not re- iserved	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	黨	0	Proper cooking time and temperatures	0	0	5	
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٥	
	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	120	0	0	Proper hot holding temperatures	0	0		
20	0	黨	0		Proper cold holding temperatures	0	0	5	
21	0	0	0	200	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	300		Pasteurized foods used; prohibited foods not offered	0	0	5	
	IN	оит	NA	NO	Chemicals				
25	0	0	3%		Food additives: approved and properly used	0	0	5	
26	0	250			Toxic substances properly identified, stored, used	0	0	۰	
	IN	OUT	NA	NO	Conformance with Approved Procedures				
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5	

ns, chemicals, and physical objects into foods.

			G00	D R	ΕŢΑ	L PRA	CTIC	2.
		OUT=not in compliance COS=corr				inspect	on	
		Compliance Status	cos	R	WT			
	OUT	Safe Food and Water					OUT	
28		Pasteurized eggs used where required	0	0	1	45	0	Fo
29		Water and ice from approved source	0	0	2	40		cor
30	0	Variance obtained for specialized processing methods	0	0	1	46	328	Wa
	OUT	Food Temperature Control				140	-	1
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	47	100	No
31	١,٠	control	"	۳	'		OUT	T
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Ho
33	黨	Approved thawing methods used	0	0	1	49	0	Plu
34	0	Thermometers provided and accurate	0	0	1	50	0	Se
	OUT	Food Identification	1	-		51	ŏ	Toi
35	0	Food properly labeled; original container; required records available	0	0	1	52	0	Ga
	OUT	Prevention of Food Contamination				53	28	Phy
36	0	Insects, rodents, and animals not present	0	0	2	54	0	Adi
37	265	Contamination prevented during food preparation, storage & display	0	0	1		оит	Γ
38	0	Personal cleanliness	0	0	1	55	題	Cu
39	0	Wiping cloths; properly used and stored	0	0	1	56	100	Mo
40	0	Washing fruits and vegetables	0	0	1			
	OUT	Proper Use of Utensils	$\overline{}$					П
41	0	In-use utensils; properly stored	0	0	1	57		Co
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58	1	Tol
43	0	Single-use/single-service articles; properly stored, used	0	0	1	59		If to
44	0	Gloves used properly	0	0	1			

pect		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	0	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	羅	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	黨	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	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	-
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	3%	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	•
	OUT	Administrative Items	Т		
55	題	Current permit posted	0	0	Г
56	3%	Most recent inspection posted	0	0	'
		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	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a h n (10) days of the date of the

10/16/2023 Signature of Person In Charge

Date Signature of E

10/16/2023

**** 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)) 6153405620 Please call (to sign-up for a class.

RDA 629

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Homewood Suites Nashville-Airport Kitchen
Establishment Number ≢: |605319155

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 wenty-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.	
Sarage 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.	\vdash
Smoking observed where smoking is prohibited by the Act.	\vdash

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)					
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 #

- 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

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Number: 605319155

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.

Establishment Name: Homewood Suites Nashville-Airport Kitchen				
Establishment Number: 605319155				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				
see last paye for additional comments.				

Establishment Information

Establishment Information								
Establishment Name: Homewood Suites Nashville-Airport Kitchen								
Establishment Number #:	605319155							
Sources								
Source Type:	Food	Source:	Sysco					
Source Type:	Water	Source:	City					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comment	s							