# TENNESSEE DEPARTMENT OF HEALTH

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						FOOD SERV	ICE ESTA	BL	SH	IME	IN1	r IN	ISF	PEC	тю	ON REPORT	SCO	RE		
Ŕ			and a second																7	
Esta	blish	imen	t Nan		Midnight Oi	l						-				Farmer's Market Food Unit Permanent O Mobile	9			
Address 1310 51st Avenue North						_	Typ	e of E	Establi	shme	O Temporary O Seasonal	J								
City					Nashville		Time in	05	5:2	5 F	M	A	/ PI	M Tin	ne ou	ut 05:30; PM AM/PM				
Insp	ectio	n Da	rte		09/12/20	22 Establishment #														
Purp	ose	of In	spect		ORoutine	ə Follow-up	O Complaint			O Pro					Cor	nsultation/Other				
Risk	Cat	egon	·		<b>O</b> 1	<b>3</b> 102	<b>O</b> 3			<b>O</b> 4						up Required O Yes 觊 No	Number of S		65	
		R														to the Centers for Disease Cont control measures to prevent illu		tion		
			ric des	danat	ed compliance stat											INTERVENTIONS ach item as applicable. Deduct points for e	alegory or subcate	aorr.)		
IN	in co	ompili			OUT=not in complian	nce NA=not applicable	NO=not observe	юl		co						spection R=repeat (violation of th	e same code provisio	n)		
	IN	OUT	NA	NO	Com	pliance Status Supervision		COS	R	WT	H	IN	0.07	NA	NO	Compliance Status Cooking and Reheating of Time/		cos	R	WT
1	黨	0				present, demonstrates k	nowledge, and	0	0	5	16	0	001			Control For Safety (TCS) Proper cooking time and temperatures	Foods	0		
			NA	NO	performs duties	Employee Health food employee awarene	es: reporting	~			17		ŏ	Â		Proper reheating procedures for hot hok	-	8	ŏ	5
	XX	ŏ				riction and exclusion	iss, reporting	ŏ	ō	5		IN	OUT	NA	NO	Cooling and Holding, Date Marking a Public Health Contr				
	IN I		NA			od Hygionic Practice ting, drinking, or tobacco		~				Ж О	0	<b>0</b> 室		Proper cooling time and temperature Proper hot holding temperatures		8	읭	
5	24	0		0	No discharge from	eyes, nose, and mouth		ŏ		5	20	25	0	0		Proper cold holding temperatures		0	0	5
		001	NA		Hands clean and p			0	0			黨	0	0		Proper date marking and disposition Time as a public health control: procedu	res and records	0 0	0 0	
	獣	0	0	0	No bare hand cont alternate procedur	tact with ready-to-eat for res followed	ods or approved	0	0	5			-	NA		Consumer Advisory	ies and records	•	•	
8		0 001	NA			s properly supplied and Approved Source	accessible	0	0	2	23	0	0	2		Consumer advisory provided for raw and food	d undercooked	0	0	4
	<u>宗</u>		0			m approved source proper temperature		8	0			IN	OUT		NO	Highly Susceptible Popula				
11	×	0			Food in good cond	ition, safe, and unadult available: shell stock ta:		0	0	5	24		0	×		Pasteurized foods used; prohibited food	s not offered	0	0	5
		O OUT	XX NA	0 NO	destruction	ction from Contamin		0	0	_	25	IN O	OUT		NO	Chemicals Food additives: approved and properly u	sed	0	0	
13	0	0	窓		Food separated an	nd protected			0	_	26	黛	0			Toxic substances properly identified, sto	red, used	8	ŏ	5
14 15		0	0		Proper disposition	aces: cleaned and saniti of unsafe food, returned		0	0	5	27	IN O	OUT	NA	NO	Conformance with Approved F Compliance with variance, specialized p		0	0	5
				_	served											HACCP plan				
				Goo	d Retail Practic	ces are preventive i		GOC							gens	s, chemicals, and physical object	s into foods.			
				00	not in compliance		COS=corre	cted o	n-site	during			IGR			R-repeat (violation of the san			- 1	
		OUT			Safe	pliance Status Food and Water			R	_		0	UT			Compliance Status Utensils and Equipment		COS	R	WT
2					d eggs used where ice from approved			8	00	1	4	5 (				infood-contact surfaces cleanable, proper and used	fy designed,	0	0	1
3			Varia		btained for special	ized processing method mperature Control	5	ŏ	Ő	Ĩ	4	6 (				g facilities, installed, maintained, used, te	st strips	0	0	1
3	_	0	_			t; adequate equipment f	or temperature	0	0	2	4	_	O N	lonfood	5-con	ntact surfaces clean		0	0	1
3	_		Plant	food	property cooked fo				0	1	4	8 (	o ⊦			Physical Facilities I water available; adequate pressure		0		2
3	_		<u> </u>		thawing methods u ters provided and			8	0	1	49	_	_			stalled; proper backflow devices			0	2
	-	OUT		1.10		didentification		Ľ		_	5	_	-			es: properly constructed, supplied, cleane	d		ŏ	1
3			Food	prop		al container; required re-		0	0	1	5		~			use properly disposed; facilities maintaine	ю	0	٥	1
3	_	out 送	Incor	** **	Prevention of dents, and animals	of Food Contamination	ən —	0	0	2	5		-			ilities installed, maintained, and clean intilation and lighting; designated areas u	sad	0	0	1
3	-			_		ing food preparation, sto	rano 8 dicelau	0	0	1	F	+	UT	uequa	10 40	Administrative Items	80	-	<u> </u>	
3		_			leanliness	ing tood preparation, so	orage & display	0	0	1	5	_	_	ument	perm	nit posted		0	0	
3	9	Ó	Wipir	ng clo	ths; properly used			0	0	1		_			-	inspection posted		0	0	0
4	-	O OUT	Wast	hing fi	uits and vegetable Proper	s r Use of Utensils		0	0	1						Compliance Status Non-Smokers Protection		YES	NO	WT
4	1	0			sils; properly store	d			0		5					with TN Non-Smoker Protection Act		8	18	-
4	_					ns; properly stored, dried		0	0		5	8				ducts offered for sale		0	0	0
4					/single-service arti ed properly	cles; properly stored, us	ed		0 0		<u>0</u> (	7	1	100800	uo pri	oducts are sold, NSPA survey completed		0	0	
Failu	re to	corre	ot any	viola	tions of risk factor it	ems within ten (10) days a	nay result in suspen	sion e	fyour	food	servic		blishe	nent pe	rmit.	Repeated violation of an identical risk factor	may result in revoc	ation	of you	r food
servi	ce es	tablis	hmen	t perm	it. Items identified a	s constituting imminent he	alth hazards shall be	e corre	cted is	mmedi	ately -	or ope	ration	is shall	cease	e. You are required to post the food service of filing a written request with the Commissioner	establishment permit	in a c	onspi	cuous
						14-708, 68-14-709, 68-14-71						-	~ (				monut sen ( to) days	OF UNE	GARE	
<	$\geq$	>	t	+	_)		09/1	L2/2	022	2		1		Tasi	e.	[ diani	C	)9/1	2/2	022
											_				-					

09/12/202	22
	Date

_1//	are	ntal Health Specialist
Signature of	Environmen	ntal Health Specialist

09/12/2022 Date

Signat	ture of	Person	In (	charge

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

	noutional lood barety mitormation	compensation our website,	ingen angen near an	
PH-2267 (Rev. 6-15)	Free food safety training cla	sses are available each mor	nth at the county health department.	RDA 629
ris2201 (nev. 0-10)	Please call (	) 6153405620	to sign-up for a class.	HDR 025

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



#### Establishment Information

Establishment Name: Midnight Oil Establishment Number #: 605301341

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					

Equipment l'emperature	
Decoription	Temperature (Fahrenheit)

ecoription	State of Food	Temperature ( Fahrenheit

Observed Violations
Total # 2 Repeated # 0
Repeated # 0
36:
52:

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Establishment Name: Midnight Oil Establishment Number : 605301341

Comments/Other Observations		
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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 Information

Establishment Name: Midnight Oil

Establishment Number: 605301341

Comments/Other Observations (cont'd)

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

## Establishment Information

Establishment Name: Midnight Oil Establishment Number # 605301341

Sources		
Source Type:	Source:	

### Additional Comments