

Address

Inspection Date

City

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit TennFold Brewing Remanent O Mobile Establishment Name Type of Establishment 2408 LEBANON PIKE O Temporary O Seasonal Nashville

Time in 02:54 PM AM/PM Time out 04:30; PM AM/PM

05/24/2023 Establishment # 605261894 Embargoed 40

**K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other Purpose of Inspection О3

Number of Seats 122 Risk Category 04 Follow-up Required 级 Yes O No ase Control and Prevention

10	<b>≱</b> -in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		c
					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Supervision			
1	鼷	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	380	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			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5
5	×	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA	300.00	Proventing Contamination by Hands			
6	200	0		0	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	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	X	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

	Compliance status						К	**1
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	٠
	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	0	0	Proper hot holding temperatures	0	0	
20	_	×	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	×	0		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

		OUT=not in compliance COS=corr	ected or	1-site	during	inspect	on	
		Compliance Status	COS	R	WT			
	OUT	Safe Food and Water					OUT	
28	0	Pasteurized eggs used where required	0	0	1	45	0	Foo
29		Water and ice from approved source	0	0		40		con
30	0	Variance obtained for specialized processing methods	0	0	1	46	0	Wa
	OUT	Food Temperature Control		_			-	
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	47	0	Nor
٠.	-	control	"	_	^		OUT	
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Hot
33	0	Approved thawing methods used	0	0	1	49	0	Plu
34	0	Thermometers provided and accurate	0	0	1	50	0	Sev
	OUT	Food Identification				51	0	Toil
35	0	Food properly labeled; original container, required records available	0	0	1	52	0	Gar
	OUT	Prevention of Feed Contamination				53	0	Phy
36	0	Insects, rodents, and animals not present	0	0	2	54	0	Ade
37	0	Contamination prevented during food preparation, storage & display	0	0	1		OUT	
38	0	Personal cleanliness	0	0	1	55	0	Cur
39	0	Wiping cloths: properly used and stored	0	0	1	56	0	Mos
40	0	Washing fruits and vegetables	0	0	1			
	OUT	Proper Use of Utensiis						
41	0	In-use utensils; properly stored	0	0	1	57		Cor
42	_	Utensils, equipment and linens; properly stored, dried, handled	0	O	1	58	1	Tob
43		Single-use/single-service articles; properly stored, used	0	0	1	59	1	If to
44		Gloves used properly	0	Ö	1			

		Compliance Status	COS	R	W
	OUT	Utensiis and Equipment			
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	7
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	Г
56	0	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	$oldsymbol{ol}}}}}}}}}}}}}}}}}$

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est recent inspection report in a conspicuous manner. You have the right to request a high ten (10) days of the date of the s 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

05/24/2023

of Environmental Health Specialist

05/24/2023

Signature of Person In Charge

Date Signati

Date

\*\*\*\* 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) RDA 629 ) 6153405620 Please call ( to sign-up for a class.

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



## Establishment Information

Establishment Name: TennFold Brewing Establishment Number ≠: 605261894

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.	Т
"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.	$\top$
Smoking observed where smoking is prohibited by the Act	+

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)					
Low temperature dishwasher #2 low temperature dishwasher	CL2 Cl2	50 200						

Equipment Temperature						
Description Temperature ( Fahrenhe						
Reach In freezer	-7					
Prep cooler	37					
#1 grill cooler	34					
#2 grill cooler	36					

Food Temperature		
Description	State of Food	Temperature ( Fahrenheit)
Sliced tomatoes in #1 prep cooler	Cold Holding	40
Lettuce in #1 prep cooler	Cold Holding	40
Potatoe salad in #2 prep cooler	Cold Holding	42
Lettuce in #2 prep cooler	Cold Holding	40
Rice in #1 grill cooler	Cold Holding	40
Calamari in #1 prep cooler	Cold Holding	38
Chicken in #2 grill cooler	Cold Holding	40
Salmon in #2 grill cooler	Cold Holding	38
Beans on steam table	Hot Holding	150
Meatballs on steam table	Hot Holding	159
Ranch in expo cooler	Cold Holding	40
Chicken in walk in cooler	Cold Holding	40
Beef in walk in cooler	Cold Holding	38
Calamari in walk in cooler	Cold Holding	40
Potato salad in walk in cooler	Cold Holding	39

Observed Violations
Total # 5
Repeated # ()
7: Employee was observed handling lettuce with bare hands. Corrective action, embargoed 4lbs. Proper handling of ready to eat food was explained to employee.
20: Chicken that was cooked yesterday in #3 prep cooler at 64f. This cooler is between a steam table, a heat lamp above it and pizza oven in front of it.  Corrective action, embargoed 26LBS of chicken. Person in charge is going to rearrange kitchen.
20: Chicken that was cooked yesterday in #5 prep cooler at 50f. Corrective action, embargoed 10LBS. All TCS food are going to be moved from this cooler. There is going to be a follow up inspection.
27: Establishment is vacuum ceiling beans without approval. Corrective action, embargoed 30lbs. Establishment will move vacuum machine from establishment and stop this process.
43: To go plates stored on counter in the front area was not upside down.

<sup>&</sup>quot;"See page at the end of this document for any violations that could not be displayed in this space.

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



## Establishment Information

Establishment Name: TennFold Brewing Establishment Number: 605261894

## Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: An employee health policy is available
- 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 were observed washing hands between tasks
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: Next page
- 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: (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: Check temperature log
- 17: (NO) No TCS foods reheated during inspection.
- 18: Person in charge demonstrated knowledge
- 19: Check temperature log
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: On the menu
- 24: (NA) A highly susceptible population is not served.
- 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.

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.

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

	Establishment Information	
Comments/Other Observations (cont'd)  Additional Comments (cont'd)		
Additional Comments (cont'd)	Establishment Number: 605261894	
Additional Comments (cont'd)		
Additional Comments (cont'd)	Comments/Other Observations (cont'd)	
See last page for additional comments.		
	See last page for additional comments.	

Establishment Information								
Establishment Name: TennFold Brewing								
Establishment Number # 605261894								
7								
Sources								
Source Type: Food	Source:	Sysco, US foods and Creation						
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Additional Comments								