



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
84

Establishment Name: TennFold Brewing
Address: 2408 LEBANON PIKE
City: Nashville
Inspection Date: 05/24/2023
Time in: 02:54 PM
Time out: 04:30 PM
Risk Category: 03
Number of Seats: 122

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: Compliance Status and COS R WT. Sub-headers include 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, and 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: Compliance Status and COS R WT. Sub-headers include Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act, and Compliance Status.

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: 05/24/2023
Signature of Environmental Health Specialist: [Signature] Date: 05/24/2023

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

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.
- *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)
Low temperature dishwasher	CL2	50	
#2 low temperature dishwasher	Cl2	200	

Equipment Temperature

Description	Temperature (Fahrenheit)
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 # 0

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.



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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.

***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, US foods and Creation

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments