## TENNESSEE DEPARTMENT OF HEALTH

SCORE

道 0 0 0 0

Compliance with TN Non-Smoker Protection Act. Tobacco products offered for sale

If tobacco products are sold, NSPA survey completed

Non-Smokers Protection Act

0

19/20

44 O Gloves used properly

 OUT
 Proper Use of Utensils

 41
 O
 In-use utensils; properly stored

 42
 O
 Utensils, equipment and linens; properly stored, dried, handled

 43
 O
 Single-use/single-service articles; properly stored, used

Canada a					FOOD SERVICE ESTABLISHMENT INSPECTION REPORT													
Esta	bist	hmen	t Nan	ne	Library Cafe						Turn	e of i	Establis	hme	O Farmer's Market Food Unit ant @ Permanent O Mobile			
Add	ress				1319 6th Ave N Type of Establishment O Temporary O Seasonal									/				
City					Nashville Time in 02:10 PM AM / PM Time out 02:55: PM AM / PM													
Inspection Date			te	÷	11/28/2023 Establishment # 605321171 Embargoed 0													
Pur	ose	of In	spect	ion	Routine O Follow-up O Complaint			O Preliminary O Consultation/Other						nsultation/Other				
Risi	Cat	legon	,		O1 302	03			04				Fo	low-	up Required O Yes 🕱 No Number of S	ieats	40	
		R													to the Centers for Disease Control and Preven control measures to prevent illness or injury.	tion		
						FOODBORNE ILLNESS RIS						-	_					
				lgnet				teme							ach item as applicable. Deduct points for category or subcat			
IN	•in c	ompili	ance		OUT=not in compliance NA Compliance	Inot applicable NO=not observe Status	d COS	R		)S=cor	rected	on-s	site durir	ng ins	pection R=repeat (violation of the same code provisi Compliance Status	on) COS	R	WT
	IN	OUT	NA	NO	Sup	ervision					IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature			
1	鬣	0			Person in charge present, or performs duties	demonstrates knowledge, and	0	0	5	16	0	0	2	0	Control For Safety (TCS) Foods Proper cooking time and temperatures	0	0	
2	IN XX		NA		Emplo	pyee Health ployee awareness; reporting	0	0		17	0	0	X	0	Proper reheating procedures for hot holding	00	0	5
	핥	ŏ			Proper use of restriction an		ō	ŏ	5		IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
	_		NA			enic Practices					0	0			Proper cooling time and temperature	0	0	
4	邕	8	ŀ		Proper eating, tasting, drink No discharge from eyes, no		00	8	5		0 ))))	0	8	0	Proper hot holding temperatures Proper cold holding temperatures	0	0	
	IN	OUT	NA		Preventing Con Hands clean and properly v	tamination by Hands	0	0			0	0			Proper date marking and disposition	0	Ō	ľ
7	R	ŏ	0	_	No bare hand contact with	ready-to-eat foods or approved	0	ō	5	22	-	0	NA	-	Time as a public health control: procedures and records	0	٥	_
8	25	0			alternate procedures follow Handwashing sinks propert	y supplied and accessible	0	0	2	23	0	001	104	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	0	0	4
9	黨	0	NA		Food obtained from approv		0	0				OUT		NO	food Highly Susceptible Populations	-	-	
10 11	<b>○</b> ※	0	0	×	Food received at proper ter Food in good condition, saf	mperature (e. and unadulterated	00	00	5	24	0	0	x		Pasteurized foods used; prohibited foods not offered	0	0	5
	õ	ō	×	0	Required records available destruction		0	ō		H	IN	OUT	NA	NO	Chemicais		_	
			NA	NO	Protection fro	om Contamination	~			25	0	0	X		Food additives: approved and properly used	0	의	5
14		00	허		Food separated and protec Food-contact surfaces: clea			0		26	in 1		NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	-	0	_
15	X	0			Proper disposition of unsafe served	e food, returned food not re-	0	0	2	27	0	0	8		Compliance with variance, specialized process, and HACCP plan	0	0	5
	_			-										_				
				Goo	d Retail Practices are	-						_		jens	, chemicals, and physical objects into foods.			
				00	not in compliance	COS=corre	cted or	h-sife (	őuring	inspe		ICE	5		R-repeat (violation of the same code provision)			
	_	OUT			Compliance Safe Food an		COS	R	WT		10	πI			Compliance Status Utensils and Equipment	COS	R	WT
2	8	0			d eggs used where required ice from approved source		0	2	1	4		5 F			nfood-contact surfaces cleanable, properly designed,	0	0	1
3	_	0	Varia		btained for specialized proc	cessing methods	ŏ	8	2	4	5 0				and used g facilities, installed, maintained, used, test strips	0	0	1
		OUT	_	er coo	Food Temperate	te equipment for temperature	-			47	_	_		_	ntact surfaces clean	0	0	1
3		~	contr	ol			0	0	2		0				Physical Facilities	-		
3	_				properly cooked for hot hok having methods used	ang	00	0		41					I water available; adequate pressure stalled; proper backflow devices	0	8	2
3	_	O OUT		nome	ters provided and accurate Food Identif		0	0	1	50	_				waste water properly disposed is: properly constructed, supplied, cleaned	0	0	2
3	_			prop		er, required records available	0	0	1	5	_				use properly disposed; facilities maintained	0	0	1
		OUT			Prevention of Feed		_	- 1	-	53					ities installed, maintained, and clean	0	0	1
3	6	0	Insec	ts, ro	dents, and animals not pres	sent	0	0	2	54	1 (	<b>&gt;</b> A	\dequa	te ve	ntilation and lighting; designated areas used	0	0	1
3	7	0	Conta	amina	tion prevented during food	preparation, storage & display	0	0	1		0	л			Administrative Items			
3	_	-			leanliness		0	0	1	54					nit posted	0	0	0
3	9				ths; properly used and store ruits and vegetables	ND	00	8	1	54	5 (	אן נ	nost ree	cent	Inspection posted Compliance Status	O YES	O NO	WT

	14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.									
	11/28/2023	The second secon	11/28/2023							
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date							
**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****										
PH-2267 (Rev. 6-15) Free food safety training classes are available each month at the county health department. Please call ( ) 6153405620 to sign-up for a class.										

ilure 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 foor foor rice establishment permit, items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuou mmer and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of thi

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0 0 1

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



#### Establishment Information

Establishment Name: Library Cafe Establishment Number #: 605321171

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)							
3 compartment sink	Quaternary	270								

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Arctic air cooler	37					
Arctic air freezer	-7					
Top freezer amana	10					
Amana cooler	38					

Food Temperature							
Decoription	State of Food	Temperature (Fahrenheit)					
Raw egg whites in arctic cooler	Cold Holding	42					
Heavy cream in amana cooler	Cold Holding	40					
Whole milk in reach in cooler	Cold Holding	41					

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



#### Establishment Information

Establishment Name: Library Cafe

Establishment Number : 605321171

#### Comments/Other Observations

1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection. 2: Available on site.

(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: Observed employee properly wash hands after picking up something from off the ground.

7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

8: (IN): All handsinks are properly equipped and conveniently located for food employee use.

9: See source.

- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NÁ) 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: (NÁ) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: No cooling.
- 19: (NA) Establishment does not hot hold TCS foods.

20:

- 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.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27: (NÁ) 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 Information

Establishment Name: Library Cafe

Establishment Number : 605321171

Comments/Other Observations (cont'd)

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

# Establishment Information Establishment Name: Library Cafe Establishment Number #: 605321171

Sources								
Source Type:	Food	Source:	Sysco					
Source Type:	Water	Source:	Municipal					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						

#### Additional Comments