

Establishment Name

Inspection Date

City

## TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile Type of Establishment

O Temporary O Seasonal

SCORE

105 BROADWAY Address

Nashville

NASHVILLE UNDERGROUND KITCHEN

Time in 11:50; AM AM / PM Time out 12:05; PM AM / PM

08/03/2023 Establishment # 605254711 Embargoed 0

₩ Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 421 Risk Category О3 Follow-up Required O Yes 疑 No

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed C								
Compliance Status					cos	R	WT	
	IN	OUT	NA	NO	Supervision			
1	氮	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	Ι.
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	l °
	IN	OUT	NA	NO	Proventing Contamination by Hands			
6	×	0		0	Hands clean and properly washed	0	0	
7	鼷	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	1
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	9	0	0		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- served	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	Proper cooking time and temperatures	0	0	5
17	8	0	0	0	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	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	оит	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	5
26	2	0			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

#### s, chemicals, and physical objects into foods.

L PRACTICES

			GOO				
		OUT=not in compliance COS=corr					
		Compliance Status	cos	R	WT		
	OUT	Safe Food and Water					
28	0	Pasteurized eggs used where required	0	0	1		
29	0	Water and ice from approved source	0	0	2		
30	0	Variance obtained for specialized processing methods	0	0	1		
	OUT	Food Temperature Control					
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2		
32	0	Plant food properly cooked for hot holding	0	0	1		
33	0	Approved thawing methods used	0	0	1		
34	0	Thermometers provided and accurate	0	0	1		
	OUT	Food Identification					
35	×	Food properly labeled; original container; required records available	0	0	1		
	OUT	Prevention of Food Contamination					
36	0	Insects, rodents, and animals not present	0	0	2		
37	885	Contamination prevented during food preparation, storage & display	0	0	1		
38	0	Personal cleanliness	0	0	1		
39	0	Wiping cloths; properly used and stored	0	0	1		
40	0	Washing fruits and vegetables	0	0	1		
	OUT	Proper Use of Utensils	$\top$				
41	0	In-use utensils; properly stored	0	0	1		
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1		
43	0	Single-use/single-service articles; properly stored, used	0	0	1		
44	0	Gloves used properly	0	0	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	·
46	题	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	0	Nonfood-contact surfaces clean	0	0	
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	
49	0	Plumbing installed; proper backflow devices	0	0	
50	0	Sewage and waste water properly disposed	0	0	
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	×	Garbage/refuse properly disposed; facilities maintained	0	0	
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	類	Current permit posted	0	0	Г
56	100	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0		Г
58		Tobacco products offered for sale	0	0	
59		If tobacco products are sold, NSPA survey completed	0	0	

conspicuous manner. You have the right to request a h 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320. (10) days of the date of the

08/03/2023

Signature of Person In Charge

Date Signature of Environmental Health Specialist

Date

08/03/2023

\*\*\*\* 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) 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 Number #:   605254711								
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NSPA Survey - To be completed if								
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 in	nto areas where smoking is p	rohibited.						
Smoking observed where smoking is prohibited	i by the Act.							
Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature ( Fah	renhelt)				
Equipment Temperature								
Description			Temperature ( Fahr	renhelt)				
[5-4]								
Food Temperature		Ship of Ford	T					
Food Temperature Decoription		State of Food	Temperature (Fah	renhelt)				
		State of Food	Temperature ( Fah	renhelt)				
		State of Food	Temperature ( Fahi	renheit)				
		State of Food	Temperature ( Fah	renheit)				
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		State of Food	Temperature (Fahi	renheit)				
		State of Food	Temperature (Fahi	renheit)				

Observed Violations
Total # 6 Repeated # 0
Repeated # ()
35: 37:
37:
46:
46: 52:
55:
56: 56:
III One make at the and of this decompart for any violations that could not be displayed in this space.

<sup>&#</sup>x27;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: NASHVILLE UNDERGROUND KITCHEN	
Establishment Number: 605254711	
Comments/Other Observations	
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: CA: hot box is holding food at 135 degrees or higher. 20:	
2:	
3:	
4:	
5:	
6:	29
7:	
8:	
9:	
<b>1</b> 0:	
11:	
12:	
13. 14:	
14. 15·	
16·	
17·	
18:	
19: CA: hot box is holding food at 135 degrees or higher.	
20: 21: 22:	
21:	
22:	
23: CA: consumer advisory now reflects all food that may be cooked to order.	
24:	
[25:	
24: 25: 26: 27: 57: 58:	
Z/.	
[5]. [5].	
DO.	

# Additional Comments See last page for additional comments.

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

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

Establishment Name: NASHVILLE UNDERGROUND KITCHEN		
Establishment Number: 605254711		
Comments/Other Observations (cont'd)		
Additional Comments (cont'd)		
See last page for additional comments.		

Establishment Information

Establishment Name: NASHVILLE UNDERGROUND KITCHEN  Establishment Number # 605354711					
Establishment Number #: 605254711					
Sources					
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Additional Comments					

Establishment Information