

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Number of Seats 50

Courtyard By Marriott Restaurant Establishment Name

Type of Establishment

O Farmer's Market Food Unit Remanent O Mobile

Address

City

Risk Category

15 溴 〇

Nashville Time in 12:10 PM AM/PM Time out 12:15: PM AM/PM

O Temporary O Seasonal

O Yes 疑 No

07/06/2021 Establishment # 605040875 Inspection Date

Embargoed 0

Follow-up Required

Routine

2508 Elm Hill Pike.

∰ Follow-up O Complaint O Preliminary O Consultation/Other Purpose of Inspection О3

04

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

| 115 | <b>≱</b> -in c                                    | ompli | ance |    | OUT=not in compliance NA=not applicable NO=not observ                                     | ed  |   | 0      |
|-----|---|-------|------|----|---|-----|---|--------|
|     |   |       |      |    | Compliance Status   | COS | R | WT     |
|     | IN OUT NA NO Supervision                          |       |      |    |   |     |   |        |
| 1   | 氮   | 0     |      |    | Person in charge present, demonstrates knowledge, and<br>performs duties                  | 0   | 0 | 5      |
|     | IN  | OUT   | NA   | NO | Employee Health   |     |   |        |
| 2   | Management and food employee awareness; reporting |       |      | 0  | 0   | -   |   |        |
| 3   | Proper use of restriction and exclusion           |       | 0    | 0  | 5   |     |   |        |
|     | IN  | OUT   | NA   | NO | Good Hygienic Practices   |     |   |        |
| 4   | *   | 0     |      | 0  | Proper eating, tasting, drinking, or tobacco use  | 0   | 0 |        |
| 5   | 滋   | 0     |      | 0  | No discharge from eyes, nose, and mouth   | 0   | 0 | 5      |
|     | IN OUT NA NO Preventing Contamination by Hands    |       |      |    |   |     |   |        |
| 6   | 100   | 0     |      | 0  | Hands clean and properly washed   | 0   | 0 |        |
| 7   | 氮   | 0     | 0    | 0  | No bare hand contact with ready-to-eat foods or approved<br>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 | $\Box$ |
| 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<br>destruction                     | 0   | 0 |        |
|     | IN  | OUT   | NA   | NO | Protection from Contamination   |     |   |        |
| 13  | X   | 0     | 0    |    | Food separated and protected  | 0   | 0 | 4      |
| 14  | X   | 0     | 0    |    | Food-contact surfaces: cleaned and sanitized  | 0   | 0 | 5      |
| 15  | 928   | 0     |      |    | Proper disposition of unsafe food, returned food not re-                                  | 0   | 0 | 2      |

|    |    |     |     |    | Compliance Status   | COS       | R | WT |
|----|----|-----|-----|----|---|-----------|---|----|
|    | IN | OUT | NA  | NO | Cooking and Reheating of Time/Temperature<br>Control For Safety (TCS) Foods |           |   |    |
| 16 |    | 0   | 0   | 黨  | Proper cooking time and temperatures  | 0         | 0 | 5  |
| 17 | 0  | 0   | 0   | X  | Proper reheating procedures for hot holding                                 | 8         | 0 |    |
|    | IN | оит | NA  | NO | Cooling and Holding, Date Marking, and Time as<br>a Public Health Control   |           |   |    |
| 18 |    | 0   | 0   | X  | Proper cooling time and temperature   | 0         | 0 |    |
| 19 | _  | 0   | 0   | 文  | 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  | 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<br>food                  | 0         | 0 | 4  |
|    | IN | OUT | NA  | NO | Highly Susceptible Populations  |           |   |    |
| 24 | 0  | 0   | 300 |    | Pasteurized foods used; prohibited foods not offered                        | 0         | 0 | 5  |
|    | IN | OUT | NA  | NO | Chemicals   | Chemicals |   |    |
| 25 |    | 0   | X   |    | 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<br>HACCP plan            | 0         | 0 | 5  |

#### od Retail Practices are preventive me res to control the introduction of pathogens, chemicals, and physical objects into foods.

0 0 2

|    |     |  | GOO |   |    |  |  |
|----|-----|--|-----|---|----|--|--|
|    |     | OUT=not in compliance COS=corr   |     |   |    |  |  |
|    |     | Compliance Status  | cos | R | WT |  |  |
|    | OUT |  |     |   |    |  |  |
| 28 |     | Pasteurized eggs used where required                                       | 0   | 0 | 1  |  |  |
| 29 | 0   | Water and ice from approved source   | 0   | 0 | 2  |  |  |
| 30 |     | Variance obtained for specialized processing methods                       | 0   | 0 | 1  |  |  |
|    | OUT | Food Temperature Control   |     |   |    |  |  |
| 31 | 0   | Proper cooling methods used; adequate equipment for temperature<br>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 | DUT Food Identification  |     |   |    |  |  |
| 35 | 0   | 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 | 0   | 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   |     |   |    |  |  |
| 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 | _  |  |  |

| pecti |     | R-repeat (violation of the same code provision)  Compliance Status                        | cos  | R  | W   |
|-------|-----|---|------|----|-----|
|       | OUT | Utensils and Equipment  | _    |    |     |
| 45    | 0   | Food and norifood-contact surfaces cleanable, properly designed,<br>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  | 2   |
| 49    | 0   | Plumbing installed; proper backflow devices   | 0    | 0  | 2   |
| 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  |      |    |     |
| 55    | 0   | Current permit posted   | ि    | 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  | - XX | 0  |     |
| 58    |     | Tobacco products offered for sale   | 0    | 0  | ١   |
| 59    |     | If tobacco products are sold, NSPA survey completed                                       | 0    | 0  |     |

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

07/06/2021

Date Signature of Environmental Health Specialist

07/06/2021

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

RDA 629

Date

Signature of Person In Charge

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



| Establishment Information                            |                              |                              |                      |          |  |  |  |
|--|------------------------------|------------------------------|----------------------|----------|--|--|--|
| Establishment Name: Courtyard By Marriott Restaurant |                              |                              |                      |          |  |  |  |
| Establishment Number #:  605040875                   |                              |                              |                      |          |  |  |  |
| NSPA Survey - To be completed if:                    | #E7 is "No"                  |                              |                      |          |  |  |  |
| Age-restricted venue does not affirmatively rest     |                              | facilities at all times to p | persons who are      |          |  |  |  |
| twenty-one (21) years of age or older.               |                              |                              |                      |          |  |  |  |
| Age-restricted venue does not require each per       | son attempting to gain entry | to submit acceptable for     | m of identification. |          |  |  |  |
| "No Smoking" signs or the international "Non-Sr      | moking" symbol are not cons  | picuously posted at eve      | ry entrance.         |          |  |  |  |
| Garage type doors in non-enclosed areas are n        | ot completely open.          |                              |                      |          |  |  |  |
| Tents or awnings with removable sides or vents       | In non-enclosed areas are r  | 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         | by the Act.                  |                              |                      |          |  |  |  |
|  |                              |                              |                      |          |  |  |  |
| Warewashing Info                                     | - de -                       |                              | 1=                   |          |  |  |  |
| Machine Name   | Sanitizer Type               | PPM                          | Temperature ( Fah    | renhelt) |  |  |  |
|  |                              |                              |                      |          |  |  |  |
|  |                              |                              |                      |          |  |  |  |
|  |                              |                              |                      |          |  |  |  |
|  |                              | •                            | •                    |          |  |  |  |
|  |                              |                              |                      |          |  |  |  |
| Equipment Temperature                                |                              |                              |                      |          |  |  |  |
| Equipment Temperature  Description                   |                              |                              | Temperature ( Fah    | renhelt) |  |  |  |
|  |                              |                              | Temperature ( Fah    | renheit) |  |  |  |
|  |                              |                              | Temperature ( Fah    | renheit) |  |  |  |
|  |                              |                              | Temperature ( Fahi   | renheit) |  |  |  |
|  |                              |                              | Temperature ( Fah    | renheit) |  |  |  |
|  |                              |                              | Temperature ( Fah    | renheit) |  |  |  |
|  |                              |                              | Temperature ( Fah    | renheit) |  |  |  |
|  |                              |                              | Temperature ( Fah    | renheit) |  |  |  |
| Description  |                              | State of Food                | Temperature ( Fah    | •        |  |  |  |
| Food Temperature                                     |                              | State of Food                |                      | •        |  |  |  |
| Food Temperature                                     |                              | State of Food                |                      | •        |  |  |  |
| Food Temperature                                     |                              | State of Food                |                      | •        |  |  |  |
| Food Temperature                                     |                              | State of Food                |                      | •        |  |  |  |
| Food Temperature                                     |                              | State of Food                |                      | •        |  |  |  |
| Food Temperature                                     |                              | State of Food                |                      | •        |  |  |  |
| Food Temperature                                     |                              | State of Food                |                      | •        |  |  |  |
| Food Temperature                                     |                              | State of Food                |                      | •        |  |  |  |
| Food Temperature                                     |                              | State of Food                |                      | •        |  |  |  |
| Food Temperature                                     |                              | State of Food                |                      | •        |  |  |  |
| Food Temperature                                     |                              | State of Food                |                      | •        |  |  |  |
| Food Temperature                                     |                              | State of Food                |                      | •        |  |  |  |
| Food Temperature                                     |                              | State of Food                |                      | •        |  |  |  |
| Food Temperature                                     |                              | State of Food                |                      | •        |  |  |  |
| Food Temperature                                     |                              | State of Food                |                      | •        |  |  |  |
| Food Temperature                                     |                              | State of Food                |                      | •        |  |  |  |
| Food Temperature                                     |                              | State of Food                |                      | •        |  |  |  |

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

Establishment Information



| omments/Other Observations  |         |
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| Additional Col | nments         |           |       |  |  |
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| See last pa    | ige for additi | onal comm | ents. |  |  |
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<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: Courtyard By Marriott Restaurant |  |  |  |  |
|--|--|--|--|--|
| Establishment Number: 605040875                      |  |  |  |  |
|  |  |  |  |  |
| Comments/Other Observations (cont'd)                 |  |  |  |  |
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| Additional Comments (cont'd)                         |  |  |  |  |
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Establishment Information

| Establishment Information                            |         |  |  |  |  |
|--|---------|--|--|--|--|
| Establishment Name: Courtyard By Marriott Restaurant |         |  |  |  |  |
| Establishment Number #: 605040875                    |         |  |  |  |  |
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