## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

No. of Concerns, No.	100.0	「開加」	A.C.	No.																			O Fermer's Market Food Un		<u> </u>	7	
Est	ablis	ιhπ	ent	Nar	me	Na	ashvill	e Su	nflo	)wer	<sup>·</sup> Ca	fe Ll							Ту	pe of	Establ	ishme	R Permanent O Mobile		7	5	
Address		2834 Azalea Place Democrary O Seasonal																									
Cit	,					Na	ashvill	е						Time in	11	L:5	1, /	۱M	_ A	M/P	мті	me o	ut 01:30: PM AM/	PM			
Ins	pecti	ion	Date	e		02	2/15/	202	23	Estab	vishm	ent #						Emb									
	pose				tion		Routine			Follow				mplaint			_	relimi		-		Co	nsultation/Other				
Ris	k Ca	rteg	ory			01	1		20	2			03				04				Fo	ollow-	up Required 🕱 Yes O	No Number of	Seats	45	5
Г			Rit	k																			to the Centers for Diseas control measures to preve		ntion		
																							INTERVENTIONS	int mineral of mpary.			
					nign											ltem							ach Item as applicable. Deduct p			•)	
Ľ	ŧ≕in o	com	piar	108	_	00	T=not in c	Complianc				abie	NO=no	at observe		R			rrection	id on-i	site dur	ng int	Spection R=repeat (viol Compliance Status	ation of the same code provis		R	WT
	IN	0	л	NA	NO				_	upervi									IN	001	NA	NO	Cooking and Reheating o Control For Safety				
1	0	4	- II			per	rson in ch rforms du	-		·			xvledge,	, and	0	0	5		0	0			Proper cooking time and tempe	ratures	0	0	5
2	IN O		_	NA	NO		inagemer	it and fo	_	mployee mploye			s; report	ing	0	0		17	-				Proper reheating procedures for Cooling and Holding, Date		_	0	
3	0	1	>			Pro	oper use	of restric	tion :	and ex	clusio	m			0	0	5		IN	001		NO	a Public Healt	•••			
4	IN O		л	NA			oper eatin		_			ctices bacco u			0	0	_		0				Proper cooling time and temper Proper hot holding temperature			0	-
5	0		5		0	No	discharg	e from e	yes,	nose,	and m	nouth			ŏ	ŏ	5	20	0	0	0		Proper cold holding temperature	35	0	0	1.
6	IN O	0	5	NA			nds clear	oventin n and pro				on by I	Hands		0	0		21	0	0			Proper date marking and dispose		0	0	
7	0	1	5	0	0	No	bare har emate pro	d conta	ct wit	th read		at food	is or app	roved	0	0	5	ľ	IN	001	-	NO	Time as a public health control: Consumer A		Ľ	10	
8	O			NA		Ha	ndwashir	ig sinks	prop				coessible	e	0	0	2	23	-	0	0		Consumer advisory provided for food		0	0	4
9	0	1	5			Fo	od obtain	ed from	appr	roved s	source	,				0		ίĿ	IN	OUT	NA	NO	Highly Susceptible	Populations		-	-
	8	₩		0	0		od receiv od in goo						ated		0	0	5	24	0	0	0		Pasteurized foods used; prohibi	ted foods not offered	0	0	5
12	0	1	7	0	0		quired re struction	cords av	railab	xle: she	ell stoc	ck tags,	, parasit	e	0	0			IN	out	NA	NO	Chemic	ais			
43	IN O		_	NA O	NO			Protect			Conte	minat	lon		~	0	-	25	0			]	Food additives: approved and p		0	8	5
	0						od separa od-contac				d and r	sanitize	d		ŏ		5		IN		NA	NO	Toxic substances properly ident Conformance with App		۲	10	
15	0	1	>				oper dispo rved	osition o	funs	afe foo	od, reb	urned f	ood not	re-	0	0	2	27	0	0	0		Compliance with variance, spec HACCP plan	ialized process, and	0	0	5
2				_					_													_		ablanta lata fanda	<u> </u>		
					GO		setali P	actice.		re pre	vent	ive m	easure	IS TO CO						_		geni	s, chemicals, and physical	objects into toods.			
					01	JT≖n	ot in comp						0	OS=corre	cled o	m-site	durin	g insp			a			of the same code provision)			
H			Л					Compl Safe Fo	ood i	and W					cos	R	wr	١H	(	TUC			Compliance Stats Utensils and Equipm		COS	R	WT
	28 29						ggs used from app				_					8		1 🗗	5	0 1			infood-contact surfaces cleanabl and used	e, properly designed,	0	0	1
	30	7					ined for s		ed pr	rocessi					ŏ		Ĩ		6	_			g facilities, installed, maintained,	used, test strips	0	0	1
E	31	Ĩ	N P			oling	g method						tempera	ature	0	0	2	lÞ	_	-	Vonfoo	d-cor	ntact surfaces clean		0	0	1
	32	Ľ.	0	onb		d nm	perly cod	ked for	hot h	oiding					-	0	-		_		-lot and	1 cold	Physical Facilitie water available; adequate press			0	2
	33	7	5 A	ppr	oved	i thay	wing met	hods use	ed						0	0	1	114	9	Õ l	Plumbi	ng ins	stalled; proper backflow devices	3010	0	0	2
H	34	-	т Л	her	mom	neters	s provide	d and ac Food I			tion				0	0	1			-			waste water properly disposed es: properly constructed, supplier	d, cleaned	8		2
<b></b>	35		_	000	d prog	perty	labeled;					ed reco	rds avai	lable	0	0	1	1 -	-	_			use properly disposed; facilities r		0		1
		0	л				Prever	tion of	Fee	d Cor	rtami	nation				-			3	<b>o</b>	Physica	al fac	ilities installed, maintained, and c	lean	0	0	1
Ŀ	36	4	> II	nsea	cts, n	oden	nts, and a	nimals n	ot pr	esent					0	0	2	Ŀ	4	<u> </u>	Adequa	ste ve	entilation and lighting; designated	areas used	0	0	1
:	37	4	<b>&gt;</b>	Cont	tamin	ation	n prevent	ed durin	g foo	d prep	varatio	n, stora	age & dir	splay	0	0	1		0	TUK			Administrative Iter	ns			
_	38	_					nliness	used as	od et	and					0	0	1		_			-	nit posted inspection posted		0	8	0
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	11		Л	1-445	se ute	ensils	s; properi	v stored		of Ute	ensils	1			0	0	1		7		Compli	ance	Non-Smokers Prot with TN Non-Smoker Protection			10	
	12	1	5 1	ten	sils,	equip	pment an	d linens;	; prop						0	0	1	1 13	8		Tobacc	o pro	ducts offered for sale		0		•
	13 14						ngle-servi properly	ce artick	es; p	ropeny	store	a, usea			8	8	1		9   I		r tocac	co pr	roducts are sold, NSPA survey o	ompresed	10	10	
ser	ńce e	sta	blish	mer	nt per	mit. I	tems iden	ified as a	consti	ituting i	immine	ent healt	th hazard	is shall b	e com	ected i	mme	Siately	or op	eratio	ns shal	l ceas	Repeated violation of an identical e. You are required to post the foor	I service establishment perm	nit in a	cons	picuou
							nt inspect 03, 68-14-7										t a he	aring	regar	ting th	vis repo	rt by I	filing a written request with the Com	missioner within ten (10) day	s of th	ve dat	e of this
	2	Q	71	ler.	łe	ta	<del>.</del>	$\gamma$	ہ و	A	20	<u> </u> .		02/1	15/2		3 Date	Si			Jo.	-	ental Health Specialist		02/:	15/	202: Date
		- 16				- 911							informat	tion car	be f								ealth/article/eh-foodservice				2-210
PH	2267	/P	ev e	.15								, r			s are	ava	ilabl	e ead	h m			·	unty health department.			P	DA 625
Ľ"	2201	410		- 19)	·						PI	lease o	call (		) 6	153	340	562	0		to si	gn-u	p for a class.				an vel

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



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### Establishment Information

Establishment Name: Nashville Sunflower Cafe LLC

Establishment Number #: 605241484

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 wenty-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) Wash bucket Qa 0

Equipment Temperature							
Decoription	Temperature (Fahrenheit)						
Reach in freezer	4						
Chest freezer	0						
Warming cabinet	180						
Low Reach in freezer back	-4						
		4					

Food Temperature Description	State of Food	Temperature (Fahrenheit)		
Mixed vegetables on rack	Cooling	126		
Cooked beans in warming cabinet	Hot Holding	153		
Cooked casserole with chicken In warming cabinet	Hot Holding	149		
Kale potato soup in warming pot	Hot Holding	153		
Cooked peppers and onions in warmer	Hot Holding	176		
Ginger tofu cooked in steam table	Hot Holding	202		
Cooked mixed vegetables in steam table	Hot Holding	156		
Cut cantaloupe in ice well	Cold Holding	38		
Potato salad in ice well	Cold Holding	40		
/eggie burger in steam table	Hot Holding	140		
Sliced tomatoes in prep cooler	Cold Holding	41		
Sliced tomatoes in prep cooler bottom	Cold Holding	41		

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



## Establishment Information

Establishment Name: Nashville Sunflower Cafe LLC Establishment Number : 605241484

#### Comments/Other Observations

\*\*\*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: Nashville Sunflower Cafe LLC Establishment Number : 605241484

Comments/Other Observations (cont'd)

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

#### Establishment Information

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Sources		
Source Type:	Source:	

## Additional Comments