

Establishment Name

Address

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Permanent O Mobile Type of Establishment

O Temporary O Seasonal

Time in 12:55 PM AM/PM Time out 01:30: PM AM/PM City 01/18/2023 Establishment # 605262030 Embargoed 0 Inspection Date

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

DRURY PLAZA HOTEL: Level 8 Kitchen and Bar

300 KOREAN VETERANS BLVD

Nashville

Risk Category О3 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		c
	Compliance Status							WT
	IN	OUT	NA	NO	Supervision			
1	挺	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health		_	
2	-MC	0			Management and food employee awareness; reporting	0	0	
3	×	0			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	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °
	IN	OUT	NA	NO	Proventing Contamination by Hands			
6	黨	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	0	26			Handwashing sinks properly supplied and accessible	0	0	2
	_	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10		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 destruction	0	0	
	IN OUT NA NO Protection from Contamination							
13	×	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	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	oper cooking time and temperatures		0	5
17	0	0	300	0	Proper reheating procedures for hot holding	ō	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	文	0	Proper hot holding temperatures	0	0	
20	243	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	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	0	黨			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

trol the introduction of pathogens, chemicals, and physical objects into foods.

L PRACTICES

			GOO				
			cos				
OUT							
	OUT	Safe Food and Water					
28	0	Pasteurized eggs used where required	0	0	1		
			0	0	_;		
30	_		0	0	١.		
	OUT	Food Temperature Control					
31	0		0	0	:		
32	0	Plant food properly cooked for hot holding	0	0	Г		
33	0	Approved thawing methods used	0	0	Ι.		
34	0	- 11	0	0	Т		
	OUT	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			
37	0	Contamination prevented during food preparation, storage & display	0	0	Ī		
38	0	Personal cleanliness	0	0	Г		
39	0	Wiping cloths; properly used and stored	0	0			
40	0	Washing fruits and vegetables	0	0	Г		
	OUT	Proper Use of Utensils	\top				
41	0	In-use utensils; properly stored	0	0	Г		
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0			
43	0	Single-use/single-service articles; properly stored, used	0	0			
44	10	Gloves used properly	0	0			

Signature of Person In Charge

spect	ion	R-repeat (violation of the same code provision)		
		Compliance Status	cos	R	WT
	OUT	Utensiis and Equipment			
45	0	Food and nonfood-contact surfaces cleanable, properly designed, 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	Т		
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
	Non-Smokers Protection Act				
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

ner and post the most recent inspection report in a conspicuous manner. You have the right to request a h-rt. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. en (10) days of the date of the

01/18/2023

Date Signature of Environmental Health Specialist

01/18/2023 Date

**** 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 Name: DRURY PLAZA HOTEL: Level 8 Kitchen and Bar Establishment Number ≢: | 605262030

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.	П
No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	
Sarage 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.	\vdash
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				
Sanitizer bucket	QA	200					
3-compartment sink not set up							
Sanitizer bucket 2		200					

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Back Reach in cooler 1	40				
Walk in cooler	35				
Walk in freezer	-2				
Back Preptable-cooler	40				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Red sauce in back Preptable-cooler	Cold Holding	42
Sliced tomatoes in back Preptable-cooler	Cold Holding	40
Deli turkey in Walk in cooler (sandwich)	Cold Holding	39

Observed Markets								
Observed Violations								
Total # B								
Repeated # ()								
8: No soap at bar handsink. CA: resupplied.								
11: Significantly damaged cans on storage rack. CA: cans separated for								
lisposal.								
26: Chemical spray bottle containing a clear liquid stored above single service								
trays. CA: bottle properly stored.								

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Number: 605262030

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.
- 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 washing hands.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: Food source(s) listed.
- 10: (NO): No food received during 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: (NO) No raw animal foods cooked during inspection.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: (N.A.) No cooked food is cooled, prepares no TCS food from ambient temperature ingredients that require cooling, does not receive raw eggs, shellstock, or milk.
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: Food temps listed.
- 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: (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.
- 27: (NA) 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 Name: DRURY PLAZA HOTEL: Level 8 Kitchen and Bar Establishment Number: 605262030					
Comments/Other Observations (cont'd)					
Additional Comments (cont'd)					
See last page for additional comments.					

Establishment Information

Establishment Information							
Establishment Name: DI	RURY PLAZA HOTEL	.: Level 8 Kitchen and Bar					
Establishment Number #:	605262030						
Sources							
Source Type:	Food	Source:	Us foods				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comme	nts						