

Establishment Name

Address

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit TennFold Brewing Remanent O Mobile Type of Establishment

2408 LEBANON PIKE O Temporary O Seasonal

Nashville Time in 02:05 PM AM/PM Time out 03:25: PM AM/PM City 10/14/2021 Establishment # 605261894 Embargoed 10 Inspection Date

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

Number of Seats 122 Risk Category О3 04 Follow-up Required 级 Yes O No

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

10	N=in c	omplii	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		C	<b>05</b> =c	omecte	ed on-si	te dur	'n
_		_	_		Compliance Status	COS	R	WT					_
	IN	OUT	NA	NO	Supervision				Ш	IN	оит	NA	ı
1	鼷	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	╽┟╸	6 0	0	0	H
	IN	ОUТ	NA	NO	Employee Health					7 0		ŏ	t
2	THE C	0			Management and food employee awareness; reporting	0	0	$\overline{}$	H	1	Ť	Ť	t
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш	IN	OUT	NA	l
	IN	OUT	NA	NO	Good Hygienic Practices				1 17	8	0	0	Ť
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1 17		180	0	t
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	1°	2	0 25	0	0	T
	IN	OUT	NA	NO	Preventing Contamination by Hands				2	1 💥	0	0	Γ
6	黨	0		0	Hands clean and properly washed	0	0		ΙG	2 0	0	×	Γ
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	H	IN	_	NA.	ŀ
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	1 2	3 0	0	M	t
	IN	OUT	NA	NO	Approved Source				lĽ	9 0		240	L
9	黨	0			Food obtained from approved source	0	0		П	IN	OUT	NA	Т
10	0	0	0	×	Food received at proper temperature	0	0	1	15	4 0	0	200	T
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	ΙĽ	٠,٠	•	500	L
12		0	×	0	Required records available: shell stock tags, parasite destruction	0	0		П	IN	OUT	NA	Ī
	IN	OUT	NA	NO	Protection from Contamination				2		0	3%	T
13	Ŕ	0	0		Food separated and protected	0	0	4	2	6 🙊	0		
14	0	寒	0		Food-contact surfaces: cleaned and sanitized	0	0	5	П	IN	OUT	NA	Γ
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7 0	×	0	

	Compliance Status						R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	35	Proper reheating procedures for hot holding	0	0	9
	IN	оит		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	100	0	0	Proper hot holding temperatures	0	0	
20	凝	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	-
22	0	0	$\mathbb{X}$	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	X		Food additives: approved and properly used	0	0	5
26	菜	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 HACCP plan	0	0	5

#### ures to control the introduction of pathogens, chemicals, and physical objects into foods.

		OUT=not in compliance COS=corr						
		Compliance Status	cos	R	W			
	OUT							
28	0	Pasteurized eggs used where required	0	0	Ι,			
29		Water and ice from approved source	0	0				
30	0	Variance obtained for specialized processing methods	0	0	Ľ			
	OUT	Food Temperature Control						
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:			
32	0	Plant food properly cooked for hot holding	0	0	Г			
33	0	Approved thawing methods used	0	0	1			
34	0	Thermometers provided and accurate	0	0	г			
	OUT	Food Identification						
35	0	Food properly labeled; original container; required records available	0	0	,			
	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	1			
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	-			
	OUT	Proper Use of Utensils						
41	0	in-use utensils; properly stored	0	0	г			
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	Г			
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	1		
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	
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	- 7
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	٠
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	П
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	- 100	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a h in (10) days of the date of the

10/14/2021

10/14/2021

Signature of Person In Charge

Date Signature of

Date

\*\*\*\* Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice \*\*\*\*

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



## Establishment Information

Establishment Name: TennFold Brewing Establishment Number ≠: 605261894

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 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 inflitrating into areas where smoking is prohibited.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)						
Dishmachine Small Dishmachine	Chlorine Chlorine	0	10						

Equipment Temperature						
Description Temperature ( Fa						
Prep cooler #1	36					
Prep cooler #2	38					
Prep cooler #3	37					
Prep cooler #4	39					

Food Temperature		
Description	State of Food	Temperature ( Fahrenheit)
Sliced tomatoes in prep cooler #1	Cold Holding	38
Parcooked wings made 1hr ago in prep cooler #2	Cold Holding	53
Cooked sausage in prep cooler #5	Cold Holding	43
Feta cheese in prep cooler #3	Cold Holding	41
Raw unopened beef in walk in cooler	Cold Holding	39
Cooked chicken made at 1pm in walk in cooler	Cooling	60
Cooked sausage in walk in cooler	Cold Holding	36
Cooked potatoes in drawer cooler #1	Cold Holding	41

Observed Violations
Total # 4
Repeated # ()
14: Dishmachine at Oppm chlorine, 152F heat. Small dishmachine at 10ppm
chlorine. CA must have serviced
19: Mac and cheese in warmer at 109F, placed around noon. CA embargo
19: Nacho cheese in steam table at 123F placed at noon. CA embargo
27: Location is only approved for cook/chill and vacuum packaging, is currently
practicing sous vide. CA advised to stop sous vide process until approval from
TDH is obtained.

<sup>&</sup>quot;"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: TennFold Brewing Establishment Number: 605261894

## Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): An employee health policy is available.
- 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.

**l**6·

- 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:

- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.

18:

- 20: Rice at 50F sitting at room temp on prep station. Removed from cooler within the last 20 min. CA placed back in cooler
- 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.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.

57:

58:

## 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 Information	
Comments/Other Observations (cont'd)  Additional Comments (cont'd)		
Additional Comments (cont'd)	Establishment Number: 605261894	
Additional Comments (cont'd)		
Additional Comments (cont'd)	Comments/Other Observations (cont'd)	
See last page for additional comments.		
	See last page for additional comments.	

# Establishment Information Establishment Name: TennFold Brewing

Establishment Number # 605261894

Sources

Source Type: Food

Source:

Sysco

Source Type:

Water

Source:

City

Source Type:

Food

Source:

Us foods

Source Type:

Food

Source:

PfG

Source Type:

Food

Source:

Creation gardens

**Additional Comments**