



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
85

Establishment Name: TennFold Brewing
Address: 2408 LEBANON PIKE
City: Nashville
Inspection Date: 10/14/2021
Time in: 02:05 PM
Time out: 03:25 PM
Risk Category: 03
Number of Seats: 122

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS
(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Table with 2 main sections: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 2 main sections: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act.

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit.

Signature of Person In Charge: [Signature] Date: 10/14/2021
Signature of Environmental Health Specialist: [Signature] Date: 10/14/2021

TENNESSEE DEPARTMENT OF HEALTH  
 DIVISION OF ENVIRONMENTAL HEALTH  
 FOOD INSPECTION DATA



<b>Establishment Information</b>	
Establishment Name:	TennFold Brewing
Establishment Number #:	605261894

<b>NSPA Survey – To be completed if #57 is "No"</b>	
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 into areas where smoking is prohibited.	
Smoking observed where smoking is prohibited by the Act.	

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

<b>Equipment Temperature</b>	
Description	Temperature ( Fahrenheit)
Prep cooler #1	36
Prep cooler #2	38
Prep cooler #3	37
Prep cooler #4	39

<b>Food Temperature</b>		
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 #** 0

14: Dishmachine at 0ppm 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.



**Establishment Information**

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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.
- 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:

\*\*\*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***

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***Comments/Other Observations (cont'd)***

***Additional Comments (cont'd)***

***See last page for additional comments.***

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**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**