TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

1		714	S. C. C.											O Fermer's Market Food Unit	(
Establishment Name		Union Station Banquet Kitchen				_	Tvr	xe of E	Establ	ishme	E Permanent O Mohile						
Address 1001 Broadway						. ,,				O Temporary O Seasonal							
City Nashville			Nashville	n 01	L:0	5 F	M	A	M/PI	ит	me o	at 02:30:PM AM/PM					
		07/28/2021 Establishment # 60524293					_	d 0									
			ate 1spec		Routine OFollow-up OComplain			- O Pr						nsultation/Other			
				CON	er e				earran	ary							
ROSK	Ca	tegor		Fact	O1 X2 O3 ors are food preparation practices and employee	behi	vior	04	st c	omn	nonly			up Required O Yes 🕅 No Number of S I to the Centers for Disease Control and Preven		_	
				as c	ontributing factors in foodborne illness outbreat												
		(14)	ark de	algaa	FOODBORNE ILLNESS R ted compliance status (IN, OUT, NA, NO) for each numbered its										egery.		
IN	⊧in c	ompi	iance		OUT=not in compliance NA=not applicable NO=not observ		_)\$ <u>=</u> ∞	recte	d on-si	ite dur	ing ins	pection R=repeat (violation of the same code provisi		_	
H	IN	our	NA	NO	Compliance Status Supervisien	cos	R	WT						Compliance Status Cooking and Reheating of Time/Temperature	cos	R	WT
\rightarrow	11 12	0	-	1.00	Person in charge present, demonstrates knowledge, and	0	0	5		IN		NA		Control For Safety (TCS) Foods			
\square			NA	NO	performs duties Employee Health	-		-		0	00	8		Proper cooking time and temperatures Proper reheating procedures for hot holding	0	0	5
2					Management and food employee awareness; reporting	_	0	5		IN	олт	NA	NO	Cooling and Holding, Date Marking, and Time as			
$ \rightarrow $	笑 IN	_	NA	NO	Proper use of restriction and exclusion Good Hyglenic Practices	0	0		18	1X	0	0	0	a Public Health Centrol Proper cooling time and temperature	0		
4	X	0	-	0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	Õ	0	0	-	Proper hot holding temperatures	0	0	
	高 IN		NA	O NO	No discharge from eyes, nose, and mouth Preventing Contamination by Handa	0	0	-		25		8	0	Proper cold holding temperatures Proper date marking and disposition	8	윙	5
-	×	0		0	Hands clean and properly washed	0	-	5	22		0	×		Time as a public health control: procedures and records	0	0	
	鬣	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0			IN	OUT	NA	NO	Consumer Advisory			
		Щ ОUT	NA	NO	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	黨				Food obtained from approved source Food received at proper temperature	0	00			IN	OUT		NO	Highly Susceptible Populations			
11	ŏ	12	Ľ		Food in good condition, safe, and unadulterated	ŏ	ŏ	5	24	0	0	22		Pasteurized foods used; prohibited foods not offered	0	0	5
	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT		NO	Chemicais			
13				NO	Protection from Contamination Food separated and protected	0	0	4	25	0 度	0	X	J	Food additives: approved and properly used Toxic substances properly identified, stored, used	00	8	5
14	义	0	0	1	Food-contact surfaces: cleaned and sanitized	0	0	5		IN		NA	NO	Conformance with Approved Precedures			
15	黛	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	×	0		Compliance with variance, specialized process, and HACCP plan	0	0	5
				God	d Retail Practices are preventive measures to c	ontro	l the	intr	oduc	tion	ofp	atho	gens	, chemicals, and physical objects into foods.			
													_				
				_				ETA	L PR	ACT	1CE	3					
					T=not in compliance COS=com	GO0 ected o	D R					3		R-repeat (violation of the same code provision)	0.000		HUT.
		OUT	1		•	GO0 ected o	D R			ction		3		R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment	COS	R	WT
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PH-2267 (Rev. 6-15)	Free food safety training class	sses are available each mon	th at the county health department.	RDA 629
1192201 (1097. 0-10)	Please call () 6153405620	to sign-up for a class.	nur des

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Union Station Banquet Kitchen Establishment Number #: 605242937

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.	
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.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				
High temp machine 3 comp sink	High temp QA		166				

Equipment Temperature	
Description	Temperature (Fahrenheit)
Walk in cooler	36
Walk in cooler 2	38
Walk in freezer	6
Walk in cooler 3	38

State of Food	Temperature (Fahrenheit)
Cold Holding	39
Cold Holding	38
Cold Holding	36
Cold Holding	37
	Cold Holding Cold Holding Cold Holding

Observed Violations

Total # 8

Repeated # ()

8: Hand sink at dishmachine blocked by dirty dishes. CA: removed dishes blocking sink.

8: Hand sink at dish machine has no paper towels available. CA: restocked.

11: Observed severly dented cans stored on rack with wholesome cans. CA: removed cans to be retuned to vendor.

13: Observed raw bacon stored above finished sauce in walk in cooler 3. CA: removed raw bacon to proper storage.

27: Logs reguarding HACCP not available. CA: discussed importance of keeping logs for up to 6 months per approved plan.

30: Establishment observed using Reduced Oxygen Packagaing on fish product. CA: removed seal on all sealed fish product.

41: Observed handle of scoop stored down in bulk container of sugar and bulk container of flower.

56: Most recent inspection not posted.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Union Station Banquet Kitchen

Establishment Number : 605242937

Comments/Other Observations

1: (IN): ANSI Certified Manager present.

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:

7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

9:

- 10: (NO): No food received during inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 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: (NO) No TCS foods reheated during inspection.
- 18:
- 19: (NO) TCS food is not being held hot during inspection.
- 20:

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: Verified.
- 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.

Establishment Information

Establishment Name: Union Station Banquet Kitchen Establishment Number : 605242937

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Union Station Banquet Kitchen

Establishment Number # 605242937

Sources			
Source Type:	Food	Source:	Us Foods, Fresh Point, Halperns
Source Type:		Source:	
Additional Comme	ents		

Ramesh.kaduru@hyatt.com