## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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	ALC: N	NUMBER OF	6a.													O Fermer's Market Food Unit	ſ		
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Addr	ress				3716 NOLE	NSVILLE PIKE	STE D	Type of Establishment     O Temporary     O Seasonal							C				
City					Nashville		Time in	in 10:45 AM AM / PM Time out 11:45: AM AM / PM											
Inso	ectic	n Da	te		05/27/202	22 Establishment #							<u>    0                                </u>						
			spect		Routine	O Follow-up	O Complaint		_	O Pre			-		0.000	nsultation/Other			
					-		03			04	/101110110	шу					C		
ROSK	Cat	egon R			O1 ors are food pre	paration practices a	- ·	beha			st co	mm	only			up Required O Yes 🐹 No Number of to the Centers for Disease Control and Preve		_	
																control measures to prevent illness or injury.			
				-	ad compliance statu											INTERVENTIONS ach liem as applicable. Deduct points for category or subca			
IN	in cr	mplie				ce NA=not applicable	NO=not observe		10.110							spection R=repeat (violation of the same code provi		_	
				_		pliance Status	10 10 00011		R							Compliance Status		R	WT
	IN	ουτ	NA	NO		Supervision						IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature			
1	黨	0			Person in charge p performs duties	resent, demonstrates kn	owledge, and	0	0	5	16	54	0	0	0	Control For Safety (TCS) Foods Proper cooking time and temperatures			
			NA	NO		Employee Health					17		ŏ	ŏ		Proper reheating procedures for hot holding	00	ŏ	5
	X	_				lood employee awarenes	is; reporting		0	5		IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as			
	×	0				iction and exclusion		0	0	Ľ						a Public Health Control		_	
	_		NA			ng, drinking, or tobacco		~		_	18	<u>0</u> 家	0	8		Proper cooling time and temperature Proper hot holding temperatures	0	읫	
	훐					eyes, nose, and mouth	050	8	8	5		\$	ŏ	ŏ	-	Proper cold holding temperatures	6	ŏ	
	IN	OUT	NA	NO	Preventi	ing Contamination by	Hands				21			Ň	0	Proper date marking and disposition	ŏ	õ	9
_		0		0	Hands clean and p				0	5	22	0	0	×	0	Time as a public health control: procedures and records	0	0	
7	圙	0	0	0	alternate procedure	act with ready-to-eat foo es followed	ds or approved	0	0	°١	H	IN	OUT			Consumer Advisory			
$\rightarrow$	2			_		s properly supplied and a	accessible.	~	0	2	$\rightarrow$		_	_					_
8	<u>a</u>	2		110	nanowashing since		10005SHD/0	0		<u> </u>	23	0	0	122		Consumer advisory provided for raw and undercooked	0	0	4
	IN	OUT	NA	NÖ		Approved Source	ICCESSIONE			Ì	23	O IN	-	XX NA	NO	food	•	0	4
9 10	IN 高 0	00T 0	_		Food obtained from Food received at p	Approved Source n approved source roper temperature		0	0		Ħ	IN	OUT	NA	NO	food Highly Susceptible Populations			4
9 10 11	国家の家	001 0 0 0	0	×	Food obtained from Food received at p Food in good cond	Approved Source n approved source roper temperature ition, safe, and unadulter	rated	000	0 0 0	5	23 24	IN O	OUT O	NA XX		food Highly Susceptible Populations Pasteurized foods used; prohibited foods not offered	0	0 0	5
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OUT 37 Contamination prevented during food preparation, storage & display 0 0 1 Administrative items 001 55 O Current permit posted 56 O Most recent inspection posted O Personal cleanliness 00 38 0 39 O Wiping cloths; properly used and stored O Washing fruits and vegetables 40 0 0 1 **Compliance Status** YES NO WT OUT Proper U
O In-use utensils; properly stored Proper Use of Utensils **Non-Smokers Protection Act** Compliance with TN Non-Smoker Protection Act Tobacco products offered for sale 57 道 0 0 0 41 0 0 1 42 O Utensils, equipment and linens; properly stored, dried, handled
 43 O Single-use/single-service articles; properly stored, used 001 58 0 59 If tobacco products are sold, NSPA survey completed 44 O Gloves used properly 0 0 1 correct any violations of risk factor items within ten (10) days m tablishment permit. Items identified as constituting imminent her on of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your foo corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuou ay result in su zards shall be corrected i mer and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of the ort. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-715, 68-14-716, 4-5-329. A Jul Chapi \_ 05/27/2022 ialist

irge	Person	of	Signature
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Date	Signature of	Environmental	Health	Speci

05/27/2022

SCORE

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RDA 629

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PH-2267 (Rev. 6-15)	Free food safety training	classes are available each mont	h at the county health depar	tment.	
(19220) (1024. 0-10)	Please call (	) 6153405620	to sign-up for a class.		

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



#### Establishment Information

Establishment Name: Tasty and Delicious MT#676 Establishment Number # 605305132

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)						
3 compartment sink	CI2								

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Open top prep cooler	40				
Chest freezer	30				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Feta cheese in open top prep cooler	Cold Holding	43
Reaw chicken in open top prep cooler	Cold Holding	36
Gyro meat in open top prep cooler	Cold Holding	42
Raw burger in chest frezer	Cold Holding	36
Salad prepped on counter	Cold Holding	42
Rice in hot box	Hot Holding	168
Burger cooked on grill	Cooking	202

<u> </u>
Observed Violations
Total #
Repeated # 0

53: Excessice grease and food debri buildup under cooking equipment.

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



#### Establishment Information

Establishment Name: Tasty and Delicious MT#676

Establishment Number : 605305132

#### 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: Restaurant depot, sams

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.

14:

15: (IN) No unsafe, returned or previously served food served.

16: (IN) All raw animal foods cooked to proper temperatures.

17: (NO) No TCS foods reheated during inspection.

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: 20:

21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 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.

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.

# Establishment Information

Establishment Name: Tasty and Delicious MT#676 Establishment Number : 605305132

Comments/Other Observations (cont'd)

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

## Establishment Information

Establishment Name: Tasty and Delicious MT#676
Establishment Number #. 605305132

Sources		
Source Type:	Source:	

## Additional Comments