



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

65

Establishment Name HOLIDAY INN EXPRESS BREAKFAST Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile

Address 1111 AIRPORT CENTER DR ☐ Temporary ☐ Seasonal

City Nashville Time in 07:40 AM AM / PM Time out 08:50 AM AM / PM

Inspection Date 04/05/2023 Establishment # 605261317 Embargoed 15

Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other

Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 65

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.)

IN=In compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)								
Compliance Status										COS			R		WT		Compliance Status										COS			R		WT	
Supervision																																	
1	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Person in charge present, demonstrates knowledge, and performs duties.										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															
Employee Health																																	
2	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Management and food employee awareness, reporting										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															
3	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper use of restriction and exclusion										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															
Good Hygienic Practices																																	
4	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper eating, tasting, drinking, or tobacco use										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															
5	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	No discharge from eyes, nose, and mouth										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															
Preventing Contamination by Hands																																	
6	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Hands clean and properly washed										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															
7	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	No bare hand contact with ready-to-eat foods or approved alternate procedures followed										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															
8	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Handwashing sinks properly supplied and accessible										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2															
Approved Source																																	
9	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food obtained from approved source										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															
10	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Food received at proper temperature										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															
11	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food in good condition, safe, and unadulterated										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															
12	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Required records available: shell stock tags, parasite destruction										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															
Protection from Contamination																																	
13	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Food separated and protected										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4															
14	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food-contact surfaces: cleaned and sanitized										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															
15	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper disposition of unsafe food, returned food not re-served										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2															
Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																																	
16	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Proper cooking time and temperatures										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															
17	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper reheating procedures for hot holding										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															
Cooling and Holding, Date Marking, and Time as a Public Health Control																																	
18	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper cooling time and temperature										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															
19	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper hot holding temperatures										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															
20	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cold holding temperatures										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															
21	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper date marking and disposition										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															
22	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Time as a public health control: procedures and records										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															
Consumer Advisory																																	
23	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Consumer advisory provided for raw and undercooked food										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4															
Highly Susceptible Populations																																	
24	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Pasteurized foods used; prohibited foods not offered										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															
Chemicals																																	
25	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Food additives: approved and properly used										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															
26	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Toxic substances properly identified, stored, used										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															
Conformance with Approved Procedures																																	
27	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Compliance with variance, specialized process, and HACCP plan										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															

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

GOOD RETAIL PRACTICES

OUT=not in compliance					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)																							
Compliance Status										COS			R		WT		Compliance Status										COS			R		WT	
Safe Food and Water																																	
28	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Pasteurized eggs used where required										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1															
29	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Water and ice from approved source										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2															
30	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Variance obtained for specialized processing methods										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1															
Food Temperature Control																																	
31	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cooling methods used; adequate equipment for temperature control										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2															
32	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Plant food properly cooked for hot holding										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1															
33	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Approved thawing methods used										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1															
34	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Thermometers provided and accurate										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1															
Food Identification																																	
35	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food properly labeled; original container; required records available										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1															
Prevention of Food Contamination																																	
36	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Insects, rodents, and animals not present										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2															
37	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Contamination prevented during food preparation, storage & display										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1															
38	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Personal cleanliness										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1															
39	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Wiping cloths: properly used and stored										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1															
40	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Washing fruits and vegetables										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1															
Proper Use of Utensils																																	
41	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	In-use utensils; properly stored										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1															
42	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Utensils, equipment and linens; properly stored, dried, handled										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1															
43	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Single-use/single-service articles; properly stored, used										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1															
44	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Gloves used properly										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1															
Utensils and Equipment																																	
45	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1															
46	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Warewashing facilities; installed, maintained, used, test strips										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1															
47	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Nonfood-contact surfaces clean										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1															
Physical Facilities																																	
48	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Hot and cold water available; adequate pressure										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2															
49	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Plumbing installed; proper backflow devices										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2															
50	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Sewage and waste water properly disposed										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2															
51	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Toilet facilities: properly constructed, supplied, cleaned										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1															
52	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Garbage/refuse properly disposed; facilities maintained										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1															
53	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Physical facilities installed, maintained, and clean										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1															
54	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Adequate ventilation and lighting; designated areas used										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1															
Administrative Items																																	
55	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Current permit posted										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0															
56	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Most recent inspection posted										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0															
Compliance Status																																	
Non-Smokers Protection Act																																	
57	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Compliance with TN Non-Smoker Protection Act										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0															
58	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Tobacco products offered for sale										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0															
59	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	If tobacco products are sold, NSPA survey completed										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0															

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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner 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 this report. T.C.A. sections 68-14-701, 68-14-702, 68-14-703, 68-14-704, 68-14-705, 68-14-706, 68-14-707, 68-14-708, 68-14-709, 68-14-710, 68-14-711, 68-14-712, 68-14-713, 68-14-714, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 04/05/2023 Signature of Environmental Health Specialist [Signature] Date 04/05/2023

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

Establishment Number #: 605261317

Smoking observed where smoking is prohibited by the Act.

Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
Triple sink	QA	0	

Description	Temperature (Fahrenheit)
Reach in freezer	10
Reach in cooler	42
Storage cooler (only bread)	50
Ice cream freezer	10

Description	State of Food	Temperature (Fahrenheit)
Hard boiled eggs in reach in cooler	Cold Holding	37
Scrambled eggs out of oven	Reheating	174
Scrambled eggs in chafing dish in self serve area	Hot Holding	135
Single serve cream cheese in self serve cooler	Cold Holding	43

Observed Violations

Total # 14

Repeated # 0

- 1: No designated person in charge present and several priority violations. CA spoke with manager about designating PIC and training
- 6: Employees not washing hands between prepping food and other activities such donning gloves, no soap or paper towels available at hand sink. CA explained proper hand washing and glove use
- 8: Access to storage room handsink blocked by heavy large planter. CA must have moved
- 8: No soap or paper towels provided at hand sink. CA soap and paper towels provided
- 11: Dented can on shelf with good cans in storage area. CA removed
- 11: Ice condensate from walls on ice cream freezer built up in open box and bag of cookies in ice cream freezer. CA embargo 5lbs
- 14: 0ppm QA in triple sink. CA explained proper ratio from instructions on back of bottle or using chlorine since chlorine test strips are present
- 14: Employees are only washing and sanitizing dishes. CA Explained proper wash, rinse, sanitize, and air dry procedures
- 14: No sanitizer available at back triple sink. CA sanitizing tablets provided
- 19: Eggs in warmer at 110F, removed from oven 15 min ago. Warmer at 109F. CA had reheated
- 26: Unlabeled chemical spray bottle with clear liquid store on shelf near boxes of cafe delight. CA moved to correct location
- 43: Single service plates stored face up in self service area
- 46: No QA test strips present for sanitizer in sanitizer basin
- 47: Large amount of ice build up on walls of ice cream freezer

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: HOLIDAY INN EXPRESS BREAKFAST

Establishment Number : 605261317

Comments/Other Observations

- 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.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9:
- 10:
- 12:
- 13: No raw food prepared
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NA) No raw animal foods served.
- 17: (IN) All TCS foods are properly reheated for hot holding.
- 18: No cooling being done during inspection
- 20: Proper food holding observed
- 21: Proper date marking in place
- 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 Information

Establishment Name: HOLIDAY INN EXPRESS BREAKFAST

Establishment Number : 605261317

Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

Establishment Information

Establishment Name:	HOLIDAY INN EXPRESS BREAKFAST
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Establishment Number #:	605261317
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Sources

Source Type:	Food	Source:	Us foods
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Source Type:	Water	Source:	City
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Source Type:	Source:
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Source Type:	Source:
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Source Type:	Source:
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Additional Comments