

Address

Risk Category

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit **Butchertown Hall** Permanent O Mobile Establishment Name Type of Establishment 1416 4th Avenue North O Temporary O Seasonal Nashville Time in 03:00 PM AM/PM Time out 04:10; PM AM/PM

级 Yes O No

Follow-up Required

11/29/2023 Establishment # 605243154 Embargoed 1 Inspection Date

O Follow-up **K**Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection О3

Number of Seats 131 04

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN-in compliance C			OUT=not in compliance NA=not applicable NO=not observe		id		COS=		n		
					Compliance Status	COS	R	WT) [Ξ
	IN	OUT	NA	NO	Supervision				П	T	Ī
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	-	16	
	IN	OUT	NA	NO	Employee Health				1 13	17	
2	ЭK	0			Management and food employee awareness; reporting	0	0		П	╗	Ī
3	×	0			Proper use of restriction and exclusion	0	0	5	ш		
	IN	OUT	NA	NO	Good Hygienic Practices				1 13	18	Ī
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1 13	19	П
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	l °	1 7	20	Ī
	IN	OUT	NA	NO	Preventing Contamination by Hands				1 7	21	П
6	滋	0		0	Hands clean and properly washed	0	0		ΙŒ	22	Ī
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	H	-	
8	×	0			Handwashing sinks properly supplied and accessible		0	2	ΙĿ	23	7
	IN	OUT	NA	NO	Approved Source				ľ	23	4
9	黨	0			Food obtained from approved source	0	0		П	П	Ī
10	0	0	0	×	Food received at proper temperature	0	0		ΙŒ	24	Г
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ιľ	~	L
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0				
	IN	OUT	NA	NO	Protection from Contamination					25	Ξ
13	Ä	0	0		Food separated and protected	0	0	4] [2	26	
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5			Ī
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2		27	

	Compliance Status					cos	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	3%	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	120	0	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	0	250	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	M		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	黨	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

s 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	٠	
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	1	
32	0	Plant food properly cooked for hot holding	0	0	Г	
33	0	Approved thawing methods used	0	0	7	
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 Feed Contamination				
36	0	Insects, rodents, and animals not present	0	0	1	
37	885	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	Г	
43	0	Single-use/single-service articles; properly stored, used	0	0	r	
44	0	Gloves used properly	0	0	_	

	on	R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	0	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
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	-:
50	0	Sewage and waste water properly disposed	0	0	- 3
51	725	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	2%	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	-
	OUT	Administrative Items	П		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0		П
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 hi n ten (10) days of the date of th 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

11/29/2023

Date Signature of Environmental Health Specialist

11/29/2023 Date

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 6153405620 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Butchertown Hall Establishment Number # | 605243154

Smoking observed where smoking is prohibited by the Act.

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 infiltrating into areas where smoking is prohibited.	

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)				
	Chlorine Quaternary	100					

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Warming cabinet 2	138					
Warming cabinet 1	135					
Prep cooler main	41					
Salad cooler	41					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
chorizo in cabinet 2	Hot Holding	140
Brisket in cabinet 1	Hot Holding	115
Pork sausage in cabinet 1	Hot Holding	120
Beef brisket in warmer	Hot Holding	160
Shredded pork in warmer	Hot Holding	166
Quinoa in warmer	Hot Holding	147
Coleslaw in cooler	Cold Holding	37
Housemade salsa with whole tomatoes in cooler	Cold Holding	39
Poached ceviche in cooler	Cold Holding	41
Mixed greens in cooler	Cold Holding	42
Sliced tomatoes in cooler	Cold Holding	41
Boiled potatoes in cooler	Cold Holding	40
Cooked ribs in cooler	Cold Holding	40
potatoes cooked 3 hours ago cooling in walk in	Cooling	40

Observed Violations							
Total # 6							
Repeated # 0							
19: Multiple foods in avantco warming cabinet nearest to table reading below 135F. Corrective Action: reheat and ensure hot held at 135F with equipment and temperature monitored.							
21: Container of cooked tomato compote in walk in cooler date marked 11-17-23 t is currently 11-29-23. Corrective Action: embargo 1lb. 37: Multiple containers of sauces stored in salad mix.							
51: Mens only toilet out of order. Urinal working fine.53: Shelving and fan inside both walk in cooler observed dirty.							
53: Observed dust and black build up on walls and ceiling tiles near light fixtures throughout kitchen.							

[&]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: Butchertown Hall Establishment Number: 605243154

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Person in charge knowledgeable
- 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: No hand washing observed.
- 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.
- 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 cooking observed.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Observed.
- 20: In temp.
- 22: (NA) No food held under time as a public health control.
- 23: Observed on menu.
- 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: Require smoking sign on back entrance.

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Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Butchertown Hall				
Establishment Number: 605243154				
Comments/Other Observations (cont'd)				
8 dellale and Community (constall)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Information Establishment Name: **Butchertown Hall** Establishment Number # 605243154 Sources Source Type: Food Source: Us foods Source Type: Food Creation garden Source: Municipal Source Type: Water Source: Source Type: Source: Source: Source Type: **Additional Comments**