TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Contraction of the local division of the loc	100		A. C.																
Establishment Name			Angie's Diner					Type of Establishment O Fermer's Merket Food Unit O Mobile											
Address			100 James Robertson Parkway				Type of Establishment O Temporary O Seasonal												
City			Nashville		Time in	12	2:1	5 F	M	A	4/P	и Тк	me o	ut 01:30: PM AM / PM					
		on Da	da.		05/06/2	024 Establishment #		_				-	d <u>1</u>						
		of In			Routine	O Follow-up	O Complaint			- O Pro			° –) Cor	nsultation/Other			
		tegor			01	802	03			04		,				up Required 🕱 Yes O No Number of	Seats	35	, ,
	1.0-01	-	isk I	act	ors are food p	reparation practices	and employee		vior	* mo				repo	ortec	to the Centers for Disease Control and Preve		_	
				as c	ontributing fa											control measures to prevent illness or injury. INTERVENTIONS			
		(11	rk de	ignet	ed compliance st											ach Hem as applicable. Deduct points for category or subca	legory.)	
IN	⊨in c	ompii	ance			mpliance NA=not applicable	NO=not observe	d COS	R		\$=cor	recte	d on-si	ite duri	ing ins	spection R=repeat (violation of the same code provi Compliance Status		R	WT
	IN	OUT	NA	NO		Supervision						IN	оυт	NA	NO	Cooking and Reheating of Time/Temperature			
1	×	0			Person in charg performs duties	e present, demonstrates i	knowledge, and	0	0	5	16	23	0	0		Control For Safety (TCS) Foods Proper cooking time and temperatures	0	0	
2	1.1	OUT	NA	NO	Management ar	Employee Health nd food employee awaren	ess: reporting	0	σ		17	0	0	0	*	Proper reheating procedures for hot holding Ceoling and Holding, Date Marking, and Time as	_	0	9
3	×	0				estriction and exclusion		0	0	5		IN	OUT	NA	NO	a Public Health Control			
4	IN XX	OUT	NA			Good Hygionic Practic asting, drinking, or tobacc		0	0			Ж о	0 意	0		Proper cooling time and temperature Proper hot holding temperatures		0	
5	澎	0 OUT	NA	0	No discharge fr	om eyes, nose, and mouth nting Contamination to	h	ŏ	ŏ	5	20	ő	×	0		Proper cold holding temperatures Proper date marking and disposition	Š	 8	5
6	黨		nun.	0	Hands clean an	d properly washed		0	0		21		<u>×</u>	8		Time as a public health control: procedures and records	0	0	
7	鬣	0	0	0	alternate proces			0	0	5		IN	OUT	NA		Consumer Advisory			
	IN	O OUT	NA			inks properly supplied and Approved Source	1 accessible		0	2	23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
10	0	0	0	24		from approved source at proper temperature		8	0		-	IN	OUT	NA	NO	Highly Susceptible Populations	-		
11	0	×			Food in good co	ondition, safe, and unadult is available: shell stock ta		0	0	5	24		0			Pasteurized foods used; prohibited foods not offered	0	0	•
12	O	O OUT		0 NO	destruction	tection from Contamir		0	0		25	IN O	OUT		NO	Chemicals Food additives: approved and properly used	0	ы	
13	0	12	0		Food separated	and protected			0		26	窯	0		·	Toxic substances properly identified, stored, used	ŏ	0	5
	<u>x</u>	0	-		Proper dispositi	urfaces: cleaned and sanit ion of unsafe food, returne		0	0	2	27	IN O	OUT	NA X		Confermance with Approved Procedures Compliance with variance, specialized process, and	0	0	5
	~	•			served			-		-		-	•	~		HACCP plan	1.	-	-
				Goo	d Retail Prac	tices are preventive	measures to co						<u> </u>		gens	s, chemicals, and physical objects into foods.			
				00	Tenot in compliant	Cé	COS=corre			ALC: during				3		R-repeat (violation of the same code provision)			
_	_	OUT				mpliance Status le Food and Water				WT	É		UT			Compliance Status Utensils and Equipment	COS	R	WT
	8 9	0	Past	eurize	d eggs used wh ice from approv	ere required		8	8	1	4		0 F			infood-contact surfaces cleanable, properly designed, and used	0	0	1
_	0		Varia		btained for spec	calized processing metho Temperature Control	ds	ŏ	ŏ	1	4	5 (g facilities, installed, maintained, used, test strips	0	0	1
3	4	0	_	er coo		sed; adequate equipment !	for temperature	0	0	2	4	_		lonfoo	d-cor	ntact surfaces clean	0	0	1
	2	-	contr Plant		properly cooked	d for hot holding		-	0	1	48		UT D H	ot and	1 cold	Physical Facilities I water available; adequate pressure	0	0	2
_	3	0	Appr	oved	thawing method eters provided an	s used		0	0	1	49	_	_			stalled; proper backflow devices waste water properly disposed		0	2
	-	OUT	The	10110		od identification		Ľ		<u> </u>	5		-			es: properly constructed, supplied, cleaned	ŏ	ŏ	1
3	5	0	Food	l prop		ginal container; required re		0	0	1	5		-	-	·	use properly disposed; facilities maintained	0	0	1
3	6	OUT	Insec	ts. ro	dents, and anim	n of Food Contaminati als not present	ion	0	0	2	5	-+-	-			lities installed, maintained, and clean entilation and lighting; designated areas used	0	0 0	1
_	7	-	_	-		during food preparation, st	Inrane & disnlav	0	0	1	F	+	UT			Administrative items	-	-	-
	8	-			leanliness	samily roos preparation, or	totoge a atoptoy	0	0	1	54			ument	t pern	nit posted	0	0	_
	9 0				ths; properly use ruits and vegetal				0	1	54	5				Inspection posted Compliance Status	0	0	WT
		OUT			Prop	per Use of Utensils						I				Non-Smokers Protection Act			
- 4	1 2	0	Uten	sils, e		nens; properly stored, drie		0	0	1	5	5	T	obacc	o pro	with TN Non-Smoker Protection Act ducts offered for sale		0	0
	3 4				/single-service a ed properly	articles; properly stored, u	sed		0		55	9	If	tobac	co pr	oducts are sold, NSPA survey completed	0	0	
																Repeated violation of an identical risk factor may result in rev			
man	ner a	nd po	st the	most	recent inspection		mer. You have the rig	the to n	eques							e. You are required to post the food service establishment per filing a written request with the Commissioner within ten (10) da			
1	/	the	[A		$\left(\right) \cdot $	1 -				4	<	7	4	A.	2	Was I am			2024
Sin	natu	re of	Pers	n In	Charge		05/0	2/01	_	+ Date	S	Inah	U	Envin	onme	YNISC	05/0	2/0/	2024 Date
-9						**** Additional food safe	ty information can	be fo			r web	site	htto	//tn.e	ww/h	ealth/article/eh-foodservice ****			2-2-00
							y training classe												

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 62		
(Net. 0-10)	Please call () 6153405620	to sign-up for a class.	100.02

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Angie's Diner Establishment Number #: 605315151

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Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
three compartment sink	Quarternary							

uipment Temperature					
Description	Temperature (Fahrenheit)				
Single door reach-in freezer	27				
2 door reach-in freezer	12				
2door reach-in freezer 2	1				
Reach-in cooler	34				

State of Food	Temperature (Fahrenheit)
	Temperature (Fanrenneit)
Cooling	55
Cold Holding	42
Cold Holding	39
Hot Holding	105
Hot Holding	110
Cold Holding	39
Cold Holding	41
Hot Holding	135
Cold Holding	58
Cold Holding	58
Cooking	195
Hot Holding	135
	Cooling Cold Holding Cold Holding Hot Holding Cold Holding Cold Holding Cold Holding Cold Holding Cold Holding Cold Holding Cooking

Observed Violations

Total # 11

Repeated # 0

11: Observed canned olives with denting compromising integrity of seal stored with usable canned goods; Corrective Action: removed olives, discussed separation of damaged product from usable product

13: Observed raw bacon stored on top of slider buns; Corrective Action: rotated product, discussed proper vertical storage with person in charge

13: Observed raw chicken stored with open containers of deli meat; Corrective Action: rotated product, discussed proper vertical storage with person in charge 19: Observed chicken tenders (105 F) and hamburger patties (110 F) held in proofer below 135 F. Person in charge states maintenance order has been put in for door of proofer; Corrective Action: reheated burgers, tenders to 165 F 20: Turkey deli slices (58 F) and tuna salad (58 F) held on ice on front line at temperatures exceeding 41 F. Person in charge states they were placed for lunch service at 10 AM; Corrective Action: immersed fully in ice bath to reduce temperatures. Discussed holding items on time policy in future due to inadequate cold holding equipment.

21: Chicken wings with prep date of 3/27 held in reach-in cooler; Corrective Action: embargoed

21: Cooked Rice with expiration date of 5/2/24 held in reach-in cooler—today's date is 5/6/24; Corrective Action: embargoed

37: Personal drink in cup without lid stored on prep table

37: Employee food (to-go container of mac and cheese) stored with customer product in reach-in cooler

47: Build-up accumulating around nozzles of juice dispenser

53: Excessive dust build-up on ceiling tiles, intake vent in front of grill area

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Angie's Diner

Establishment Number : 605315151

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: An employee health policy is present.

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: Observed employees washing hands with proper technique.

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: See source info

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: See food info
- 17: (NO) No TCS foods reheated during inspection.
- 18: See food info
- 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: Angie's Diner

Establishment Number : 605315151

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Angle's Diner Establishment Number # 605315151

Sources		
Source Type:	Source:	

Additional Comments