



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
83

Establishment Name: Angie's Diner
Address: 100 James Robertson Parkway
City: Nashville
Inspection Date: 05/06/2024
Time in: 12:15 PM
Time out: 01:30 PM
Risk Category: 03
Number of Seats: 35

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.)

Table with 2 main columns: Compliance Status and Compliance Status. Rows include Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, and Chemicals.

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

GOOD RETAIL PRACTICES

Table with 2 main columns: Compliance Status and Compliance Status. Rows include Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, and Non-Smokers Protection Act.

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.

Signature of Person In Charge: Angie's Diner
Date: 05/06/2024
Signature of Environmental Health Specialist: [Signature]
Date: 05/06/2024

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

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

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

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

Warewashing Info

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

Equipment 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

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Tuna salad, prepped at 10 AM	Cooling	55
Chicken in reach-in cooler	Cold Holding	42
Rice in reach-in cooler	Cold Holding	39
Chicken tenders in proofer	Hot Holding	105
Hamburger in proofer	Hot Holding	110
Ranch in condiment line cooler	Cold Holding	39
Liquid egg in reach-in cooler 2	Cold Holding	41
Fried chicken in front hot box	Hot Holding	135
Turkey deli meat in front line	Cold Holding	58
Tuna salad in front line	Cold Holding	58
Fried chicken	Cooking	195
Chicken noodle soup	Hot Holding	135

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



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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.

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

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Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

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Sources

Source Type: Source:

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