



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

84

Establishment Name: Red Perch
Address: 4101 Charlotte Ave
City: Nashville
Inspection Date: 11/28/2023
Time in: 12:55 PM
Time out: 01:35 PM
Risk Category: 03
Number of Seats: 16

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. Includes sub-sections like 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, Chemicals, and Conformance with Approved Procedures.

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. Includes sub-sections like Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act, and Compliance Status.

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: [Signature] Date: 11/28/2023
Signature of Environmental Health Specialist: [Signature] Date: 11/28/2023

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: Red Perch
 Establishment Number #: 605308579

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)
Low temp dishmachine	Chlorine	50	
3 compartment sink	QA	200	
Sanitizing bucket		200	

Equipment Temperature

Description	Temperature (Fahrenheit)
Prep cooler	44
Prep cooler	39
Reach-in freezer	-4
Walk-in cooler	35

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Cheese (prep cooler, top)	Cold Holding	41
Raw fish (prep cooler, bottom)	Cold Holding	37
Fries (container next to fryer)	Cold Holding	18
Rice (cooker)	Hot Holding	207
Calamari (prep table)	Cold Holding	60
Raw fish (walk-in cooler)	Cold Holding	41
Raw fish (prep cooler)	Cold Holding	37
Fish (fryer)	Cooking	166

Observed Violations

Total # 6

Repeated # 0

- 8: Hand sink next to prep table without splash guard. CA: splash guard was placed between hand sink and prep table. Discussed with Person in charge to make it a permanent splash guard
- 13: Raw calamari stored on prep table that employee is prepping ready-to-eat food on (butter with herbs). CA: calamari placed in walk-in cooler
- 13: Raw fish in prep cooler stored above ready-to-eat foods. CA: raw fish moved to bottom shelf of prep cooler
- 20: Calimari on prep table @ 60F after 10 minutes according in person in charge. CA: Calamari placed in walk-in cooler
- 22: Frozen fries next to fryer on time policy, no time stamp. CA: Person in charge placed time stamp on fries
- 26: Squirt bottles of detergent and sanitizer stored on top of low temp dishmachine. CA: chemicals removed from on top of low temp dishmachine



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Copy available on site
- 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: Proper handwashing procedures were observed.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: See source.
- 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.
- 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: Fish brought out of fryer @ 166F
- 17: (NA) No TCS foods reheated for hot holding.
- 18: Establishment does not cool tcs foods
- 19: Proper hot holding temperatures were observed (=135 F)
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 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: "No smoking" signs or the international symbols are not conspicuously posted at every entrance
- 58: No

***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: Food Source: Sysco, creation garden

Source Type: Source:

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Additional Comments