



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

70

Establishment Name Bungalow 10 Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 1910 Belcourt Ave ☐ Temporary ☐ Seasonal
City Nashville Time in 05:40 PM AM / PM Time out 06:50 PM AM / PM
Inspection Date 02/29/2024 Establishment # 605319215 Embargoed 0
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 275

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								
	IN	OUT	NA	NO	Supervision																								
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Person in charge present, demonstrates knowledge, and performs duties										<input type="checkbox"/>	<input type="checkbox"/>	5												
	IN	OUT	NA	NO	Employee Health																								
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Management and food employee awareness, reporting										<input type="checkbox"/>	<input type="checkbox"/>	5												
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Proper use of restriction and exclusion										<input type="checkbox"/>	<input type="checkbox"/>													
	IN	OUT	NA	NO	Good Hygienic Practices																								
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use										<input type="checkbox"/>	<input type="checkbox"/>	5												
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	No discharge from eyes, nose, and mouth										<input type="checkbox"/>	<input type="checkbox"/>													
	IN	OUT	NA	NO	Preventing Contamination by Hands																								
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>		<input type="checkbox"/>	Hands clean and properly washed										<input checked="" type="checkbox"/>	<input type="checkbox"/>	5												
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with ready-to-eat foods or approved alternate procedures followed										<input type="checkbox"/>	<input type="checkbox"/>													
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>			Handwashing sinks properly supplied and accessible										<input checked="" type="checkbox"/>	<input type="checkbox"/>	2												
	IN	OUT	NA	NO	Approved Source																								
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Food obtained from approved source										<input type="checkbox"/>	<input type="checkbox"/>	5												
10	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature										<input type="checkbox"/>	<input type="checkbox"/>													
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Food in good condition, safe, and unadulterated										<input type="checkbox"/>	<input type="checkbox"/>													
12	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Required records available: shell stock tags, parasite destruction										<input type="checkbox"/>	<input type="checkbox"/>													
	IN	OUT	NA	NO	Protection from Contamination																								
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Food separated and protected										<input checked="" type="checkbox"/>	<input type="checkbox"/>	4												
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Food-contact surfaces: cleaned and sanitized										<input type="checkbox"/>	<input type="checkbox"/>	5												
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Proper disposition of unsafe food, returned food not re-served										<input type="checkbox"/>	<input type="checkbox"/>	2												

Compliance Status															COS			R			WT		
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																		
16	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time and temperatures										<input type="checkbox"/>	<input type="checkbox"/>	5						
17	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding										<input checked="" type="checkbox"/>	<input type="checkbox"/>							
	IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control																		
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time and temperature										<input type="checkbox"/>	<input type="checkbox"/>	5						
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures										<input type="checkbox"/>	<input type="checkbox"/>							
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Proper cold holding temperatures										<input type="checkbox"/>	<input type="checkbox"/>							
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking and disposition										<input type="checkbox"/>	<input type="checkbox"/>							
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures and records										<input type="checkbox"/>	<input type="checkbox"/>							
	IN	OUT	NA	NO	Consumer Advisory																		
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Consumer advisory provided for raw and undercooked food										<input type="checkbox"/>	<input type="checkbox"/>	4						
	IN	OUT	NA	NO	Highly Susceptible Populations																		
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Pasteurized foods used; prohibited foods not offered										<input type="checkbox"/>	<input type="checkbox"/>	5						
	IN	OUT	NA	NO	Chemicals																		
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Food additives: approved and properly used										<input type="checkbox"/>	<input type="checkbox"/>	5						
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Toxic substances properly identified, stored, used										<input type="checkbox"/>	<input type="checkbox"/>							
	IN	OUT	NA	NO	Conformance with Approved Procedures																		
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Compliance with variance, specialized process, and HACCP plan										<input type="checkbox"/>	<input type="checkbox"/>	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								Utensils and Equipment							
28	OUT	<input type="radio"/>	Pasteurized eggs used where required	<input type="radio"/>	<input type="radio"/>	1	45	OUT	<input type="radio"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	<input type="radio"/>	<input type="radio"/>	1		
29	<input type="radio"/>		Water and ice from approved source	<input type="radio"/>	<input type="radio"/>	2	46	<input type="radio"/>		Warewashing facilities, installed, maintained, used, test strips	<input type="radio"/>	<input type="radio"/>	1		
30	<input type="radio"/>		Variance obtained for specialized processing methods	<input type="radio"/>	<input type="radio"/>	1	47	<input type="radio"/>		Nonfood-contact surfaces clean	<input type="radio"/>	<input type="radio"/>	1		
Food Temperature Control								Physical Facilities							
31	OUT	<input type="radio"/>	Proper cooling methods used; adequate equipment for temperature control	<input type="radio"/>	<input type="radio"/>	2	48	OUT	<input type="radio"/>	Hot and cold water available; adequate pressure	<input type="radio"/>	<input type="radio"/>	2		
32	<input type="radio"/>		Plant food properly cooked for hot holding	<input type="radio"/>	<input type="radio"/>	1	49	<input checked="" type="radio"/>		Plumbing installed; proper backflow devices	<input type="radio"/>	<input type="radio"/>	2		
33	<input type="radio"/>		Approved thawing methods used	<input type="radio"/>	<input type="radio"/>	1	50	<input type="radio"/>		Sewage and waste water properly disposed	<input type="radio"/>	<input type="radio"/>	2		
34	<input checked="" type="radio"/>		Thermometers provided and accurate	<input type="radio"/>	<input type="radio"/>	1	51	<input type="radio"/>		Toilet facilities: properly constructed, supplied, cleaned	<input type="radio"/>	<input type="radio"/>	1		
Food Identification								Administrative Items							
35	OUT	<input type="radio"/>	Food properly labeled; original container; required records available	<input type="radio"/>	<input type="radio"/>	1	55	OUT	<input type="radio"/>	Current permit posted	<input type="radio"/>	<input type="radio"/>	0		
Prevention of Food Contamination								56	<input type="radio"/>		Most recent inspection posted	<input type="radio"/>	<input type="radio"/>		
36	OUT	<input type="radio"/>	Insects, rodents, and animals not present	<input type="radio"/>	<input type="radio"/>	2	Compliance Status				YES	NO	WT		
37	<input type="radio"/>		Contamination prevented during food preparation, storage & display	<input type="radio"/>	<input type="radio"/>	1	Non-Smokers Protection Act								
38	<input type="radio"/>		Personal cleanliness	<input type="radio"/>	<input type="radio"/>	1	57	<input type="radio"/>		Compliance with TN Non-Smoker Protection Act	<input type="radio"/>	<input checked="" type="radio"/>	0		
39	<input type="radio"/>		Wiping cloths: properly used and stored	<input type="radio"/>	<input type="radio"/>	1	58	<input type="radio"/>		Tobacco products offered for sale	<input type="radio"/>	<input type="radio"/>			
40	<input type="radio"/>		Washing fruits and vegetables	<input type="radio"/>	<input type="radio"/>	1	59	<input type="radio"/>		If tobacco products are sold, NSPA survey completed	<input type="radio"/>	<input type="radio"/>			
Proper Use of Utensils															
41	<input checked="" type="radio"/>		In-use utensils; properly stored	<input type="radio"/>	<input type="radio"/>	1									
42	<input type="radio"/>		Utensils, equipment and linens; properly stored, dried, handled	<input type="radio"/>	<input type="radio"/>	1									
43	<input type="radio"/>		Single-use/single-service articles; properly stored, used	<input type="radio"/>	<input type="radio"/>	1									
44	<input type="radio"/>		Gloves used properly	<input type="radio"/>	<input type="radio"/>	1									

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 68-14-703, 68-14-706, 68-14-708, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 02/29/2024 Signature of Environmental Health Specialist [Signature] Date 02/29/2024

**** 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: Bungalow 10
Establishment Number #: 605319215

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)
3 comp sink	QA	200	
Sani bucket	QA	200	

Equipment Temperature

Description	Temperature (Fahrenheit)
Line cooler 1	38
Line cooler 2	41
Grill cooler	36
Pizza cooler	42

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Chicken tenders just fried	Cooking	194
Sliced tomatoes in line cooler 1	Cold Holding	42
Cooked shrimp in line cooler	Cold Holding	42
Pastrami in line cooler 2	Cold Holding	36
Sliced tomatoes in line cooler 2	Cold Holding	37
Raw chicken in line cooler 2	Cold Holding	38
Soy burger in grill cooler	Cold Holding	39
Pre cooked chicken in pizza cooler	Cold Holding	37
Sweet potato casserole in pizza cooler	Cold Holding	38
Spinach dip on speed rack	Cold Holding	39
Cooked pasta in walk in cooler	Cold Holding	37
White rice cooling in walk in cooler	Cooling	40
Beef empanadas in walk in cooler	Cold Holding	38
Raw salmon in walk in cooler 2	Cold Holding	40
Raw chicken in walk in cooler 2	Cold Holding	40

Observed Violations	
Total #	9
Repeated #	0
<p>6: Observed dish washer scrub dirty dishes with gloves and then pull out clean dishes with same dirty gloves/c.a spoke with employee about washing hands in between dirty and clean dishes</p> <p>8: Hand sink in prep area blocked with items and no paper towels/c.a unblocked sink and stocked with paper towels</p> <p>12: Location has not been keeping tags/c.a spoke with person in charge about keeping for 90days</p> <p>13: Raw oxtail and raw salmon stored above cooked shrimp in walk in cooler 2/c.a moved all raw items to proper storage shelves</p> <p>14: Dish machine reading 0ppm due to sanitizer line not pulling chemicals/c.a will set up 3 comp sink</p> <p>17: House made tomato and cheese sauce brought from walk in cooler 1 hr ago and then reheated on steam table reading 72 f/c.a moved to stove to reheat items</p> <p>34: No thermometer in second walk in cooler/c.a placed thermometer in cooler</p> <p>41: Scoops left submerged in pizza toppings</p> <p>49: Excessive water leak from inside walk in cooler line pooling up on floor</p>	

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Establishment Information

Establishment Name: Bungalow 10

Establishment Number : 605319215

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Policy 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: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: Not observed
- 18: Good cooling practices observed
- 19: See hot holding
- 20: See cold holding
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 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.

Establishment Information

Establishment Name: Bungalow 10

Establishment Number : 605319215

Comments/Other Observations (cont'd)**Additional Comments (cont'd)**

See last page for additional comments.

Establishment Information

Establishment Name: Bungalow 10

Establishment Number #: 605319215

Sources

Source Type:	Food	Source:	Sysco, off the dock, us foods
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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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Source Type:		Source:	
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Additional Comments

Noted: person in charge has stated there is a rain water leak that leaks inside walk in cooler/did not see leak happen during inspection, leak will need to be repaired, because if leak is observed it will result in a closure.