TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

11		317	· [5																		
S.			and the second																		
Esta	bist	umen	t Nan		MBA Wallace H	Iall 1st Floor										@ Perma	s Market Food Unit nent O Mobile	9	C		
Address			4001 Harding Road Type of Establishment O Temporary O Seasonal																		
	less				Nashville			11	· 21	5 ^	N					12:05:	,				
City												_			me ou	ut <u>12.05</u>	PIV AM / PM				
Insp	ectic	n Da	rte		05/03/2023	Establishment #	50522664	/		- '	Emba	rgoe	d ()							
Purp	xose	of In	spect	ion	Routine O	Follow-up	O Complaint			O Pro	limin	ary		0	Cor	nsultation/Other					
Risi	Cat	egon	y .		O1 算	22	O 3			O 4				Fo	ilow-	up Required	O Yes 氨 No	Number of S	ieats	_	
		R			ors are food prepara ontributing factors i														tion		
						FOODBORNE		_		_								ness of injury.			
			ırk der	ignet	ed compliance status (IN,													r category or subcate	igery.)		
IN	in c	ompii	ance		OUT=not in compliance	NA=not applicable	NO=not observe	d COS	L D I		S=cor	recte	t on-t	site duri	ng ins	spection	R=repeat (violation of liance Status	the same code provisi		el	WT
H	IN	OUT	NA	NO		Supervision		000	~ 1	<u>"'</u>	Ь						d Reheating of Time	/Temperature	cos	~ 1	
1	黨	0	1.0.1		Person in charge preser		wledge, and	0	0	5		IN	OUT			Com	trol For Safety (TCS) Foods			
1			NA		performs duties	ployee Health	• ·	•	9	•		0	00				time and temperatures g procedures for hot ho		0	2	5
2	X		nen	no	Management and food e		reporting	0	0		-"						Holding, Date Marki		-	-	
3	×	0			Proper use of restriction	and exclusion		0	0	5		IN	OUT	NA	NO	-	a Public Health Con				
		10000	NA			ygionic Practicos						0	0	0			ime and temperature		0	0	
4	巖	8			Proper eating, tasting, d No discharge from eyes,		50	0	8	5		実施	0	0			ing temperatures sing temperatures		0	8	
\square	IN	OUT	NA	NO	Preventing C	contamination by h	lands					X					rking and disposition		õ	ŏ	5
6		0			Hands clean and proper No bare hand contact wi		or approved		0		22	0	0	X	0	Time as a publi	c health control: proced	dures and records	0	0	
7	鬣	0	0	0	alternate procedures foll	lowed		0	0	Ť		IN	OUT	NA			Consumer Advisor				
8		0 001	NA	NO	Handwashing sinks prop	perly supplied and ac proved Source	cessible	0	0	2	23	0	0	氮		Consumer advi food	sory provided for raw a	nd undercooked	0	0	4
	嵐		101		Food obtained from app			0			H	IN	OUT	NA	NO		ly Susceptible Popu	lations			
			0	×	Food received at proper		to d	0	0	5	24	0	0	88		Pasteurized foo	ds used; prohibited foo	ds not offered	0	0	5
	<u>米</u>	0	×	0	Food in good condition, Required records available			ō	ŏ	Ĩ	Н	IN	OUT	NA	NO		Chemicals				
		-	NA	-	destruction Protection	from Contaminati	on	-		_	25	0	0			Food additives:	approved and properly	used	0	0	
13	X	0	0		Food separated and pro			0	0	4	26	Ř	ŏ	~			as properly identified, s		ŏ	ŏ	5
14	×	0	0		Food-contact surfaces: o		-	0	0	5		IN	OUT	NA	NO	Conform	ance with Approved	Procedures			
15	8	0			Proper disposition of uns served	safe food, returned to	od not re-	0	0	2	27	0	0	- 第		Compliance wt HACCP plan	h variance, specialized	process, and	0	0	5
	_			-							-		-								
				Goo	d Retail Practices a	ire preventive me							_		gens	i, chemicals,	and physical object	ts into foods.			
				010			COS=corre	G00					ICE	5							
⊢				00	Compliance	ce Status	COB+come		R		Inspe	ceon					-repeat (violation of the si pliance Status	ame code provision)	COS	R	WT
	_	OUT				and Water		_	_			0	UT	_			is and Equipment			_	
2	_				d eggs used where requ ice from approved source			8	0	2	45	5 0				and used	urfaces cleanable, prop	erly designed,	0	0	1
3	0	0	Varia		btained for specialized p	processing methods		ŏ	ŏ	ĩ	40	: (1				led, maintained, used,	test strips	0	0	1
-	-	OUT	_		Food Temper bing methods used; adeo	rature Control	um paratura			-	47		-			tact surfaces cle			0	0	1
3	1	0	contr		adec adec	quate equipment for t	emperature	0	0	2	+	_	UT	4011100	0-001		sical Facilities		-	-	
3	_				properly cooked for hot h	holding			0	1	48	_	-			water available;	adequate pressure		0		2
3	_				thawing methods used ters provided and accurate	ata.		0	0	1	49	_				stalled; proper ba waste water pro			0	0	2
F,	_	OUT	men	no na		ntification		0	0	-	51	_					tructed, supplied, clear	ned	ŏ	ŏ	1
3	5	0	Food	prop	erly labeled; original cont		ds available	0	0	1	52	_					osed; facilities maintai		0	0	1
		OUT				ed Contamination					53			-			aintained, and clean		-	0	1
3	6	0	Insec	ts, ro	dents, and animals not p			0	0	2	54	_	-				ting; designated areas	used	0	0	1
3	,	-			tion prevented during for		ge & display	0	0	1		+	UT				nistrative items			_	
3					leanliness	b b starting		0	0	1	55	_	_	Sument	Dern	nit posted			0	0	
3	_				ths; properly used and st	tored		ŏ	ŏ	1	56	_				inspection poste	d		0	0	0
4	_				ruits and vegetables			0		1							liance Status				WT

Τ	0	Washing fruits and vegetables	0	0	1	1			Compliance Status	YES	NO	WT
	JUT	Proper Use of Utensils				1			Non-Smokers Protection Act			
Т	0	In-use utensils; properly stored	0	0	1	1	57		Compliance with TN Non-Smoker Protection Act		0	
Т	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	1	58		Tobacco products offered for sale	0	0	0
T	0	Single-use/single-service articles; properly stored, used	0	0	1	1	59	1	If tobacco products are sold, NSPA survey completed	0	0	
Ι	0	Gloves used properly	0	0	1	1						
		1.4.4										
									lishment permit. Repeated violation of an identical risk factor may result in revoc ations shall cease. You are required to post the food service establishment permit			

ilure to correct rvice establish anner 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 port. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-715, 68-14-715, 68-14-716, 4-5-320.

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42 43 44

· ·	05/03/2023	Vargaren	05/03/2023							
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date							
**** Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice ****										
	Erectional coloring classes are qualiable each month at the county health department									

PH-2267 (Rev. 6-15)	Free food safety training class	RDA 629		
(Nev. 0-15)	Please call () 6153405620	to sign-up for a class.	104.025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information						
Establishment Name:	MBA Wallace Hall 1st Floor					
Establishment Number	a 605226647					

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
3 compartment sink Sanitizing bucket	QA QA	200							

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Walk-in cooler	37				
Walk-in cooler	38				
Walk-in freezer	-4				

Food Temperature					
Decoription	State of Food	Temperature (Fahrenheit)			
Salmon (warmer)	Hot Holding	140			
Beef (walk-in cooler)	Cold Holding	40			
Cheese (walk-in cooler)	Cold Holding	37			
Green beans (walk-in cooler)	Cold Holding	38			
Sliced chicken (walk-in cooler)	Cold Holding	42			

Observed	Viol	ations

Total #

Repeated # 0

37: Several (unsealed) bags of flour in storage.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: MBA Wallace Hall 1st Floor

Establishment Number : 605226647

Comments/Other Observations

1: (IN): ANSI Certified Manager present.

- 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: No employees observed washing hands during inspection.

7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

8: No employees observed washing hands during inspection.

9: See source.

- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NÁ) 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 TCS foods cooked during time of inspection
- 17: (NO) No TCS foods reheated during inspection.
- 18: No TCS foods cooled dueing time of inspection
- 19: Proper hot holding temperatures were observed (=135 F)
- 20: Proper cold holding temperatures were observed (= 41 F)
- 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: "No Smoking" signs or the international "No Smoking" symbol are 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.

Establishment Information

Establishment Name: MBA Wallace Hall 1st Floor Establishment Number : 605226647

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: MBA Wallace Hall 1st Floor Establishment Number #: 605226647

Sources				
Source Type:	Food	Source:	Pfg	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments