



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
80

Establishment Name: Brugada Bar & Restaurant
Address: 204 Commerce St.
City: Nashville
Inspection Date: 12/07/2023
Time in: 01:05 PM
Time out: 02:00 PM
Risk Category: 01
Number of Seats: 82

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, 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. 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, 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: 12/07/2023
Signature of Environmental Health Specialist: [Signature] Date: 12/07/2023

TENNESSEE DEPARTMENT OF HEALTH  
 DIVISION OF ENVIRONMENTAL HEALTH  
 FOOD INSPECTION DATA



**Establishment Information**

Establishment Name: Brugada Bar & Restaurant  
 Establishment Number #: 605229314

**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 washer	Chlorine	50	

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
Reach-in cooler	39
Line cooler	37
2 door reach-in cooler	39
Reach-in freezer	2

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Tomatoes in reach-in cooler	Cold Holding	39
Diced tomatoes in mini line cooler	Cold Holding	39
Brisket on steamwell	Hot Holding	147
Sour cream in 3 door reach-in cooler	Cold Holding	41
Risotto in 2 door reach-in cooler	Cold Holding	36

## Observed Violations

Total # 13

Repeated # 0

- 8: Observed food prep items obstructing hand washing sink— paper towels provided inaccessible; Corrective Action: removed items, restocked towels
- 20: Observed eggs stored at room temperature n top of mini line cooler, person in charge could not secify how long they were left out; Corrective Action: embargoed 5 lbs, discussed potential time policy for eggs in future
- 21: Observed chicken breast prepped day prior with no date mark; Corrective Action: person in charge labeled item, stated everything is prepped Wednesdays— discussed 24 hour date marking
- 21: Multiple unlabeled items prepped prior day throughout kitchen. Discussed with person in charge the importance of date marking.; Corrective Action: embargoed 20 lbs
- 26: Observed unlabeled chemical bottle filled with yellow liquid stored in pizza prep station; Corrective Action: removed, labeled
- 34: No thermometer provided for mini line cooler
- 35: Observed multiple unlabeled bulk storage containrs in pizza prep area
- 37: Observed potatoes and eggs stored on ground of walk-in cooler
- 37: Observed cut potatoes in water stored in hand washing sink
- 42: Observed wet nesting of glasses, dishes
- 43: Observed to go containers not stored inverted (facilitating accumulation of debris)
- 50: Observed wastewater leaking on to floor from wash side of sink
- 53: Observed multiple ill fitting ceiling tiles and broken light shields in food preparation 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 proper handwashing technique
- 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 info
- 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.
- 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 food cooked from raw during inspection
- 17: (NA) No TCS foods reheated for hot holding.
- 18: No food cooled during inspection
- 19: See food info
- 22: (NA) No food held under time as a public health control.
- 23: Consumer advisory posted
- 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:
- 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.***

**Establishment Information**

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**Sources**

Source Type: Food Source: Sysco

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

**Additional Comments**

A copy of TPHC form was given to person in charge to be applied to eggs in the future.