

Establishment Name

Purpose of Inspection

ERoutine

Address

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit MBA Wallace Hall 1st Floor Permanent O Mobile Type of Establishment 4001 Harding Road

O Temporary O Seasonal Nashville Time in 11:25; AM AM/PM Time out 12:15; PM AM/PM

City 11/09/2021 Establishment # 605226647 Embargoed 0 Inspection Date

O Complaint

O Follow-up

Risk Category О3 04 Follow-up Required O Yes 疑 No

rted to the Centers for Dis

O Preliminary

O Consultation/Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, NA, NO) for e

IN	in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		co	\$=co	rrecte	d on-si	te duri	ng ins	pection
					Compliance Status	cos	R	WT						Comp
	IN	оит	NA	NO	Supervision					IN	оит	NA	NO	Cooking an
1		0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	200	0	0	0	Proper cooking
	IN	OUT	NA	NO	Employee Health				17	0	O	0	X	Proper reheating
2	K	0			Management and food employee awareness; reporting	0	0							Cooling and I
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	×	Proper cooling t
4	X	0			Proper eating, tasting, drinking, or tobacco use	0	0	5	19		0	0	0	Proper hot hold
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	°	20	245	0	0		Proper cold hold
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	*	0	0	0	Proper date ma
6	X	0		0	Hands clean and properly washed	0	0		22	M	0	0	0	Time as a public
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	-	IN	OUT	NA	NO	Time as a passin
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	-	-	-	0=2		Consumer advis
	IN	OUT	NA	NO	Approved Source				23	0	0	黑		food
9	窓	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	High
10	0	0	0	3%	Food received at proper temperature	0	0		24	RK.	$\overline{}$	0		Pasteurized foo
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24	500	0	0		Pasteurized loo
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	оит	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination				25		0	X		Food additives:
13	Ä	0	0		Food separated and protected	0	0	4	26	窦	0			Toxic substance
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conforma
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with HACCP plan

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16			0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20		0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	X	0	0	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	試	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	5
26	80	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

s to control the introduction of pathogens, chemicals, and physical objects into foods.

PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	ľ
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	1992	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	120	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43		Single-use/single-service articles; properly stored, used	0	0	Г
44		Gloves used properly	0	0	

pecti		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment	1		
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities	_		
48	0	Hot and cold water available; adequate pressure	ा	0	-
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- 3
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	×	Garbage/refuse properly disposed; facilities maintained	0	0	
53	0	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	0	Current permit posted	ा	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	100	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

ner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing rega nt. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of th

11/09/2021

sisilent 1 Signature of Environmental Health Specialist

11/09/2021

Signature of Person In Charge

Date

**** 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: MBA Wallace Hall 1st Floor

Establishment Number #: | 605226647

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.	Т
'No Smoking' signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	
Sarage type doors in non-enclosed areas are not completely open.	\top
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	\vdash
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)							
Triple sink (not set up)										

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Walk-in cooler #1	37					
Walk-in cooler #2	41					
Walk-in freezer	-10					

Food Temperature						
State of Food	Temperature (Fahrenheit)					
Cooking	195					
Hot Holding	154					
Cold Holding	36					
Cold Holding	36					
Cold Holding	37					
Cold Holding	34					
Cold Holding	40					
Cold Holding	39					
	Cooking Hot Holding Cold Holding Cold Holding Cold Holding Cold Holding Cold Holding					

Observed Violations							
Total # 3							
Repeated # ()							
39: Wet rags stored on prep table.							
42: Clean plastic containers stacked together while wet.							
52: Dumpster missing a lid.							
132. Dumpster missing a na.							

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

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: (IN): An employee health policy is 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.
- 6: Employee observed properly washing hands.
- 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 Information.
- 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: Temps recorded on report.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: Temps recorded on report.
- 20: Temps recorded on report.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Verified written time policy.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: Pasteurized foods served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.

26:

27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.

57:

58:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

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

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.				
see last paye for auditional comments.				

Establishment Information

Establishment Information							
Establishment Name: M	BA Wallace Hall 1st F	Floor					
Establishment Number #	605226647						
Sources							
Source Type:	Food	Source:	PFC, Creation Gardens, Purity Dairy				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comme	nts						