## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT



Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.


[^0]TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

| Establishment Information |
| :--- |
| Establahment Name: Union Station Banquet Kitchen |
| Establahment Number z: 605242937 |



| Warewashing Info | sanitizer Type | PPM | Temperature ( Fahrenhelt) |
| :---: | :---: | :---: | :---: |
| Maohline Name |  |  |  |
|  |  |  |  |

Equipment Temperature

| Decoription | Temperature (Fahrenheit) |
| :--- | :--- |
|  |  |


| Food Temperature | state of Food | Temperature (Fahrenheit) |
| :--- | :--- | :--- |
| Decoription |  |  |
|  |  |  |
|  |  |  |

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## Establishment Information

Establishment Name: Union Station Banquet Kitchen
Establishment Number: 605242937

## Comments/Other Observations

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## Additional Comments

See last page for additional comments.

[^1]Comments/Other Observations (cont'd)

Additional Comments (cont'd)

## Establishment Information

Establishment Name: Union Station Banquet Kitchen
Establishment Number \#. 605242937

## Sources

Source Type:
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## Additional Comments


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     Epport. T.CA
    

[^1]:    ${ }^{* \cdots}$ See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

