

Establishment Name

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

R=repeat (violation of the same code provision)

O Farmer's Market Food Unit Rand Dining Hall / Chef James Bistro Permanent O Mobile Type of Establishment

2301 Vanderbilt Pl O Temporary O Seasonal Address

Nashville Time in 10:45 AM AM / PM Time out 11:40; AM City

09/26/2022 Establishment # 605002195 Embargoed 0 Inspection Date O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 600 Risk Category О3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	¥=in c	compli	ence		OUT=not in compliance NA=not applicable NO=not observe	ed		C)S=	COFF	ecte	d on-si	te dur
					Compliance Status	cos	R	WT	[
	IN	OUT	NA	NO	Supervision				П	П	IN	OUT	NA
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	ŀ	16	×	0	0
	IN	ОИТ	NA	NO	Employee Health					17	8	ŏ	ŏ
2	300	0			Management and food employee awareness; reporting	0	О		lh				
3	×	0			Proper use of restriction and exclusion	0	0	5	П		IN	OUT	NA
	IN	OUT	NA	NO	Good Hygienic Practices				1	18	巡	0	0
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1	19	窓	0	0
5	*	0		0	No discharge from eyes, nose, and mouth	0	0		1	20	2	0	0
	IN	OUT	NA	NO	Proventing Contamination by Hands					21	*	0	0
6	巡	0		0	Hands clean and properly washed	0	0		П	22	X	0	0
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	H	-		OUT	NA.
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	l I	23	0	0	912
	IN	OUT	NA	NO	Approved Source				l l	23	U	٥	M
9	黨	0			Food obtained from approved source	0	0		П	П	IN	OUT	NA
10	0	0	0	×	Food received at proper temperature	0	0	1	1	24	0	0	333
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	l l'	24	0	0	300
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			I	IN	оит	NA
	IN	OUT	NA	NO	Protection from Contamination					25	0	0	-XX
13	黛	0	0		Food separated and protected	0	0	4		26	80	0	
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	П		IN	OUT	NA
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2		27	0	0	×

Compliance Status								WT
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	8	0	0	0	Proper reheating procedures for hot holding	0	0	۰
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	災	0	0	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	1 *
22	×	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	0	0	335		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	2	0			Toxic substances properly identified, stored, used	0	0	°
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

ntroduction of pathoge ns, chemicals, and physical objects into foods.

L PRACTICES

		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	Γ.
29	0	Water and ice from approved source	0	0	_;
30	0	Variance obtained for specialized processing methods	0	0	_
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	Т
33	0	Approved thawing methods used	0	0	Т
34	0	Thermometers provided and accurate	0	0	r
	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	ŀ
38	0	Personal cleanliness	0	0	г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	·
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	100	Single-use/single-service articles; properly stored, used	0	0	г
44		Gloves used properly	0	0	

Signature of Person In Charge

PH-2267 (Rev. 6-15)

		R-repeat (violation of the same code provision Compliance Status	cos	R	W)
	OUT	Utensils and Equipment			
45	0	Food and norifood-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	0	- 3
49	0	Plumbing installed; proper backflow devices	0	0	-
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	-
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	•
	OUT	Administrative Items	Т		
55	0	Current permit posted	ि	0	Г
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

on report in a conspicuous manner. You have the right to request a h 6, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. n (10) days of the date of the

Date

09/26/2022

of Environmental Health Specialist

09/26/2022

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

Free food safety training classes are available each month at the county health department. RDA 629) 6153405620 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Rand Dining Hall / Chef James Bistro
Establishment Number ≠: [605002195]

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 inflitrating 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 compartment sink	QA	300							

Equipment Temperature							
Description	Temperature (Fahrenheit)						
#1 Reach In Cooler	37						
Walk in cooler	38						
#2 walk in cooler	38						
#2 Reach In Cooler	38						

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Beef in warmer	Hot Holding	140
Garlic in oil in #1 prep cooler	Cold Holding	40
Beans in warmer	Hot Holding	150
Beef in warmer	Hot Holding	157
Chicken in warmer	Hot Holding	147
Pasta in walk in cooler	Cold Holding	40
Beef in walk in cooler	Cold Holding	37
Chicken in walk in cooler	Cold Holding	37
Chicken in #2 walk in cooler	Cold Holding	40
Beef in #2 walk in cooler	Cold Holding	40
Rice in #2 walk in cooler	Cold Holding	38
Tomatoes in #2 Reach In Cooler	Cold Holding	39
Chicken	Cooking	183
Beef in #3 Reach In Cooler	Cold Holding	40
Shrimp in #3 Reach In Cooler	Cold Holding	37

Observed Violations							
Total #							
Repeated # ()							
43: To go plates stored on counter in the front area was not upside down.							

[&]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: Rand Dining Hall / Chef James Bistro

Establishment Number: 605002195

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 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: Observed
- 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: Next page

10:

- 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:

15:

- 16: Check temp log
- 17: Beef cooked yesterday was reheated to 166. Will be held under time as a public health control.
- 18: Beef in #1 walk in cooler cooked 1 hour prior at 51f.

19:

- 20: Check temp log
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Written policy being followed
- 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 Name: Rand Dining Hall / Chef James Bistro	
Establishment Number: 605002195	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
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Establishment Information

Establishment Inform	nation		
Establishment Name: Ra	and Dining Hall / Chet	James Bistro	
Establishment Number #:	605002195		
Sources			
Source Type:	Food	Source:	PFG and creation gardens
Source Type:		Source:	
Additional Comme	nts		