



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

79

Establishment Name Alexis Inn & Suites
Address 600 Ermac Dr.
City Nashville
Inspection Date 05/08/2024
Establishment # 605180338
Embargoed 2
Purpose of Inspection Routine
Risk Category 1
Number of Seats 32

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. Includes sub-sections like 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. Includes sub-sections like 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: Roe Brackley

Date: 05/08/2024

Signature of Environmental Health Specialist: Keisa B

Date: 05/08/2024

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

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 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



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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)
Triple sink (not set up)	QA		

Equipment Temperature

Description	Temperature (Fahrenheit)
Milk dispenser in guest area	40
Reach in cooler 2	35
Reach in freezer 1	10
Reach in freezer 2	5

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Bagged Scrambled eggs out of microwave	Reheating	165
Scrambled eggs in chafing dish in guest self serve	Hot Holding	138
Cooked sausage in chafing dish in guest self serve	Hot Holding	139
Milk in dispenser in guest self serve area	Cold Holding	40
Unopened bagged eggs sitting out on drain board		42
Single serve cream cheese in reach in cooler 2	Cold Holding	39

Observed Violations

Total # 10

Repeated # 0

- 1: Employee unable to demonstrate food safety knowledge. CA spoke with hotel manager about proper training and Spanish food safety class.
- 8: No paper towels at hand sink. CA spoke with hotel manager, paper towels provided
- 20: Commercially bagged eggs at 66F stored on prep table for 30 min. Employee stated they were thawed using cold running water and are left on table until needed. CA embargoed and explained proper thawing and that eggs must be kept below 41F
- 20: Single serve cream cheese at 47F in reach in cooler 1, cooler reading 55F. CA had all TCS food moved to reach in cooler 2 and had cooler temp lowered. Will return when serviced
- 26: Chemical spray bottle stored next to food on prep table in the kitchen. CA had moved
- 33: Bagged commercially cooked sausage set out to thaw at room temp, currently at 34F. Had placed in reach in cooler
- 37: Apples stored uncovered in guest self serve area. Must be under sneeze guard or individually wrapped.
- 43: Paper plates stored facing up in guest self serve area, must be placed face down to avoid contamination
- 43: Box of single use cups stored on the floor in kitchen
- 46: Test strips are discolored and appear to have been wet



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Comments/Other Observations

- 2: Has health policy posted
- 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:
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: See sources
- 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: No raw food prepared
- 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: (NA) No raw animal foods served.
- 17: See temps
- 18: No cooling done
- 19: See temps
- 21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 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.
- 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.

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Sources

Source Type: Food Source: GFS

Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments