

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Alexis Inn & Suites Permanent O Mobile Establishment Name Type of Establishment 600 Ermac Dr. O Temporary O Seasonal Address Nashville Time in 08:40 AM AM / PM Time out 09:50; AM City

05/08/2024 Establishment # 605180338 Embargoed 2 Inspection Date Purpose of Inspection **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other

Number of Seats 32 Risk Category О3 04 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	e in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		Ö	DS=	con	recte	d o
					Compliance Status	cos	R	WT	1 [
	IN	OUT	NA	NO	Supervision				П	П	IN	0
1	0	雞			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	H	16	0	-
	IN	OUT	NA	NO	Employee Health					17	*	T
2	700	0			Management and food employee awareness; reporting	0	0		ı			г
3	×	0			Proper use of restriction and exclusion	0	0	5	П		IN	١°
	IN	OUT	NA	NO	Good Hygienic Practices				ır	18	0	┌
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	ı	19	寒	7
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	П	20	0	13
	IN	OUT	NA	NO	Preventing Contamination by Hands					21	0	Г
6	100	0		0	Hands clean and properly washed	0	0		Ιſ	22	0	Г
7	巡	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	H		IN	0
8	0	200			Handwashing sinks properly supplied and accessible	0	0	2	Ιſ	23	0	1
	_	OUT	NA	NO	Approved Source			_	П		_	L,
9	200	0			Food obtained from approved source	0	0		П		IN	0
10	0	0	0	×	Food received at proper temperature	0	0		Ιſ	24	0	T ,
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	ΙĽ		_	L,
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0				IN	0
	IN	OUT	NA	NO	Protection from Contamination					25	0	7
13	0	0	8		Food separated and protected	0	0	4		26	0	8
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	П		IN	0
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2		27	0	(

	Compliance Status						R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	寒	0	Proper cooking time and temperatures	0	0	5
17	8	0	0	0	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	X	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	282	0	Proper date marking and disposition	0	0	*
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	×		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	0	28			Toxic substances properly identified, stored, used	0	0	۰
	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 pathoge ns, chemicals, and physical objects into foods.

		OUT and in constitution of the constitution of	GOO		
		OUT=not in compliance COS=com Compliance Status	COS		_
	TOUT		005	Ι.Κ.	
28	0		0	0	
29	8	Pasteurized eggs used where required Water and ice from approved source	_	_	_
30	8	Variance obtained for specialized processing methods	8	8	H
30	OUT			-	
	001	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	Г
33	文	Approved thawing methods used	0	0	Г
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	885	Contamination prevented during food preparation, storage & display	0	0	
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	Г
	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	Г
43	12%	Single-use/single-service articles; properly stored, used	0	0	Г
44	0	Gloves used properly	0	0	

rspecti	ion	R-repeat (violation of the same code provision)					
		Compliance Status	COS	R	WT			
	OUT Utensils and Equipment							
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1			
46	題	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	2			
49	0	Plumbing installed; proper backflow devices	0	0	2			
50	0	Sewage and waste water properly disposed	0	0	2			
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1			
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1			
53	0	Physical facilities installed, maintained, and clean	0	0	1			
54	0	Adequate ventilation and lighting; designated areas used	0	0	1			
	OUT	Administrative Items	Т					
55	0	Current permit posted	0	0	0			
56	0	Most recent inspection posted	0	0	۰			
\Box		Compliance Status	YES	NO	WT			
		Non-Smokers Protection Act						
57		Compliance with TN Non-Smoker Protection Act	- 100	0				
58		Tobacco products offered for sale	0	0	0			
59		If tobacco products are sold, NSPA survey completed	0	0				

You have the right to request a l (10) days of the date of the

Roebradoco 05/08/2024

Date Signature of Environmental Health Specialist

05/08/2024

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: Alexis Inn & Suites
Establishment Number #: |605180338

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 wenty-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.	
Sarage 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-enciosed areas is infiltrating into areas where smoking is prohibited.	
Smoking observed where smoking is prohibited by the Act.	\vdash

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					

Reheating Hot Holding Hot Holding Cold Holding	165 138 139
Hot Holding	1
	139
Cold Holding	
o o a r roran ig	40
	42
Cold Holding	39
	Cold Holding

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Observed Violations
Total # 10
Repeated # ()
 Employee unable to demonstrate food safety knowledge. CA spoke with hotel manager about proper training and Spanish food safety class. 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

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

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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:

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: Alexis Inn & Suites	
Establishment Number: 605180338	
Comments/Other Observations (cont'd)	
- Francisco - 12 - 12 - 13 - 13 - 13 - 13 - 13 - 13	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Information								
	exis Inn & Suites							
Establishment Number #:	605180338							
Sources								
Source Type:	Food	Source:	GFS					
Source Type:	Water	Source:	City					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comme	nts							