

Establishment Name

Address

Risk Category

# TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Permanent O Mobile Type of Establishment

O Temporary O Seasonal

级 Yes O No

Madison City

Time in 02:45 PM AM / PM Time out 03:20: PM AM / PM

05/03/2022 Establishment # 605306963 Inspection Date

Music City Fit Meals

1919 Gallatin Pike N

Embargoed 0

**K**Routine Purpose of Inspection

O Follow-up O Complaint

О3

O Preliminary

O Consultation/Other

Follow-up Required

SCORE

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

s (IH, OUT, HA, HO) for a

| 110 | <b>¥</b> =in c | ompli   | ance |    | OUT=not in compliance NA=not applicable NO=not observe             | ed |   | 0  |
|-----|----------------|---|------|----|--|----|---|----|
|     |                | OUT NA NO Supervision  OUT NA NO Person in charge present, demonstrates knowledge, and performs duties  OUT NA NO Employee Health  O Management and food employee awareness; reporting  O Proper use of restriction and exclusion  OUT NA NO Good Hyglanic Practices  O Proper eating, tasting, drinking, or tobacco use  O No discharge from eyes, nose, and mouth  OUT NA NO Preventing Centamination by Hands  O Hands clean and properly washed  No bare hand contact with ready-to-eat foods or approved alternate procedures followed  O Handwashing sinks properly supplied and accessible |      |    |  |    | R | WT |
|     | IN             | OUT   | NA   | NO | Supervision  |    |   |    |
| 1   | 盔              | 0   |      |    |  | 0  | 0 | 5  |
|     | IN             | OUT   | NA   | NO | Employee Health  |    |   |    |
| 2   | ЭK             | 0   |      |    | Management and food employee awareness; reporting                  | 0  | 0 |    |
| 3   | ×              | 0   |      |    | Proper use of restriction and exclusion                            | 0  | 0 | 5  |
|     | IN             | OUT   | NA   | NO | Good Hygienic Practices  |    |   |    |
| 4   | *              | 0   |      | 0  | Proper eating, tasting, drinking, or tobacco use                   | 0  | 0 | 5  |
| 5   | *              | 0   |      | 0  | No discharge from eyes, nose, and mouth                            | 0  | 0 | °  |
|     | IN             | -   | NA   | NO | Preventing Contamination by Hands                                  |    |   |    |
| 6   | 100            | 0   |      | 0  | Hands clean and properly washed                                    | 0  | 0 |    |
| 7   | 0              | 0   | 0    | ×  | alternate procedures followed                                      | 0  | 0 | 5  |
| 8   | ×              | _   |      |    | fandwashing sinks properly supplied and accessible                 |    | 0 | 2  |
|     | IN             | OUT   | NA   | NO | Approved Source  |    |   |    |
| 9   | 黨              | 0   |      |    | Food obtained from approved source                                 | 0  | 0 |    |
| 10  | 0              | _   | 0    | ×  | Food received at proper temperature                                | 0  | 0 |    |
| 11  | ×              | 0   |      |    |  | 0  | 0 | 5  |
| 12  | 0              | 0   | ×    | 0  |  | 0  | 0 |    |
|     | IN             | OUT   | NA   | NO | Protection from Contamination                                      |    |   |    |
| 13  | 黛              | 0   | 0    |    | Food separated and protected                                       | 0  | 0 | 4  |
| 14  | ×              | 0   | 0    |    | Food-contact surfaces: cleaned and sanitized                       |    | 0 | 5  |
| 15  | ×              | 0   |      |    | Proper disposition of unsafe food, returned food not re-<br>served | 0  | 0 | 2  |

|    |    | COS | R  | WT  |   |   |   |   |
|----|----|-----|----|-----|---|---|---|---|
|    | IN | OUT | NA | NO  | Cooking and Reheating of Time/Temperature<br>Control For Safety (TCS) Foods |   |   |   |
| 16 | 0  | 0   | 0  | 寒   | Proper cooking time and temperatures  | 0 | 0 | 5 |
| 17 | 0  | 0   | 0  | 300 | Proper reheating procedures for hot holding                                 | 0 | 0 | , |
|    | IN | оит | NA | NO  | Cooling and Holding, Date Marking, and Time as<br>a Public Health Control   |   |   |   |
| 18 | 0  | 0   | 0  | ×   | Proper cooling time and temperature   | 0 | 0 |   |
| 19 | 0  | 0   | 0  | 寒   | Proper hot holding temperatures   | 0 | 0 | 1 |
| 20 | 凝  | 0   | 0  |     | Proper cold holding temperatures  | 0 | 0 | 5 |
| 21 | 0  | 250 | 0  | 0   | Proper date marking and disposition   | 0 | 0 | ľ |
| 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<br>food                  | 0 | 0 | 4 |
|    | IN | OUT | NA | NO  | Highly Susceptible Populations  |   |   |   |
| 24 | 0  | 0   | M  |     | Pasteurized foods used; prohibited foods not offered                        | 0 | 0 | 5 |
|    | IN | оит | NA | NO  | Chemicals   |   |   |   |
| 25 | 0  | 0   | X  |     | Food additives: approved and properly used                                  | 0 | 0 | 5 |
| 26 | 0  | 25. |    |     | 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<br>HACCP plan            | 0 | 0 | 5 |

#### to control the introduction of pathoge ns, chemicals, and physical objects into foods.

|    |                              |  | GOO |   |          |  |
|----|------------------------------|--|-----|---|----------|--|
|    |                              | OUT=not in compliance COS=corr   |     |   |          |  |
|    |                              | Compliance Status  | cos | R | W        |  |
|    | OUT                          | Caro rocc and comes  |     |   | _        |  |
| 28 | 0                            | Pasteurized eggs used where required                                       | 0   | 0 | 1        |  |
| 29 | 0                            |  | 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<br>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 | Ī        |  |
|    | 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 | 338                          | Contamination prevented during food preparation, storage & display         | 0   | 0 | 1        |  |
| 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 | <u> </u> |  |
|    | OUT                          | Proper Use of Utensiis   |     |   |          |  |
| 41 | 0                            | In-use utensils; properly stored   | 0   | 0 | Г        |  |
| 42 | 0                            | Utensils, equipment and linens; properly stored, dried, handled            | 0   | 0 | 1        |  |
| 43 | 12%                          | Single-use/single-service articles; properly stored, used                  | 0   | 0 | Г        |  |
|    |                              | Gloves used properly   |     |   |          |  |

| pecti | on  | R-repeat (violation of the same code provision)  |     |    |   |
|-------|-----|--|-----|----|---|
|       |     | Compliance Status  | COS | R  | W |
|       | OUT | Utensiis and Equipment   |     |    |   |
| 45    | 0   | Food and norfood-contact surfaces cleanable, properly designed,<br>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  | 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   |     |    |   |
| 55    | 0   | Current permit posted  | 0   | 0  | - |
| 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  |   |
| 59    |     | If tobacco products are sold, NSPA survey completed                                      | 0   | 0  |   |

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

05/03/2022

Signature of Person In Charge

Date Signature of Environmental Health Specialist

Date

05/03/2022

\*\*\*\* 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. PH-2267 (Rev. 6-15) RDA 629 ) 6153405620 Please call ( to sign-up for a class.

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: Music City Fit Meals
Establishment Number #: |605306963

| 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) |  |  |  |
| Manual           | QA             | 200 |                           |  |  |  |

| Equipment Temperature |                           |  |  |  |  |
|-----------------------|---------------------------|--|--|--|--|
| Description           | Temperature ( Fahrenheit) |  |  |  |  |
| Atosa cooler          | 32                        |  |  |  |  |
| Atosa freezer         | -3                        |  |  |  |  |
|                       |                           |  |  |  |  |
|                       |                           |  |  |  |  |

| Food Temperature                 | Food Temperature |                           |  |  |  |  |
|----------------------------------|------------------|---------------------------|--|--|--|--|
| Description                      | State of Food    | Temperature ( Fahrenheit) |  |  |  |  |
| Pico de gallo in atosa cooler    | Cold Holding     | 40                        |  |  |  |  |
| Cooked rice 4/29 In atosa cooler | Cold Holding     | 39                        |  |  |  |  |
| Grilled chicken in atosa cooler  | Cold Holding     | 37                        |  |  |  |  |
|                                  |                  |                           |  |  |  |  |
|                                  |                  |                           |  |  |  |  |
|                                  |                  |                           |  |  |  |  |
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|                                  |                  |                           |  |  |  |  |
|                                  |                  |                           |  |  |  |  |

| Observed Violations  |
|--|
| Total # 4  |
| Repeated # 0   |
| 21: Multiple trays of cooked food in atosa cooler and walk in cooler not labeled.  |
| CA: labeled and trained  |
| 26: Multiple bags of handsoap stored above single service items on shelf beside office. CA: remove and store separately or below |
| 37: Multiple personal drinks and item stored on prep tables and near gloves  |
| 43: Aluminum pans washed and stacked in dish area storage. Are made to be  |
| single use only  |
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## TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: Music City Fit Meals Establishment Number: 605306963

#### 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: No foods being made or served
- 7: (NO) No food workers present during the inspection.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See chart
- 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: See chart
- 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.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

| hment Name: Music City Fit Meals hment Number: 605306963  ents/Other Observations (cont'd) |  |
|--|--|
| ents/Other Observations (cont'd)   |  |
| ents/Other Observations (cont'd)   |  |
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| ast page for additional comments.  |  |
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Establishment Information

| Establishment Infor   |                     |         |                          |
|-----------------------|---------------------|---------|--------------------------|
| stablishment Name: M  | usic City Fit Meals |         |                          |
| stablishment Number # | 605306963           |         |                          |
| Sources               |                     |         |                          |
| Source Type:          | Water               | Source: | City                     |
| Source Type:          | Food                | Source: | GFS, WALMART, SAMS CLUB, |
| Source Type:          |                     | Source: |                          |
| Source Type:          |                     | Source: |                          |
| Source Type:          |                     | Source: |                          |
| Additional Comme      | nts                 |         |                          |
|                       |                     |         |                          |
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