TENNESSEE DEPARTMENT OF HEALTH VICE ESTABLISHMENT INSDEC

SCORE

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FOOD SERVICE ESTABLISHMENT INSPECTION REPORT									_												
Establishment Name		ewing					_	Tvn	e of F	istabli	shme	O Farmar's Ma		10							
Address					2408 LEBANON PIKE O Temporary O Seasonal												/				
City					Nashville Time in 03:20 PM AM / PM Time out 03:35: PM AM / PM																
Insp	ectio	n Da	te		10/15/202	1 Establishment#		_				-	d 0				-				
			spect		ORoutine	A Follow-up	O Complaint			- O Pro			-		Cor	sultation/Other	·				
Risk					01	\$102	03			04		,					Yes 舰 No	Number of S	loats	12	2
1000			isk I	act	ors are food prep	aration practices a	and employee	beha	vior	s mo	st co	mm	only	repo	rtec	to the Centers f	or Disease Cont	rol and Preven		_	
				as c	ontributing facto	FOODBORN										INTERVENTIONS		ess or injury.			
		(114	rk de	algaat	ed compliance status	(IR, OUT, HA, HO) for ea	ch numbered item	. For	litems	mark	NOU	Τ, π	ink CO	S or R	for e	sch item as applicable	. Deduct points for	category or subcate	igery.)		
IN	in c	mpīi	nce			e NA=not applicable liance Status	NO=not observe	d COS	R		S=con	recteo	d on-si	te duri	ng ins	Compliane	repeat (violation of th	e same code provisi		R	WT
Τ	IN	ουτ	NA	NO		Supervision						IN	оυт	NA	NO	Cooking and Re	heating of Time/			_	
1	8	0			Person in charge pro performs duties	esent, demonstrates kn	owledge, and	0	0	5	16	0	0	0	14	Control I Proper cooking time	For Safety (TCS) and temperatures	Foods	0	0	
			NA	NO		Employee Health od employee awarenes	er monting	~			17		õ	ŏ		Proper reheating pro	cedures for hot hok		00	õ	5
23		0			Proper use of restric		s, reporting	0	0	5		IN	оит	NA	NO	Cooling and Hold	ing, Date Markin; blic Health Contr				
		-	NA	NO		d Hygienic Practices	•				18	0	0	0	X	Proper cooling time a			0		_
4 5	8	0				g. drinking, or tobacco ryes, nose, and mouth	use	0	8	5		N N N	00	0	0	Proper hot holding te Proper cold holding t			0	8	
	IN	OUT	NA	NO	Preventin	g Contamination by	Hands					X	ŏ	ŏ	0	Proper date marking			ŏ	ŏ	5
-	皇鼠	0	0	0	Hands clean and pro No bare hand conta	openy washed ct with ready-to-eat foo	ds or approved	0	0 0	5	22	-	0	×	-	Time as a public hea	ith control: procedu	res and records	0	0	
8			-	-	alternate procedures Handwashing sinks	s followed properly supplied and a	occessible		6	2		IN O	_	NA	NO	Co Consumer advisory	nsumer Advisory provided for raw and		_	0	
	IN 家	OUT	NA	NO	Food obtained from	Approved Source		0	0		23	IN	O OUT		NO	food Highly St	usceptible Popula	ations	0	9	•
10	0	0	0	20	Food received at pro	oper temperature		0	0		24	0	0	20	110	Pasteurized foods us			0	0	5
11 12	0	0	×	0		ion, safe, and unadulter ailable: shell stock tage		0 0	0 0	5		IN	OUT	-	NO		Chemicals		-	-	
	_			NO	destruction Protect	tion from Contamina	tion	-		-	25	0				Food additives: appr		ised	0	न	
13	2	0	0		Food separated and				0	_		×	0			Toxic substances pro	operly identified, sto	red, used	0	ō	5
14 15	_	0 0	0			es: cleaned and sanitiz f unsafe food, returned		0	0	5	27	IN O	001	NA	NO	Conformance Compliance with var	with Approved F iance, specialized p		0	0	
15	~	•			served			0	0	2	21	0	•	~		HACCP plan			•	9	0
				Goo	d Retail Practice	is are preventive n	easures to co	ntro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and	physical object	s into foods.			
				0	T=not in compliance		COS=corre						ices	3		Busine	at (violation of the san	(anision atom			
					Compl	iance Status	003-0016	COS	R	WT	Ē					Complia	nce Status	ne code provision)	COS	R	WT
2	_	OUT O	Past	eurize	Safe Fo d eggs used where r	ood and Water required		0	0	1	45	_	UT D ^{Fe}	ood ar	nd no	Utensils an nfood-contact surface	Ind Equipment Is cleanable, proper	rly designed,			
2	_	0	Wate	er and	ice from approved s			0	00	2	\vdash	+	- 00			and used			0	0	<u>'</u>
	_	OUT				perature Control		_		_	46		_			g facilities, installed, i	maintained, used, te	est strips	0	٥	1
3	ı	0	Prop		oling methods used;	adequate equipment fo	r temperature	0	0	2	47	_	O N UT	onfoo	d-cor	tact surfaces clean Physics	Facilities		0	0	1
3	_		Plan	t food	properly cooked for				0	_	48	5 (O H	_		water available; ade	quate pressure		0		2
3	_		<u> </u>		thawing methods use eters provided and as			00	0	1	49	_	_			talled; proper backflo waste water properly			0	0	2
	_	OUT				Identification		-	-	_	51	_	-			s: properly construct		d		ŏ	1
3	;	0	Food	i prop	erly labeled; original	container; required reco	ords available	0	0	1	52	2 0	0 G	arbag	e/refi	se properly disposed	t facilities maintaine	ed	0	0	1
		OUT			Prevention of	Food Contaminatio	n				53	-	-			ities installed, mainta			0	0	1
3	•	٥	Insec	cts, ro	dents, and animals r	ot present		0	0	2	54	• •	0 A	dequa	de ve	ntilation and lighting;	designated areas u	sed	0	0	1
3	r	0	Cont	amina	ation prevented durin	g food preparation, stor	rage & display	0	0	1		0	UT			Administ	rative items				
3	· ·	-	-		leanliness ths: properly used ar	nd stand		0	0	1	55 56		_		-	nit posted Inspection posted			0	0	0
4	_			<u> </u>	ruits and vegetables	No biolog			ŏ		Ē		0 100		ouris.		ce Status		YES		WT
4	_	OUT O	10-445	e ute	Proper I nsils; properly stored	Use of Utensils		0	0	1	57	-	0	ompli	ance	Non-Smoker with TN Non-Smoker	Protection Act	Act	×	01	
4	2	0	Uten	sils, e	quipment and linens	; properly stored, dried,	handled	0	0	1	58	5	Te	obacc	o pro	ducts offered for sale			0	0	0
						8		53	7	1	10080	co pr	oducts are sold, NSP	A survey completed	1	0	0				
						ms within ten (10) days m															
many	er ar	nd po	st the	most	recent inspection report	constituting imminent hea t in a conspicuous manne	r. You have the rig	ht to n	eques												
repo	t. T.	C.A.	vectio	ns (8)-	14-703, 68-14-706, 68-14	-708, 68-14-709, 68-14-711							/			2				_	
				<			10/1	.5/2				4	\sim	le	1-	(+)		1	10/1	5/2	2021
Sior	atur	e of	Pers	on In	ature of Person In Charge					Date	Sig	natu	re of I	Envire	onme	ntal Health Special	IST				Date

Signature of Person In Charge

Date Signature of Environmental Health Specialist **** 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. Please call () 6153405620 to sign-up for a class. PH-2267 (Rev. 6-15) RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: TennFold Brewing Establishment Number #: 605261894

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.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							

Equipment Temperature								
Description	Temperature (Fahrenheit)							

Description	State of Food	Temperature (Fahrenheit

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Comments/Other Observations	
0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 6: 7: 8: 9: 6: 7: 8: 9: 6: 7: 8: 9: 6: 7: 8: 9: 6: 7: 8: 9: 6: 7: 8: 9: 6: 7: 8: 9: 7: 8: 9: 6: 7: 8: 8: 9: 6: 7: 8: 8: 9: 6: 7: 8: 8: 9: 7: 8: 8: 9: 7: 8: 8: 9: 8: 8: 9: 8: 8: 9: 8: 8: 8: 8: 8: 8: 8: 8: 8: 8	
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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 Information

Establishment Name: TennFold Brewing

Establishment Number : 605261894

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

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Sources		
Source Type:	Source:	

Additional Comments