TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

10	1000	in the	A.C.																	1	C			
Est	abīs	nem	t Nar		MBA Wallace Hall 1st Floor							Farmer's Market Food Unit Stream O Mobile												
Add	ress				4001 Harding Road O Temporary O Seasonal									/										
City					Nashville Time in 11:30, AM AM / PM Time out 12:00; PM AM / PM																			
	Inspection Date				09/30/2022 Establishment # 605226647 Embargoed 0																			
			spect		KRoutine	O Follow-up	O Complaint			- O Pi		-	a		0.000	nsultation	Other							
				Jon	01	SE2	03			04	earra	nary					_		69 M.					
Risi	Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention																							
				as c	ontributing fact	ors in foodborne ill													event illn	ess or in	jury.	_		
		(11	ırk de	algnat	ed compliance statu	FOODBOR! In (IN, OUT, HA, HO) for a	NE ILLNESS RI och numbered Hen												t points for	category or	r subcate	gory.)		
IN	⊨in c	ompii	ance			nce NA=not applicable	NO=not observe	id COS	R		05=cc	mecte	d on-	site duri	ng ins	pection	Complia			he same cod		n) cos	RI	WT
h	IN	OUT	NA	NO	com	Supervision			~			IN	ou	T NA	NO					/Tempera		000	~ 1	
1	黨	0			Person in charge p performs duties	resent, demonstrates k	nowledge, and	0	0	5	16	5 22				Proper of	Contro cooking tim		ety (TCS)	Foods		01		
			NA	NO		Employee Health		-				7 Õ	ŏ	-			eheating p			lding		0	ŏ	5
	XX	0				lood employee awarene iction and exclusion	ss; reporting	0	0	5		IN	ou	T NA	NO	Ceelin	-		te Markin aith Cont	ng, and Th Irol	me as			
	_	-	NA	NO	Go	d Hygienic Practice		-	-			8 0	0				cooling time	e and temp	perature		_	0	0	_
	高度	0				ing, drinking, or tobacco eyes, nose, and mouth		0	0	5		0			2		hot holding cold holding					8	8	_
	IN	OUT	NA	NO	Preventi	ing Contamination b						i X		ŏ	0		date markir					ŏ	ŏ	5
6	直区	0	0	0	Hands clean and p No bare hand cont	ropeny washed act with ready-to-eat for	ods or approved	0	0 0	5	Ź	2 🕱	0	0	0	Time as	a public h	ealth contr	ol: procedu	ures and re	cords	0	0	
Ľ.			•	-	alternate procedure Handwashing sink	es followed s properly supplied and	accessible		6	2		_	ou	_	NO	Consum			for raw an	nd undercoo	bied			
			NA		Food obtained from	Approved Source			0		23	3 O	0	~	NO	food			ble Popul			0	0	4
10	0	-	0		Food received at p	roper temperature		0	0		24	-	0		NO	Pastour				ds not offere	a.d	0	0	
	×	0	~	-		ition, safe, and unadulte available: shell stock tag		0	0	5	Ē	-	-			rasieui	eeu ioous			as not one o		_	~	J
12	0	0	X	O NO	destruction	tion from Contamin		0	0		2	IN 5 O	00		NO	Ecod ad	ditives: ap		d oronady	usad		01	0	
13	×	0	0	110	Food separated an				0		2	5 🚊	0		<u> </u>					ored, used		0	ŏ	5
	_	0	0			ces: cleaned and saniti of unsafe food, returned		0		-		-	ou	-	NO					procedure process, an			_	
15	2	0			served	or unsale lood, returned	1000 not re-	0	0	2	27	0	0	黨		HACCP		anance, s	pecialized	process, an	~	0	0	5
				Goo	d Retail Practic	es are preventive i	measures to co	ntro	l the	inti	odu	ction	of	patho	gens	, chem	icals, an	d physic	al objec	ts into fo	ods.			
								GOO	D R	ar/A	IL PI	RACT	TICE	8										
F				00	Tenot in compliance Comp	liance Status	COS=corre			durin WT		ection						peat (violati ance Sta		me code pro		COS	R	WT
	8	OUT	Dect		Safe	Food and Water							UT	Cond o			Utensils			de designe	-		_	
2	9	0	Wate	er and	d eggs used where ice from approved	source		0	0	2	Ľ	15				and use		ces clean	able, propi	erly designe	^{NO,}	0	0	1
3	0	OUT		ince o		zed processing method mperature Control	5	0	0	1	4	16	۰	Warew	ashin	g facilitie	s, installed	l, maintain	ed, used, t	test strips		0	0	1
3	1	0	Prop		oling methods used	adequate equipment f	or temperature	0	0	2		_	O UT	Nonfoo	d-cor	itact surf	aces clean					0	0	1
3	2	0			properly cooked for	r hot holding		0	0	1		_		Hot and	f cold	water av	vailable; ac	equate pr			-	0	0	2
_	3 4		<u> </u>		thawing methods un eters provided and a			0	0	1		_	_				roper back ater prope						0	2
	4	OUT	Ther	nome		Identification				1			-				rly constru			ed			8	2
3	5	0	Food	i prop	erly labeled; origina	I container; required rec	ords available	0	0	1	1	52	0	Garbag	e/refi	use prop	erly dispos	ed; facilitie	es maintain	ned		0	0	1
		OUT				f Food Contaminatio	n .						-				alled, mair					_	0	1
	6	0	Insec	rts, ro	dents, and animals	not present		0	0	2	Ľ	54	•	Adequa	de ve	ntilation	and lighting	g designa	ted areas u	used	_	0	0	1
	7					ng food preparation, sto	vrage & display	0	0	1			UT					trative i	tems					
_	8 9	-	-		leanliness ths: properly used a	and stored		0	0	1		_	-		-	nit poster inspectio	d on posted					8	0	0
	0	0	Was		ruits and vegetable	5			õ				_				Complia	nce Sta				YES		WT
-	1	0UT O		e ute	Proper nsils; properly store	d Use of Utensils		0	0	1		57	-	Compli	ance	with TN	Non-Smok		on Act	Act	-	XI	0	_
_	23					s; properly stored, dried cles; properly stored, us		0	0			58 59					lered for sa re sold, NS		, complete	a.		0	0	0
	4				ed properly	nes, property stores, as			ŏ					in to be be	00 pr	000000	10 2010, 140	A PA BUILE	Comprese			<u> </u>	01	_
						ems within ten (10) days n constituting imminent he																		
man	ner a	nd po	st the	most	recent inspection repo	ort in a conspicuous man 14-708, 68-14-709, 68-14-71	er. You have the rig	ht to r	eques															
	<u></u>		\bigcap							ר ר		~	5	p	he	1	12				~		010	
011	ant		Derr	or la	Charac		09/3	50/2		_	-	0	2	1	0.0.0			allet			0	9/3		022
SIG	atu	e of	rers	on in	Charge	Additional for the second	information and	be a		Date							alth Speci		****					Date
						Additional food safet	7												2 0					
[PH4	2267	(Rev.	6-15))			- anning anabab		-									and the second					RD	A 629

267 (Rev. 6-15)	Free food safety training clas	ses are available each mon	th at the county health department.	RDA 629	
207 (Nev. 6-10)	Please call () 6153405620	to sign-up for a class.	NDA 029	
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information							
Establishment Name:	MBA Wallace Hall 1st Floor						
Establishment Number :	605226647						

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-Bmoking" 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)					
3 compartment sink Sanitizer bucket	Quarternary Quarternary	400 400						

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Walk-in cooler 1	41			
Walk-in cooler 2	39			
Walk-in freezer	-11			

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Milk in walk-in cooler 1	Cold Holding	41
Butternut squash in walk-in cooler 1	Cold Holding	41
Alfredo sauce in walk-in cooler 1	Cold Holding	40
Diced chicken in walk-in cooler 2	Cold Holding	40
Chicken thighs out of oven	Cooking	198

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Number : 605226647

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 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 proper hand washing technique.

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: See source information.

- 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: (IN) All raw animal foods cooked to proper temperatures.
- 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: Observed proper cold holding procedures. Temperatures recorded on report.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Observed proper TPHC procedures.
- 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.

Establishment Information

Establishment Name: MBA Wallace Hall 1st Floor Establishment Number : 605226647

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: MBA Wallace Hall 1st Floor Establishment Number #: 605226647

Sources							
Source Type:	Food	Source:	Creation Gardens, PFG, Purity,				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					

Additional Comments