# 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	<sup>NO,</sup>	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 <b>0</b>					
[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



#### Establishment Information

Establishment Name: MBA Wallace Hall 1st Floor

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