TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

	Establishment Name HILTON NASHVILLE GH HARTH BAR O Fermer's Market Food Unit Permanent O Mobile																					
Establishment Name		3801 CLEGHORN AVE													J							
Address		-	Vashville			11).E	БГ						O Temporary O Se								
City		-		<u></u>									ime o	ut 01:10:PM	M/PM							
Inspe							Establishment #							d				L				
Purp	se	of	nspe	ction		Routine	O Follow-up	O Complaint			O Pr	elimir	ary		0	Cor	nsultation/Other				-	
Risk	Cat	-		En		K1	O2 aration practices a	O3	beh	vior	04	unt c	omn	100			up Required O Yes to the Centers for Dis		ber of Se		5	
																	control measures to pr					
		(iarico	lesig		el compliance status											INTERVENTIONS ach item as applicable. Dedu	ct points for category or	subcateg	ery.)		
IN=in compliance OUT=not in compliance NA=not applicable NO=not observed COS=correct Compliance Status COS R WT												spection R=repeat (violation of the same cod	e provision	n)							
	IN	ou	TN	N N	0	Compl	Supervision		COS	R	WT	H					Compliance Sta Cooking and Reheatin		_	cos	R	WT
$ \rightarrow $	1	0	-				esent, demonstrates kn	owledge, and	0	0	5		IN	-	T NA		Control For Sat	lety (TCS) Foods		-		
	IN	ou	T N/	A N	0		Employee Health		-	-	-		0	00			Proper cooking time and ten Proper reheating procedure		\rightarrow	8	응	5
2 3	K K	0			- P	Management and for Proper use of restric	od employee awarenes	s; reporting	0	0	5		IN	ou	T NA	NO	Cooling and Holding, De	•••	ne as			
$ \rightarrow $	_	_	TN	A N	_		d Hygienic Practices		-	0	-	18	0	0	X	0	Proper cooling time and tem	perature	\rightarrow	0	ा	
4		00			_		g. drinking, or tobacco i yes, nose, and mouth	use	0	0	5	19 20	0	8	8		Proper hot holding temperat Proper cold holding temperat			0	응	
	IN	OU	T N/	N N	0	Preventin	g Contamination by	Hands					ŏ	ŏ			Proper date marking and dis			ŏ	ŏ	5
-		0	-	_	5		ct with ready-to-eat food	ds or approved	0	0	5	22	-	0	100	-	Time as a public health cont		cords	0	0	
8	K	0					properly supplied and a	ccessible		0	2	23	IN O	00	_	NO	Consume Consumer advisory provide	r Advisory d for raw and undercoo	ked	0	0	-
	N 武	00	TNU	A N	_	Food obtained from	Approved Source approved source		0	0		F	IN	out		NO	food Highly Suscept	ible Populations	-	~1	~	-
		00		13	R	Food received at pro		ahad	0	0	5	24	0	0	×		Pasteurized foods used; pro	hibited foods not offere	d	0	0	5
-+-	õ	ō		3	5		ailable: shell stock tags		ō	ō			IN	ou	T NA	NO	Cher	micals		-	_	
			TN	_	0	Protect	ion from Contamina	tion				25	0	0] _	Food additives: approved an			8	्र	5
13 14		00			- F	Food separated and Food-contact surface	es: cleaned and sanitiz	ed	8	00	4	26	<u>実</u> IN	0		NO	Toxic substances properly is Conformance with	dentified, stored, used Approved Procedure		0	0	
15	2	0		_		Proper disposition of served	f unsafe food, returned	food not re-	0	0	2	27	0	0	8		Compliance with variance, s HACCP plan	pecialized process, an	đ	0	0	5
			_	6	~	Retail Practice	a are preventive m	ensures to co	atro	1 494	inte	-	tion	al.	oatho		, chemicals, and physic	cal objects into fo	ode	_	_	
				_		rectain r ractice					ETA				· · · ·	gena	, enernicans, and physi			_		
				(TUC	not in compliance	iance Status	COS=corre	cted o	n-site							R-repeat (violat Compliance St	ion of the same code pro		COS	R	WT
	_	00	-		_	Safe Fo	ood and Water						0	UT			Utensils and Equ	ipment			~ 1	
28		0	Wa	iter a	nd	d eggs used where r ce from approved s	ource		Ō	0	2	4	5				infood-contact surfaces clear and used	lable, propeny designe	a,	0	0	1
30	_	00	_	rianc	e ol		ed processing methods perature Control		0	0	1	4	6	0	Warew	/ashin	g facilities, installed, maintair	red, used, test strips		0	٥	1
31		0		per	:00	ing methods used; a	adequate equipment for	r temperature	0	0	2	4	_	O UT	Nonfoc	xd-cor	ntact surfaces clean Physical Facili	tion	_	0	0	1
32	_	_	Pla	nt fo		properly cooked for h				0	1		8	0			water available; adequate p	ressure		읽		2
33	_		_			hawing methods use ters provided and ac			0	00	1	4	_	_			stalled; proper backflow devic I waste water properly dispos			0	응	2
	-	00	-				Identification	ada ana takta	-	6		5	_	_			es: properly constructed, sup		_		<u> </u>	1
35	_	0		oa pr	ope		container; required reco Food Contamination		0	0	1	5		-		~	use properly disposed; faciliti lities installed, maintained, a			0	이	1
36	Т	0	Ins	ects,	roc	ents, and animals n		-	0	0	2	5	_	-			ntilation and lighting; designation			_	ō	1
37		0	Co	ntam	inat	tion prevented during	g food preparation, stor	age & display	0	0	1		0	UT			Administrative	itoms				
38						eanliness			0	0	1	-	_			-	nit posted			0	0	0
39	_	_	_		_	hs; properly used an uits and vegetables	nd stored		0	00	1	5	6	0	Most n	ecent	Compliance Str	atus		O YES	0 NO	WT
41	_	00	-	15.0 1	den	Proper l sils; properly stored	Use of Utensils		0	0	1	5	7	_	Comol	ianne	Non-Smokers F with TN Non-Smoker Protect			क्षा	01	
42		0	Ub	msils	, ec	uipment and linens;	properly stored, dried, es; properly stored, use		0	0 0	1	5		t i	Tobaco	co pro	ducts offered for sale oducts are sold, NSPA surve			0	흥	0
44	_					d properly	es, propeny stored, use	u	ŏ	ŏ	1				IT LODAN	.00 pr	oducts are sold, INSPA surve	y completed		01		
																	Repeated violation of an identi e. You are required to post the					
		out a	out th	-	-	event increation report	t in a conspicuous manne	 Very have the ris 	64 A.A.A.			aring	egard	ling t	his repo	at by f	filing a written request with the 0					
	7			P	0	un 2	-708, 68-14-709, 68-14-711,	05/3	30/2	02:	3	ł	Ru	иљ	<u>مر</u> ار	NØ	for money		0	5/3	0/2	023
Sign	atur	_			_	Charge					Date		<u> </u>				ental Health Specialist					Date
						,	Additional food safety	information can	be fo	und	on ou	ır wel	osite,	http	p://tn.g	gov/h	ealth/article/eh-foodservi	ce ****				
PH-2	867 ((Re	v. 6-1	5)			Free food safety t Please				ilabk 3405			onth			inty health department. p for a class.				RD	A 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

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Establishment Information Establishment Name: HILTON NASHVILLE GH HARTH BAR Establishment Number #: 605257956

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 (Fahrenhelt)							
High temperature machine	Temperature		169							

Equipment l'emperature	
Description	Temperature (Fahrenheit)
Refrigerator	38

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Milk in ice	Cold Holding	41				

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: HILTON NASHVILLE GH HARTH BAR

Establishment Number : 605257956

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Employeehealth policy present.
- 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 observed.
- 7: No observed.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See source.
- 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 animal products stored or cooked on site.
- 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: (NA) No TCS foods reheated for hot holding.
- 18: No tcs cooled in this establishment.
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: (NA) Establishment does not cold hold TCS foods.

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.
- 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: "No Smoking" signs or the international "No Smoking" symbol are conspicuously posted at every entrance. 58: No

***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: HILTON NASHVILLE GH HARTH BAR Establishment Number : 605257956

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: HILTON NASHVILLE GH HARTH BAR

Establishment Number # 605257956

Sources				
Source Type:	Food	Source:	Same as restaurant	
Source Type:	Water	Source:	City	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
				,

Additional Comments