### 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<br>aration practices a                           | O3                                    | beh       | vior   | 04            | unt c               | omn                       | 100              |              |                | up Required O Yes<br>to the Centers for Dis                        |   | ber of Se     |          | 5        |       |
|  |   |                   |           |         |      |   |   |                                       |           |        |               |                     |                           |                  |              |                | control measures to pr   |   |               |          |          |       |
|  |   | (                 | iarico    | lesig   |      | el compliance status                        |   |                                       |           |        |               |                     |                           |                  |              |                | INTERVENTIONS<br>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<br>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<br>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<br>Proper reheating procedure          |   | $\rightarrow$ | 8        | 응        | 5     |
| 2 3  | K<br>K  | 0                 |           |         | - P  | Management and for<br>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<br>yes, nose, and mouth   | use                                   | 0         | 0      | 5             | 19<br>20            | 0                         | 8                | 8            |                | Proper hot holding temperat<br>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<br>O                   | 00               | _            | NO             | Consume<br>Consumer advisory provide                               | r Advisory<br>d for raw and undercoo          | ked           | 0        | 0        | -     |
|  | N<br>武  | 00                | TNU       | A N     | _    | Food obtained from                          | Approved Source<br>approved source                  |                                       | 0         | 0      |               | F                   | IN                        | out              |              | NO             | food<br>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                |              | <del>] _</del> | Food additives: approved an  |   |               | 8        | ्र       | 5     |
| 13<br>14   |   | 00                |           |         | - F  | Food separated and<br>Food-contact surface  | es: cleaned and sanitiz                             | ed                                    | 8         | 00     | 4             | 26                  | <u>実</u><br>IN            | 0                |              | NO             | Toxic substances properly is<br>Conformance with                   | dentified, stored, used<br>Approved Procedure |               | 0        | 0        |       |
| 15   | 2   | 0                 |           | _       |      | Proper disposition of<br>served             | f unsafe food, returned                             | food not re-                          | 0         | 0      | 2             | 27                  | 0                         | 0                | 8            |                | Compliance with variance, s<br>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<br>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<br>ce from approved s   | ource   |                                       | Ō         | 0      | 2             | 4                   | 5                         |                  |              |                | infood-contact surfaces clear<br>and used                          | lable, propeny designe                        | a,            | 0        | 0        | 1     |
| 30   | _   | 00                | _         | rianc   | e ol |   | ed processing methods<br>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<br>UT          | Nonfoc       | xd-cor         | ntact surfaces clean<br>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<br>ters provided and ac  |   |                                       | 0         | 00     | 1             | 4                   | _                         | _                |              |                | stalled; proper backflow devic<br>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<br>Food Contamination      |                                       | 0         | 0      | 1             | 5                   |                           | -                |              | ~              | use properly disposed; faciliti<br>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<br>uits and vegetables | nd stored   |                                       | 0         | 00     | 1             | 5                   | 6                         | 0                | Most n       | ecent          | Compliance Str   | atus  |               | O<br>YES | 0<br>NO  | WT    |
| 41   | _   | 00                | -         | 15.0 1  | den  | Proper l<br>sils; properly stored           | Use of Utensils                                     |                                       | 0         | 0      | 1             | 5                   | 7                         | _                | Comol        | ianne          | Non-Smokers F<br>with TN Non-Smoker Protect                        |   |               | क्षा     | 01       |       |
| 42   |   | 0                 | Ub        | msils   | , ec | uipment and linens;                         | properly stored, dried,<br>es; properly stored, use |                                       | 0         | 0<br>0 | 1             | 5                   |                           | t i              | Tobaco       | co pro         | ducts offered for sale<br>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<br>e. You are required to post the |   |               |          |          |       |
|  |   | out a             | out th    | -       | -    | event increation report                     | t in a conspicuous manne                            | <ul> <li>Very have the ris</li> </ul> | 64 A.A.A. |        |               | aring               | egard                     | ling t           | his repo     | at by f        | filing a written request with the 0                                |   |               |          |          |       |
|  | 7   |                   |           | P       | 0    | un<br>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<br>Please                        |                                       |           |        | ilabk<br>3405 |                     |                           | onth             |              |                | inty health department.<br>p for a class.                          |   |               |          | RD       | A 629 |

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

-



# 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<br>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