

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Union Station Main Kitchen - Stationary Establishment Name Permanent O Mobile Type of Establishment 1001 Broadway O Temporary O Seasonal Nashville Time in 12:40 PM AM / PM Time out 04:25; PM 10/24/2023 Establishment # 605242939 Embargoed 5 Inspection Date **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Number of Seats 80 Risk Category О3 Follow-up Required 级 Yes O No

RNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

117	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	d		O
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	DK.	0			Management and food employee awareness; reporting	0	0	_
3	寒	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	300	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	黨	0		0	Hands clean and properly washed	0	0	
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	0	×			Food in good condition, safe, and unadulterated	0	0	5
12	M	0	0	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	0	100	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	涎	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	0	120	0	0	Proper hot holding temperatures	0	0	
20	0	LØ	0		Proper cold holding temperatures	0	0	5
21	0	250	0	0	Proper date marking and disposition	0	0	1
22	0	0	×		Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	翼	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

to control the introduction of pathogens, chemicals, and physical objects into foods.

		OUT=not in compliance COS=con	ected or	n-side	du
		Compliance Status	COS		_
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	-
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	
34	X	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	326	Contamination prevented during food preparation, storage & display	0	0	,
38	0	Personal cleanliness	0	0	г
39	0	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils		_	
41	0	In-use utensils; properly stored	0	0	Ē
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	- 0	0	

ecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment	1		
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities	_		
48	0	Hot and cold water available; adequate pressure	0	0	-
49	0	Plumbing installed; proper backflow devices	0	0	- 2
50	0	Sewage and waste water properly disposed	0	0	- 3
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	•
52	×	Garbage/refuse properly disposed; facilities maintained	0	0	٠
53	2%	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	V
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	100	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a l n (10) days of the date of the

10/24/2023

Date Signature of Environmental Health Specialist

10/24/2023

Signature of Person In Charge

Date

**** 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. PH-2267 (Rev. 6-15) RDA 629) 6153405620 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Union Station Main Kitchen - Stationary
Establishment Number ≠: 605242939

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.	

Warewashing Info			
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)
3-compartment sink	QA	200	

Equipment Temperature	
Description	Temperature (Fahrenheit)
Meat Low-boy cooler	36
Low boy freeze	9
Server Low-boy cooler	38
Walk in cooler	32

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Cooked potatoes out of fryer	Cooking	210
Cooked grits in cambro on flat	Hot Holding	112
Blanched fried on fryer Preptable-cooler - cooked	Cold Holding	48
Cooked potatoes on fryer Preptable-cooler	Cold Holding	50
Buttermilk in fryer Low-boy cooler	Cold Holding	34
Deli turkey on saute Preptable-cooler	Cooling	49
Liquid egg on saute Preptable-cooler	Cold Holding	47
Cooked chicken on saute Preptable-cooler	Cold Holding	44
Cooked chicken in saute Preptable-cooler	Cold Holding	41
Raw burger patties in meat Low-boy cooler	Cold Holding	37
Soft cheese in aminity Low-boy cooler	Cold Holding	34
Cut melons on pantry Preptable-cooler	Cold Holding	47
Quinoa on pantry Preptable-cooler	Cold Holding	49
Cut leafy greens in pantry Preptable-cooler	Cold Holding	32
Milk in coffee Low-boy cooler	Cold Holding	37

Observed Violations
Total # 16
Repeated # 0
11: Pastrami in Walk in cooler with visible mold. CA: Embargo.
13: Raw poultry stored above raw fish in fryer Preptable-cooler. CA: cooler
properly arranged.
13: Ground beef stored on too of whole muscle cut beef in meat Low-boy cooler. CA: unit properly arranged.
19: Cooked grits in cambro on flat top reading 111 degrees. CA: reheated.
20: Multiple items on all cooling unit rails above 41 degrees - Food temps listed.
CA: all food moved to Walk in cooler.
21: Cooked charizo in Walk in cooler dated 10/15 not discarded. CA: embargo.
· · · · · · · · · · · · · · · · · · ·
21: Demi glaze in Walk in cooler with illegible date mark. CA: embargo.
23: Sliced beef that may be cooked to order does not have a disclaimer asterisk.
CA: PIC notified to update menu.
34: No visible thermometer in cooling units.
37: Grease droplets forming on oven hood.
37: Coffee filters stored uncovered at server station.
52: Dumpster door open, and excessive waste stored in the perimeter.
53: Excessive debris between fryer coolers.
53: Vents noticeably dirty.
53: Cooking equipment noticeably dirty.
53: Excessive debris forming behind fryer.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Union Station Main Kitchen - Stationary

Establishment Number: 605242939

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Knowledge of policy.
- 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: Employees washing hands.
- 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: Food source(s) listed.
- 10: (NO): No food received during inspection.
- 12: (IN) Shell stock tags available.
- 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: Food temps listed.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Cooling not observed.
- 22: (NA) No food held under time as a public health control.
- 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:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Union Station Main Kitchen - Stationary	
Establishment Number: 605242939	
Comments/Other Observations (cont'd)	
Johnnents/Other Observations (cont d)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Source Type:	Source: Source: Source: Source: Source:	Us food, fresh point, halperns City
Source Type: Food Source Type: Water Source Type: Source Type: Source Type: Additional Comments	Source: Source:	
Source Type: Food Source Type: Water Source Type: Source Type: Source Type: Additional Comments	Source: Source:	
Source Type: Water Source Type: Source Type: Source Type: Additional Comments	Source: Source:	
Source Type: Source Type: Source Type: Additional Comments	Source:	City
Source Type: Source Type: Additional Comments	Source:	
Source Type: Additional Comments		
Additional Comments	Source:	
Discussed making hand washing convinent		
Discussed making name washing convinent.		
Discussed barehanded food contact.		