



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
78

Establishment Name: Union Station Main Kitchen - Stationary
Address: 1001 Broadway
City: Nashville
Inspection Date: 10/24/2023
Time in: 12:40 PM
Time out: 04:25 PM
Risk Category: 03
Number of Seats: 80

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS
(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Table with 2 main sections: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 2 main sections: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Compliance Status, and Non-Smokers Protection Act.

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit.

Signature of Person In Charge: [Signature] Date: 10/24/2023
Signature of Environmental Health Specialist: [Signature] Date: 10/24/2023

Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice



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 (Fahrenheit)
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 top 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.



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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:

***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.

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

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Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

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Sources

Source Type: Food Source: Us food, fresh point, halperns

Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

Discussed making hand washing convinent.

Discussed barehanded food contact.