

Address

Inspection Date

Risk Category

Purpose of Inspection

ERoutine

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Kabob Gyro Permanent O Mobile Establishment Name Type of Establishment 718 Thompson Ln, STE 114 O Temporary O Seasonal Nashville Time in 01:40 PM AM / PM Time out 02:35: PM AM / PM 10/13/2021 Establishment # 605207494 Embargoed 0

Number of Seats 16

04

O Preliminary

O Consultation/Other

Follow-up Required

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

s (IH, OUT, HA, HO) for a

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed						ed		С
	Compliance Status						R	WT
	IN	OUT	NA	NO	Supervision	П		
1	鼷	٥			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	ЭK	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	黨	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	MK.	0			Handwashing sinks properly supplied and accessible	0	0	2
Ť	IN	OUT	NA	NO	Approved Source	_	_	-
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	28	Food received at proper temperature	0	0	1
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	0	凝	0		Food separated and protected	0	0	4
14	0	寒	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

O Follow-up

O Complaint

О3

	Compliance Status							WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٠
	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	0	0	Proper hot holding temperatures	0	0	
20	0	黨	0	L.	Proper cold holding temperatures	0	0	5
21	0	0	0	200	Proper date marking and disposition	0	0	•
22	X	0	0	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	5
26	0	100			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

级 Yes O No

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

		OUT=not in compliance COS=con	GOO ecled or	1-6/20	
		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	338	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	г
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	

pect	OH)	R-repeat (violation of the same code provision		-	147
		Compliance Status	cos	R	W
	OUT	Utensils and Equipment	_	_	_
45	麗	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	_
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	凝	Nonfood-contact surfaces clean	0	0	_
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	
49	0	Plumbing installed; proper backflow devices	0	0	
50	0	Sewage and waste water properly disposed	0	0	-
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	0	Physical facilities installed, maintained, and clean	0	0	_
54	0	Adequate ventilation and lighting; designated areas used	0	0	,
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0		
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	

on report in a conspicuous manner. You have the right to request a h n (10) days of the date of the

10/13/2021 Signature of Person In Charge Date Signature of

10/13/2021

**** 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.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Smoking observed where smoking is prohibited by the Act.



Establishment Information

Establishment Name: Kabob Gyro
Establishment Number #: 605207494

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.			

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

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Reach in cooler	40			
Freezer	-10			

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Lamb in steam table	Hot Holding	171
Chicken in steam table	Hot Holding	163
Lamb in reach in cooler	Cold Holding	54
Raw chicken in reach in cooler	Cold Holding	47
Feta cheese in prep line cooler	Cold Holding	20
Check peas in refrigerator	Cold Holding	42

Observed Violations
Total # 9
Repeated # ()
13: Observed raw chicken above and next to vegetables in reach in cooler in the back area.
14: Observed owner daughter washing utensils and didn't sanitize utensils. CA: discussed proper wash, rinse and sanitizing of all utensils. 20: Raw chicken at 47 F in reach in cooler. CA: 20: Lamb at 54 F in reach in cooler. CA: moved to the freezer. 26: Containers and spray bottles with cleaner and detergent not labeled. CA: corrected during inspection, label was added on container and bottles
34: No visible thermometers in refrigerators.
37: Employee water bottle With broken seal stored on prep table.
45: Cutting board with too many and deep cuts on 3 compartment sink 47: Refrigerators dirty inside (old food debris buildup on shelves)

[&]quot;"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: Kabob Gyro Establishment Number: 605207494

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 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: Good hygienic practices observed.
- 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
- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NO) No raw animal foods cooked during inspection.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: (N.A.) No cooked food is cooled, prepares no TCS food from ambient temperature ingredients that require cooling, does not receive raw eggs, shellstock, or milk.
- 19: Proper hot holding temperatures were observed
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 22: Proper written TPHC plan and procedure observed.
- 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.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57: "No Smoking" signs or the international symbols are not conspicuosly posted at every entrance.
- 58: No

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 Information	
Establishment Name: Kabob Gyro	
Establishment Number: 605207494	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
oce hast page for additional commissions.	

Establishment Information						
Establishment Name: Kabob Gyro						
Establishment Number #: 605207494						
(1 #****						
Sources						
Source Type: Food	Source:	Restaurant Depot, PFG				
Source Type: Water	Source:	City				
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Additional Comments						