



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
86

Establishment Name: NOODLES AND COMPANY
Address: 2116 GREEN HILLS VILLAGE DR
City: Nashville
Inspection Date: 11/02/2023
Time in: 01:55 PM
Time out: 03:00 PM
Risk Category: 01
Number of Seats: 99

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 columns: Compliance Status and Compliance Status. Includes sub-sections like 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 columns: Compliance Status and Compliance Status. Includes sub-sections like Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act, and Compliance Status.

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: 11/02/2023
Signature of Environmental Health Specialist: [Signature] Date: 11/02/2023

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

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

Establishment Name: NOODLES AND COMPANY
 Establishment Number #: 605259674

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)
Sanitizing bucket High temperature washing	QA Temperature	100	170

Equipment Temperature

Description	Temperature (Fahrenheit)
Refrigerator	32
Prep cooler	36
Prep cooler	38
Refrigerator	40

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Meatballs in cooler	Cold Holding	37
Mozarella cheese in cooler	Cold Holding	40
Chicken tenders in cooler	Cold Holding	36
Raw chicken tenders in cooler	Cold Holding	36
Meatballs in food warmer	Hot Holding	152
Melted cheese in food warmer	Hot Holding	192
Cooked mushrooms in food warmer	Hot Holding	146
Noodles in prep cooler	Cold Holding	40
Macaroni in prep cooler	Cold Holding	36
Noodles in cooler	Cold Holding	43
Spinach	Cold Holding	43
Spinach in prep cooler	Cold Holding	33
Eggs from carton	Cold Holding	39
Noodles in-prep cooler	Cold Holding	40
Grilled chicken in prep cooler	Cold Holding	41

Observed Violations

Total # 7

Repeated # 0

11: Bag of cabbage in walk in cooler was brown and looked old.

CA: PIC embargoed bag of cabbage.

20: Noodles held in prep cooler for 30 minutes at 48 degrees.

CA: PIC moved to walk in cooler because they had recently been taken out to portion.

39: Wet wiping cloth stored on prep table.

47: Several cooking equipment has grease build up and dirt.

53: Floors and walls are dirty in prep area and need to be cleaned.

54: Missing light shield above 3 compartment sink.

55: Current permit is not posted



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Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Employee health policy available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Employees observed washing hands properly.
- 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.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13: (IN) All raw animal food is separated and protected as required.
- 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: No raw animal cooked during inspection.
- 17: (IN) All TCS foods are properly reheated for hot holding.
- 18: PIC stated ice baths are used for cooling methods.
- 19: Proper hot holding temperatures were observed.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 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 smokings are not conspicuously posted at every entrance.
- 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: Rein-hart, creation garden

Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments