TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Contraction of the second												10		^	
Establishment Name RENAISSANCE HOTEL LITTLE FIB BAR															
Address 611 COMMERCE ST							i y	pe or	Establ	isnme	O Temporary O Seas	ional			/
City															
Inspection Date	06/29/202	3 Establishment # 6052					bargo								
Purpose of Inspection			mplaint		OF	relim				Cor	nsuitation/Other				
Risk Category	涎1	02 03			04				F	ollow-	up Required O Yes 🙀	No Number of S	ieats		
		aration practices and emp rs in foodborne illness out											tion		
		FOODBORNE ILLNE										one names of agery.			
	OUT=not in compliance	(IH, OUT, HA, HO) for each numbe	t observed									points for entrypy or subent lation of the same code provisi			
IN=in compliance	Compl	iance Status		cos I I			orreca		sie dur	ng int	Compliance Statu	8		R	WT
IN OUT NA NO		Supervision esent, demonstrates knowledge.	and			41	IN	001	NA	NO	Cooking and Roheating Control For Safet				
1 版 O	performs duties	Employee Health	ding	0	D 5		6 O 7 O		Š		Proper cooking time and tempo Proper reheating procedures for		0	8	5
2 2 0	Management and for	od employee awareness; reporti	ng	0 0		11	IN		NA		Cooling and Holding, Date	Marking, and Time as		-	
3 💢 O	Proper use of restrict	tion and exclusion	_	0 0)	1 1	8 0				a Public Heat Proper cooling time and tempe		0	0	
4 🐹 0 0		g, drinking, or tobacco use	_	000		11	90	0	8	0	Proper hot holding temperature Proper cold holding temperature	25	0	8	
IN OUT NA NO	Preventing	g Contamination by Hands	_				ĬŎ				Proper date marking and dispo		ŏ	ŏ	5
6 <u>資</u> 0 0 7 <u>減</u> 0 0 0		ct with ready-to-eat foods or appr		00			2 0	-	×	-	Time as a public health control		0	٥	
8 🐹 0		properly supplied and accessible	,	0 0	2 2		3 O	-	NA	NO	Consumer advisory provided for		0	0	4
IN OUT NA NK 9 🕱 O	Food obtained from a		-	0 0		١E	IN			NO	food Highly Susceptibl	e Populations		-	
10 0 0 <u>×</u> 0 11 × 0		per temperature on, safe, and unadulterated		000	5 6	2	4 0	0	×		Pasteurized foods used; prohit	bited foods not offered	0	0	5
12 0 0 🐹 0	Required records av destruction	ailable: shell stock tags, parasite	b	0 0	2		IN	ουτ	NA	NO	Chemie	cals			
IN OUT NA NK 13 O O 🚊	Food separated and	ion from Contamination protected		0 0	D 4		5 O 6 戻		X	1	Food additives: approved and Toxic substances properly iden		8	8	5
14 宸 0 0		es: cleaned and sanitized unsafe food, returned food not r		0 0	D 5	-	IN	OUT	NA	NO	Conformance with Ap Compliance with variance, spe	proved Procedures		_	
15 溴 0	served	unsale lood, returned lood hot r		0	2	2	7 0	0	黨		HACCP plan	cialized process, and	0	0	5
Go	od Retail Practice	s are preventive measured	s to cor	trol t	he int	rodu	ctio	n of p	atho	gens	, chemicals, and physica	l objects into foods.			
				GOOD					8						
		iance Status	DS=correct	COS I							Compliance Stat		COS	R	WT
	zed eggs used where re		_	0 0		15	-				Utensils and Equipr mfood-contact surfaces cleanab		0	0	1
30 O Variance		ed processing methods		000		41-		- 1			and used g facilities, installed, maintained	used test strips	0	0	1
OUT		perature Control adequate equipment for temperal	ture			44		-			tact surfaces clean	a, usea, usa suipa	0	0	1
31 C control	d properly cooked for h			0 0		1 E		TUC O	iot an	f cold	Physical Facilitie i water available; adequate pres		0	া	2
33 O Approve	d thawing methods use	d		0 0	D 1	11	49	0	Numbi	ng ins	stalled; proper backflow devices		0	0	2
34 O Thermor	neters provided and ac Food I	dentification		0 0	D 1		50 51				I waste water properly disposed es: properly constructed, supplie			0	2
35 O Food pro	perly labeled; original of	container; required records availa	able	0	D 1		52	0	Sarbaş	je/refi	use properly disposed; facilities	maintained	0	0	1
36 O Insects,	Prevention of rodents, and animals n	Food Contamination	_	0 0	D 2	1 H	53 54	-			ilities installed, maintained, and entilation and lighting; designate		0 0	0	1
						١h		-	vaequa	sie ve			-	9	1
37 O Contami 38 O Persona		g food preparation, storage & dis	çiay	0 0		ł H	_		Jumen	t pern	Administrative ite nit posted	ms .	0	0	
39 O Wiping o	loths; properly used an	d stored		0 0	D 1						inspection posted		0	0	0
OUT		Jse of Utensils		0 0		t b					Compliance Stats Non-Smokers Pro	tection Act	YES	_	WI
42 O Utensils,		properly stored, dried, handled			D 1	1 F	57 58		obacc	o pro	with TN Non-Smoker Protection ducts offered for sale			0	0
43 O Single-us 44 O Gloves u		es; properly stored, used		000	2 1 2 1		59	ľ	ftobac	co pr	oducts are sold, NSPA survey of	completed	0	0	
		s within ten (10) days may result in													
manner and post the mor	t recent inspection report	constituting imminent health hazards t in a conspicuous manner. You hav	ve the righ	t to requ	uesta h										
report. T.C.A. sections (8-1070), permitted, 68-14-700, 68-14-711, 68-14-715, 68-14-716, 4-5-320.							0000								
Signature of Person In Charge 06/29/2023 Signature of Environmental Health Specialist 06/29/2023							Date								
**** Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice ****															
PH-2267 (Rev. 6-15)	PH-2257 (Rev. 6.15) Free food safety training classes are available each month at the county health department.							A 629							
	Please call () 6153405620 to sign-up for a class.														

SCORE

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

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Establishment Information Establishment Name: RENAISSANCE HOTEL LITTLE FIB BAR Establishment Number #: 605256543

Warewashing Info						
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)			
Dishmachine	Chlorine	100				

Equipment l'emperature					
Description	Temperature (Fahrenheit)				

Food Temperature	State of Food	Temperature (Fahrenheit

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Comments/Other Observations	
Comments/Other Observations 1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: Dishmachine at 100ppm after prime 15: 16: 17: 18: 19: 20: 21: 22: 23: 24: 25: 26: 27: 28: 29: 21: 22: 23: 24: 25: 26: 27: 26: 27: 28: 29: 21: 22: 23: 24: 25: 26: 27: 27: 28: 29: 20:	
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24: 25: 26: 27: 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.

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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:	Source:	

Additional Comments