



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

95

Establishment Name Rhythm And Rhymes Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 114 Cottage Lane. ☐ Temporary ☐ Seasonal
City Nashville Time in 08:02 AM AM / PM Time out 08:30 AM AM / PM
Inspection Date 11/01/2023 Establishment # 605211651 Embargoed 0
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 69

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.)

IN=in compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)				
Compliance Status										COS					R					WT									
	IN	OUT	NA	NO	Supervision																								
1	☒	☐			Person in charge present, demonstrates knowledge, and performs duties					☐	☐				5														
	IN	OUT	NA	NO	Employee Health																								
2	☒	☐			Management and food employee awareness, reporting					☐	☐				5														
3	☒	☐			Proper use of restriction and exclusion					☐	☐																		
	IN	OUT	NA	NO	Good Hygienic Practices																								
4	☒	☐			☐	Proper eating, tasting, drinking, or tobacco use				☐	☐			5															
5	☒	☐			☐	No discharge from eyes, nose, and mouth				☐	☐																		
	IN	OUT	NA	NO	Preventing Contamination by Hands																								
6	☒	☐			☐	Hands clean and properly washed				☐	☐			5															
7	☒	☐	☐	☐	No bare hand contact with ready-to-eat foods or approved alternate procedures followed				☐	☐																			
8	☒	☐			Handwashing sinks properly supplied and accessible				☐	☐			2																
	IN	OUT	NA	NO	Approved Source																								
9	☒	☐			Food obtained from approved source				☐	☐			5																
10	☐	☐	☐	☒	Food received at proper temperature				☐	☐																			
11	☐	☒			Food in good condition, safe, and unadulterated				☐	☐																			
12	☐	☐	☒	☐	Required records available: shell stock tags, parasite destruction				☐	☐																			
	IN	OUT	NA	NO	Protection from Contamination																								
13	☒	☐	☐		Food separated and protected				☐	☐			4																
14	☒	☐	☐		Food-contact surfaces: cleaned and sanitized				☐	☐			5																
15	☒	☐			Proper disposition of unsafe food, returned food not re-served				☐	☐			2																

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

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

GOOD RETAIL PRACTICES							
OUT=not in compliance		COS=corrected on-site during inspection			R=repeat (violation of the same code provision)		
Compliance Status					COS	R	WT
Safe Food and Water							
28	OUT	Pasteurized eggs used where required	O	O	1		
29	OUT	Water and ice from approved source	O	O	2		
30	OUT	Variance obtained for specialized processing methods	O	O	1		
Food Temperature Control							
31	OUT	Proper cooling methods used; adequate equipment for temperature control	O	O	2		
32	OUT	Plant food properly cooked for hot holding	O	O	1		
33	OUT	Approved thawing methods used	O	O	1		
34	OUT	Thermometers provided and accurate	O	O	1		
Food Identification							
35	OUT	Food properly labeled; original container; required records available	O	O	1		
Prevention of Food Contamination							
36	OUT	Insects, rodents, and animals not present	O	O	2		
37	OUT	Contamination prevented during food preparation, storage & display	O	O	1		
38	OUT	Personal cleanliness	O	O	1		
39	OUT	Wiping cloths; properly used and stored	O	O	1		
40	OUT	Washing fruits and vegetables	O	O	1		
Proper Use of Utensils							
41	OUT	In-use utensils; properly stored	O	O	1		
42	OUT	Utensils, equipment and linens; properly stored, dried, handled	O	O	1		
43	OUT	Single-use/single-service articles; properly stored, used	O	O	1		
44	OUT	Gloves used properly	O	O	1		

Compliance Status					COS	R	WT
Utensils and Equipment							
45	OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	O	O	1		
46	OUT	Warewashing facilities, installed, maintained, used, test strips	O	O	1		
47	OUT	Nonfood-contact surfaces clean	O	O	1		
Physical Facilities							
48	OUT	Hot and cold water available; adequate pressure	O	O	2		
49	OUT	Plumbing installed; proper backflow devices	O	O	2		
50	OUT	Sewage and waste water properly disposed	O	O	2		
51	OUT	Toilet facilities; properly constructed, supplied, cleaned	O	O	1		
52	OUT	Garbage/refuse properly disposed; facilities maintained	O	O	1		
53	OUT	Physical facilities installed, maintained, and clean	O	O	1		
54	OUT	Adequate ventilation and lighting; designated areas used	O	O	1		
Administrative Items							
55	OUT	Current permit posted	O	O	0		
56	OUT	Most recent inspection posted	O	O	0		
Compliance Status					YES	NO	WT
Non-Smokers Protection Act							
57	OUT	Compliance with TN Non-Smoker Protection Act	X	O	0		
58	OUT	Tobacco products offered for sale	O	O	0		
59	OUT	If tobacco products are sold, NSPA survey completed	O	O	0		

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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C. sections 26-14-703, 26-14-706, 26-14-708, 26-14-709, 26-14-711, 26-14-715, 26-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 11/01/2023 Signature of Environmental Health Specialist [Signature] Date 11/01/2023

**** 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: Rhythm And Rhymes

Establishment Number #: 605211651

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)
High temperature dishwasher	Heat		171

Equipment Temperature

Description	Temperature (Fahrenheit)
Reach In Cooler	39
Reach In freezer	-1

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Milk in #1 Reach In Cooler	Cold Holding	40
Turkey in #1 Reach In Cooler	Cold Holding	39
Rice in #1 Reach In Cooler	Cold Holding	39

Observed Violations

Total # 1

Repeated # 0

11: Excessively damaged can of tropical fruit salad on can rack with metal touching metal. Corrective action, person in charge separated can from good cans

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: Rhythm And Rhymes

Establishment Number : 605211651

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: 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: 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: Next page
- 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: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: NA
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: Check temperature log
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 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:
- 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.

Establishment Information

Establishment Name: Rhythm And Rhymes

Establishment Number : 605211651

Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

Establishment Number #:	605211651
-------------------------	-----------

Additional Comments