



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
77

Establishment Name: Homewood Suites Nashville-Airport Kitchen
Address: 2640 Elm Hill Pike.
City: Nashville
Inspection Date: 04/21/2023
Time in: 07:30 AM
Time out: 08:25 AM
Risk Category: 03
Number of Seats: 60

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: 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, 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: 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, 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: 04/21/2023
Signature of Environmental Health Specialist: [Signature] Date: 04/21/2023

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: Homewood Suites Nashville-Airport Kitchen
 Establishment Number #: 605319155

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)
Dishmachine	High temp		160

Equipment Temperature

Description	Temperature (Fahrenheit)
Reach in freezer	3
Reach in cooler	37

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Scrambled eggs in guest serving area	Hot Holding	140
Sausage in guest service area	Hot Holding	135
Uncooked liquid eggs in reach in cooler	Cold Holding	42

Observed Violations

Total # 13

Repeated # 0

- 8: No paper towels available at hand sink. CA paper towels supplied
- 14: Employee not properly allowing sanitized dishes to air dry, is wiping down for reuse in serving area. CA educated on proper wash, rinse, sanitizing, and air drying of dishes.
- 14: No sanitizer available for triple sink. CA must have quaternary or chlorine sanitizer available for triple sink to properly wash, rinse, and sanitize dishes.
- 20: Hardboiled eggs at 49F, milk at 50F in serving area, out since 7am. CA Embargoed
- 26: Chemical spray bottle stored hanging from sanitize side drainboard next to commercial can opener. CA moved
- 34: No visible thermometer in juice cooler with single serving cream cheese boxes
- 37: Salsa, hardboiled eggs, and cheese in guest self serving area uncovered/unprotected
- 37: Burst syrup single service containers leaking syrup on tray above microwave
- 42: Mini ice wand for milk pitcher stored directly on shelf of reach in freezer
- 43: To go boxes stored face up in guest service area
- 46: No test strips available for triple sink. Must have corresponding test strips for Sanitizer
- 47: Large puddle of water under juice machine in kitchen
- 56: Last inspection not posted



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.
- 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:
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9:
- 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.
- 13: No raw food on site
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NA) No raw animal foods served.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No active cooling observed
- 19: Proper hot holding observed
- 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.
- 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: Sysco

Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments