

Purpose of Inspection

Risk Category

**K**Routine

City

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Homewood Suites Nashville-Airport Kitchen Permanent O Mobile Establishment Name Type of Establishment 2640 Elm Hill Pike. O Temporary O Seasonal Address Nashville Time in 07:30 AM AM / PM Time out 08:25: AM 04/21/2023 Establishment # 605319155 Embargoed 2 Inspection Date

O Complaint

О3

Number of Seats 60

O Preliminary

O Consultation/Other

Follow-up Required

12	<b>∳</b> in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		ō
					Compliance Status	cos	R	WT
	IN OUT NA NO Supervision							
1 嵐 0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5		
	IN	OUT	NA	NO	Employee Health			
2	$\exists x$	0			Management and food employee awareness; reporting	0	0	
3	家 O Proper use of restriction and exclusion		0	0	5			
	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	°
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	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	8 0 2			Handwashing sinks properly supplied and accessible	0	0	2	
	IN	OUT	NA	NO	Approved Source	Т.		
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
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	0	窳		Food separated and protected	0	0	4
14	0	×	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re-	0	0	2

O Follow-up

_	Compliance Status		COS	к	WI			
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	×	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	,
	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	×	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	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	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	0	黨			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	X		Compliance with variance, specialized process, and HACCP plan	0	0	5

级 Yes O No

#### ns, chemicals, and physical objects into foods.

		OUT=not in compliance COS=com	GOO		
		Compliance Status	COS		_
	OUT		000		-
28	-	Pasteurized eggs used where required	0	0	_
29	ŏ	Water and ice from approved source	ŏ	ŏ	
30	Ŏ	Variance obtained for specialized processing methods	ŏ	ŏ	Н
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	
32	0	Plant food properly cooked for hot holding	0	0	г
33	0	Approved thawing methods used	0	0	г
34	×	Thermometers provided and accurate	0	0	Г
	OUT				
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	Г
37	885	Contamination prevented during food preparation, storage & display	0	0	Г
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			Т
41	0	In-use utensils; properly stored	0	0	Г
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	250	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	0	О	Г

spect	ion	R-repeat (violation of the same code provision					
		Compliance Status	COS	R	WT		
	OUT Utensiis and Equipment						
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1		
46	题	Warewashing facilities, installed, maintained, used, test strips	0	0	1		
47	凝	Nonfood-contact surfaces clean	0	0	1		
	OUT	Physical Facilities					
48	0	Hot and cold water available; adequate pressure	0	0	2		
49	0	Plumbing installed; proper backflow devices	0	0	2		
50	0	Sewage and waste water properly disposed	0	0	2		
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1		
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1		
53	0	Physical facilities installed, maintained, and clean	0	0	1		
54	0	Adequate ventilation and lighting; designated areas used	0	0	1		
	OUT	Administrative Items	Т				
55	0	Current permit posted	0	0	0		
56	张	Most recent inspection posted	0	0	۰		
		Compliance Status	YES	NO	WT		
		Non-Smokers Protection Act					
57		Compliance with TN Non-Smoker Protection Act	- X	0			
58		Tobacco products offered for sale	0	0	0		
59		If tobacco products are sold, NSPA survey completed	_ 0	0			

You have the right to request a l

04/21/2023 Date 04/21/2023

Date

\*\*\*\* 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.	$\neg$
"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.	$\top$
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 # ()
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
<ul><li>37: Burst syrup single service containers leaking syrup on tray above microwave</li><li>42: Mini ice wand for milk pitcher stored directly on shelf of reach in freezer</li><li>43: To go boxes stored face up in guest service area</li></ul>
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

<sup>\*\*\*</sup>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: Homewood Suites Nashville-Airport Kitchen

Establishment Number : 605319155

## 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.

7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

- 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.

<sup>&</sup>quot;See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Homewood Suites Nashville-Airport Kitchen				
Establishment Number: 605319155				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				
see last paye for additional comments.				

Establishment Information

Establishment Information								
Establishment Name: Homewood Suites Nashville-Airport Kitchen								
Establishment Number #: 605319155								
Sources								
Source Type:	Food	Source:	Sysco					
Source Type:	Water	Source:	City					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comment	s							