

Establishment Name

Inspection Date

Address

City

# TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile

O Temporary O Seasonal

O Yes 疑 No

SCORE

Number of Seats 50

04/21/2023 Establishment # 605040875 Embargoed 0

O Preliminary O Consultation/Other

Type of Establishment

Time in 09:55 AM AM / PM Time out 10:00: AM AM / PM

∰ Follow-up Purpose of Inspection Routine O Complaint Risk Category О3 Follow-up Required

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	<b>4</b> =in c	ompli	ence		OUT=not in compliance NA=not applicable NO=not observe	ed		0
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties.		0	5
	IN	OUT	NA	NO	Employee Health			
2	-MC	0			Management and food employee awareness; reporting	0	0	
3	寒	0			Proper use of restriction and exclusion		0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth		0	•
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	黨	0		0	Hands clean and properly washed		0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
		OUT	NA	NO	Approved Source			
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	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	×	_	0		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- served		0	2

Courtyard By Marriott Restaurant

2508 Elm Hill Pike.

Nashville

					Compliance Status	cos	R	WT	
	IN OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods								
16	凝		0	0	Proper cooking time and temperatures	0	0	5	
17	0	0	0	300	Proper reheating procedures for hot holding	ures O O ot holding O O		9	
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control				
18	_	0	0	×	Proper cooling time and temperature	0	0		
19	0	0	文	0	Proper hot holding temperatures	0	0		
20	245	0	0		Proper cold holding temperatures	0	0	5	
21	250	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	M		Pasteurized foods used; prohibited foods not offered	0	0	5	
	IN	оит	NA	NO	Chemicals				
25	0	0	X		Food additives: approved and properly used	0	0	5	
26	菜	0			Toxic substances properly identified, stored, used	0	0	9	
	IN	OUT	NA	NO	Conformance with Approved Procedures				
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5	

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

L PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	_;
30	0	Variance obtained for specialized processing methods	0	0	١.
	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	Ι.
34	0	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	Ī
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils	$\top$		
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	0	0	

specti	ion	R-repeat (violation of the same code provision	)		
	OUT	Compliance Status	COS	R	WT
45	0	0	0	1	
46	Warewashing facilities, installed, maintained, used, test strips				1
47	O Nonfood-contact surfaces clean				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	Sewage and waste water properly disposed			0	2
51	O Toilet facilities: properly constructed, supplied, cleaned		0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	Physical facilities installed, maintained, and clean		0	0	1
54	54 O Adequate ventilation and lighting; designated areas used		0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	
		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	

conspicuous manner. You have the right to request a he 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. n (10) days of the date of the

04/21/2023

Date Signatu

04/21/2023

Date

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629 ) 6153405620 Please call ( to sign-up for a class.

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



	Establishment Information									
Establishment Name: Courtyard By Marriott Restaurant										
Establishment Number #:  605040875										
MCDA Common To be completed if	4F7 := #M=#									
NSPA Survey – To be completed if: Age-restricted venue does not affirmatively rest		facilities at all times to ne	mons 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	s in non-enclosed areas are r	not completely removed or	ropen.							
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	rohibited.								
Smoking observed where smoking is prohibited	by the Act.									
111111111111111111111111111111111111111										
Warewashing Info Machine Name	Applifore Tune	PPM	Tamazatura / Esh	b-th						
Maonine Name	Sanitizer Type	PPM	Temperature ( Fah	renneiti						
Equipment Temperature										
Equipment Temperature			Temperature ( Fahr	anhalf)						
Decomption			Temperature ( Pani	ennew,						
Food Townsont in										
Food Temperature		State of Food	Temperature ( Fahr	anhaifi)						
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		State of Food	Temperature ( Fahr	renheit)						

Observed \	Violations
Total #	
Repeated #	0
53:	
""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



omments/Other Observations		

Additional Col	nments				
See last pa	ige for additi	onal comm	ents.		

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

Establishment Name: Courtyard By Marriott Restaurant				
Establishment Number: 605040875				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

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( )									
Sources									
Source Type:	Source:								
Source Type:	Source:								
Source Type:	Source:								
Source Type:	Source:								
Source Type:	Source:								
Additional Comments									