TENNESSEE DEPARTMENT OF HEALTH RVICE ESTABLISHMENT INSPECTION REPORT

6/-39

						FOOD SE	RVICE ESTA	BL	ISH	IMI	ENT	r II	NSF	PEC	TI	ON REPORT	sco	RE		
Ş			C. C.															C		
Esta	blist	nem	t Nar		The Valent	ine						Tur	w of F	Establi	ishme	Farmer's Market Food Unit Ø Permanent O Mobile	K	\succ	Ś	
Add	ress				312 Broad	way, Nashvi	le, TN, USA					1.34	2010	- 540 - 54	Con in the	O Temporary O Seasonal				
City					Nashville		Time in	03	3:0	QF	M	AJ	M/PI	и ті	me o	ut 04:05; PM AM / PM				
Insp	ectic	n Da	nte		05/16/20	024 Establishm	ent # 60532344					-	d 0							
Purp	ose	of In	spect		Routine	O Follow-up	O Complaint			O Pr	elimin	ary		c	Cor	nsultation/Other				
Risi	Cat	egor			O 1	\$22	03			O 4						up Required 篇 Yes O No	Number of S	eats	27	0
		R														to the Centers for Disease Cont control measures to prevent illne		ion		
			urik de	elone	ed compliance str		BORNE ILLNESS RI									INTERVENTIONS ach item as applicable. Deduct points for	ategory or subcate	and the second		
IN	∙in c	ompli			OUT=not in compli	ance NA=not appli	cable NO=not observ	ed		cc						spection R=repeat (violation of th	e same code provisio	on)		
_	IN	our	NA	NO	Cor	npliance Status Supervision		cos	R	WT						Compliance Status Cooking and Reheating of Time/		cos	R	WT
1		0	~	no	Person in charge		ates knowledge, and	0	0	5		IN		NA		Control For Safety (TCS)				
•	-	-	NA	NO	performs duties	Employee Her	ith	ľ	U		16 17	00	00			Proper cooking time and temperatures Proper reheating procedures for hot hok	ling	8	8	5
	ŝ	0				d food employee aw striction and exclusi		0	0	5		IN	оυт			Cooling and Holding, Date Marking	g, and Time as			
	窝 IN	-	NA	NO		ood Hygionic Pre		-	0	_	18	0	0	0	53	Public Health Centr Proper cooling time and temperature	01	0	0	
4	X	00		0		sting, drinking, or to m eyes, nose, and r		0	0	5	19		0	0		Proper hot holding temperatures Proper cold holding temperatures		0		
	IN	OUT	NA	NO	Preven	ting Contaminat						8		ŏ	0	Proper date marking and disposition		ŏ	ŏ	5
6	皇鼠	0	0	0	No bare hand co		eat foods or approved	0	0 0	5	22	0	0	×		Time as a public health control: procedu	res and records	0	٥	
8	0	23		-	alternate proced Handwashing sir	ures followed iks properly supplie	d and accessible		0	2	23	ĭ N	OUT	NA	NO	Consumer Advisory Consumer advisory provided for raw and	d undercooked	0	0	-
_	IN 窟	_	NA	NO	Food obtained fro	Approved Source orm approved source		0	0	_		IN	OUT		NO	food Highly Susceptible Popula	tions		-	-
10 11	0	00	0	×		proper temperature indition, safe, and un		0		5	24	0	0	×		Pasteurized foods used; prohibited food	s not offered	0	0	5
_	0	ō	×	0		s available: shell sto		ō	ŏ		H	IN	OUT	NA	NO	Chemicais		_		
			NA	NO	Prot	ection from Cont	amination				25	0	0	X		Food additives: approved and properly u		0		5
13 14	<u>。</u> 家	<u>×</u>	0		Food separated a Food-contact sur	and protected faces: cleaned and	sanitized	8	0	4	26	0 IN	ぶ OUT	NA	NO	Toxic substances properly identified, sto Conformance with Approved F		0	0	
	×	0			Proper dispositio served	n of unsafe food, re	turned food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized p HACCP plan	rocess, and	0	0	5
				Goo	d Retail Pract	ices are preven	tive measures to co	ontro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical object	s into foods.			
										ar/A				3						
				00	T=not in compliance Con	, npliance Status	COS=com		R		inspe	ction				R-repeat (violation of the san Compliance Status		COS	R	WT
2	_	OUT		eurize	Safe d eggs used whe	e Food and Water	,	0	0	1			UT	ood a	nd no	Utensils and Equipment prood-contact surfaces cleanable, proper	fy designed.			
2	9	0	Wate	er and	lice from approve		whode	0	0	2	4	+	•	onstru	cted,	and used		•	0	1
3	-	OUT			Food T	emperature Com	rel			_	4		_			g facilities, installed, maintained, used, te	st strips	0	0	1
3	1	0	Prop		oling methods use	id; adequate equipr	nent for temperature	0	0	2	43	_	O N	lonfoo	d-cor	Physical Facilities		0	0	1
3	_				properly cooked t			8	8	1	4	_	-			station available; adequate pressure		8	8	2
3	_				thawing methods eters provided and			6	6	1	4	_	_			stalled; proper backflow devices I waste water properly disposed			허	2
		OUT			Fee	d identification			_		5	1	<u>0</u> T	oilet fa	scilitie	es: properly constructed, supplied, cleane	d	0	0	1
3	-		Food	i prop			ed records available	0	0	1	5		~		·	use properly disposed; facilities maintaine	,d	0	0	1
3	_	OUT	Incor	te m	Prevention dents, and anima	of Food Contam	ination	0	0	2	5	_	-			ilities installed, maintained, and clean entilation and lighting; designated areas u	sad		0	1
3	-	0	-	-	-		on, storage & display	0	0	1	F	+	UT		10 10	Administrative Items	~~~		_	
3		-			leanliness	and too heberer	ni, atologie u ulapiay	0	0	1	54			Jurrent	t pern	nit posted		0	0	
3	_	Ó	Wipi	ng clo	ths; properly used			0	0	1	54					inspection posted		0	0	0
4	-	OUT		ningt	ruits and vegetabl Prop	es er Use of Utensil		0	0	1	H					Compliance Status Non-Smokers Protection		YES	NO	WT
4					nsils; properly sto		defend have die d		0		5					with TN Non-Smoker Protection Act		X	읽	
4	3	0	Sing	e-use	single-service and	ens; properly stored ticles; properly store			0	1	54 55	5				ducts offered for sale roducts are sold, NSPA survey completed		0	00	0
4		-			ed properly				0											
																Repeated violation of an identical risk factor e. You are required to post the food service				
man repo	ner a						a manner. You have the rig			t a he	ring	egard	ling thi	is repo	n by f	fling a written request with the Commissioner	within ten (10) days	of the	date	of this
		7		-)	H		05/:	-		1)	Í	ho -	ſ)5/1	612	02/
Sin	natur	re of	Pers	on In	Charge			10/2	-	+ Date	Sid	natu	ire of	Envir	onme	ental Health Specialist		, J, I	.0/2	Date
						** Additional food	safety information car	n be fo								ealth/article/eh-foodservice ****				

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

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: The Valentine Establishment Number #: 605323440

ISPA Survey – To be completed if #57 is "No"	
ope-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are wenty-one (21) years of age or older.	
ge-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.	
Sarage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)						
3-compartment sink Low-temperature dish washer	QA Chlorine	150 300							

Equipment Temperature	nent Temperature				
Description	Temperature (Fahrenheit)				
Drawer cooler	32				
Preptable-cooler	32				
Walk in cooler	35				

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Queso sauce in steam well	Hot Holding	144				
Raw burger patties in Drawer cooler	Cold Holding	31				
Hard boiled eggs on Preptable-cooler	Cold Holding	38				
Raw chicken in Preptable-cooler	Cold Holding	39				
Cooked chicken in Walk in cooler	Cold Holding	37				

Observed Violations

Total # 5 Repeated # ()

8: Hot water not available at 3rd floor bar hand sink.

CA: dump sink and handsink designation changed until hot water is made excessible - dump sink adequately supplied.

13: Par-cooked chicken in Walk in cooler stored above ready to eat food. CA: unit properly arranged.

26: Unlabeled chemical spray bottle containing a blue liquid stored on shelf above mop sink.

CA: labeled.

26: Container labeled, baby powder, stored on shelf with cases of soda syrup. CA: properly stored.

52: Multiple trash cans with missing lids at waste collection area.

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Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2:

Posted and reviewed.

- 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: Employees washing hands.

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

9: Food source(s) listed.

- 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.
- 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: No cooking performed.

- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling performed.
- 19: Food temps listed.
- 20: Food temps listed.
- 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.

Establishment Information

Establishment Name: The Valentine

Establishment Number: 605323440

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information Establishment Name: The Valentine

Establishment Number # 605323440

Sources				
Source Type:	Food	Source:	Sysco	
Source Type:	Water	Source:	With	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments

Fan shield in kitchen and 4th floor Walk in cooler needs cleaned.