TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

	iress		t Nar	ne	Mallard's Re 3803 Dicker Nashville	son Rd.						A	4 / P1			o Fermer's Market Food Unit ent © Permanent O Mobile o Temporary O Seasonal ut 02:45; PM _ AM / PM	8	3	
Ins	pectio	on Da	rte		11/02/202	23 Establishment #	60518384	0		_	Emba	rgoe	d <u>0</u>						
Pur	pose	of In	spect	ion	O Routine	臠 Follow-up	O Complaint			O Pro	olimin	ary		C	Cor	nsuitation/Other			
Ris	k Cat	tegor	·		01	<u>30</u> 2	O 3			O 4						up Required O Yes 🕱 No Number of S		79	
		R														i to the Centers for Disease Control and Preven control measures to prevent illness or injury.	tion		
						FOODBOR	NE ILLNESS RJ	SK F	ACT	ors	AND	PU	LIC	HEA	LTH	INTERVENTIONS			
	ta la c			elgnet					Benn			_				ach Hem as applicable. Deduct points for category or subcate)	
	Pinc	ompli	ance			ce NA=not applicable	NO=not observe	cos	R			recte) on-si	ne dun	ng ins	pection R=repeat (violation of the same code provisi Compliance Status		R	WT
	IN	ουτ	NA	NO		Supervision						IN	оυт	NA	NO	Cooking and Reheating of Time/Temperature			
1	X	0			Person in charge p performs duties	resent, demonstrates I	knowledge, and	0	0	5	16	23	0	0		Control For Safety (TCS) Foods Proper cooking time and temperatures	0	o	
2	IN XX		NA	NO	Management and f	Employee Health ood employee awaren	ess: recorting	0	TO		17	0	0	0	×	Proper reheating procedures for hot holding	0	00	•
3	×	ŏ				iction and exclusion	eos, repondig	ō	ō	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
			NA			d Hygienic Practic						×	0	0		Proper cooling time and temperature	0	0	
4	XX	0				ng, drinking, or tobacc eyes, nose, and mout!		8	0	5		100	00	0		Proper hot holding temperatures Proper cold holding temperatures	0	0	_
	IN	OUT	NA	NO	Preventio	ng Contamination b						X		ŏ		Proper date marking and disposition	ŏ	ŏ	5
6	黨	0			Hands clean and pr	roperly washed act with ready-to-eat fo	ode or approvad	0	-	5	22	0	0	X	0	Time as a public health control: procedures and records	0	0	
7	X	0	0	0	alternate procedure	is followed		0	0			IN	OUT	NA	NO	Consumer Advisory			
8	X	0	NA	NO	Handwashing sinks	Approved Source	f accessible	0	0	2	23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
9	黨		nen.	no	Food obtained from			0	0			IN	OUT	NA	NO	Highly Susceptible Populations			
10	0	0	0	×	Food received at pr		located	0	0	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
11	<u>米</u>	0	X	0		tion, safe, and unadult vailable: shell stock ta		0	0	Ĭ		IN	OUT	_	10	Chemicals			
12			NA	-	destruction	tion from Contamir	ation	0	0		25	0	001	25		Food additives: approved and properly used	0		
13		0		NO	Food separated and		sation	0	0	4	26		ŏ	- 200		Toxic substances properly identified, stored, used	0	8	5
14	X	0	0			ces: cleaned and sanit		0	0	5			OUT	NA		Conformance with Approved Procedures			
15	篾	0			Proper disposition of served	of unsafe food, returne	d food not re-	0	0	2	27	0	0	8		Compliance with variance, specialized process, and HACCP plan	0	0	5
—				-							-		-						
				Geo	d Retail Practic	es are preventive	measures to co								gens	, chemicals, and physical objects into foods.			
				01	T=not in compliance		COS=corre			а г .\			ICE	3		R-repeat (violation of the same code provision)			
				00		liance Status	coa-cone		R			caon				Compliance Status	C08	R	WT
	10	OUT	Dect			feed and Water						_	UT			Utensils and Equipment			
_	8 9				d eggs used where ice from approved :			0	0	2	4	5 8				nfood-contact surfaces cleanable, properly designed, and used	0	0	1
	0	O OUT	Varia	nce c		zed processing methor mperature Control	ds	0	0	1	4	5 X	18 V	Varew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
			Prop	er co		adequate equipment	for temperature				4	, ,	o N	lonfoo	d-con	ntact surfaces clean	0	0	1
Ľ	И	0	contr	ol				0	0	2		_	UT			Physical Facilities			
	12				properly cooked for thawing methods us			8	0	1	4	_	_			I water available; adequate pressure stalled; proper backflow devices		읽	2
_	4		<u> </u>		eters provided and a			ŏ	ŏ	1	5	_	<u> </u>			waste water properly disposed			2
		OUT				Identification			-		5	_	_			es: properly constructed, supplied, cleaned			1
:	5	×	Food	prop	erly labeled; original	I container; required re	cords available	0	0	1	5	2 1	K G	larbag	e/refi	use properly disposed; facilities maintained	0	0	1
		OUT			Prevention of	f Food Contaminati	on				5	3 3	КP	hysica	al faci	lities installed, maintained, and clean	0	0	1
:	6	×	Insec	ts, ro	dents, and animals	not present		0	0	2	5	1 8	B A	dequa	de ve	ntilation and lighting; designated areas used	0	0	1
:	17	X	Cont	amina	ation prevented durin	ng food preparation, st	orage & display	0	0	1		0	UΤ			Administrative items			
	8	0	Pers	onal o	leanliness			0	0	1	5	5 (o o	ument	perm	nit posted	0	0	0
_	9				ths; properly used a				0		5	\$ 2	K N	fost re	cent	inspection posted	0		
Ľ	0	OUT	was	ningt	ruits and vegetables Proper	Use of Utensils		0	0	1	H	_	-	_	_	Compliance Status Non-Smokers Protection Act	YES	NO	WT
_	1	0			nsils; properly stored	d			0		5					with TN Non-Smoker Protection Act	0		_
	2					s; properly stored, drie les; properly stored, ur		0	0	1	5	5				ducts offered for sale oducts are sold, NSPA survey completed	0		0
	ă I				ed properly				ŏ		<u> </u>						<u> </u>		
																Repeated violation of an identical risk factor may result in revoc			
mar	ner a	nd po	st the	most	recent inspection repo	ort in a conspicuous man	ner. You have the rid	the to r	eques							e. You are required to post the food service establishment permi lling a written request with the Commissioner within ten (10) days			
rep	at. T	CA	rection	ns 68-	14-703, 68-14-706, 68-1	108, 68-14-709, 68-14-7	11, 68-14-715, 68-14-7	16, 4-5	320.		-	Ĺ	1						
-	~	\sim	le	R	$\vdash \propto$	NB	11/0)2/2	023	3			1	_	┢┢	e Cal	L1/0	2/2	023
Sic	natu	re of	Pers	on In	Charge				_	Date	Sic	natu	re of	Envir	onme	E O U			Date
					****	Additional food cafe	ty information can	be fr	i heus	on ou	r web	site	htte	lite e	iow/b	ealth/article/eh-foodservice ****			

PH-2267 (Rev. 6-15)	Free food safety training ck	asses are available each mo	nth at the county health department.	RDA 62
PH-2267 (Nev. 6-10)	Please call () 6153405620	to sign-up for a class.	RDA 62

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Mallard's Restaurant Establishment Number #: 605183840

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							
			l							

Equipment Temperature	
Decoription	Temperature (Fahrenheit)

Food Temperature Decorption	State of Food	Temperature (Fahrenheit

Observed Violations
Total # 11
Repeated # ()
35:
36:
37:
45:
46:
49:
49. 51:
52:
53:
54:
56:

***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: Mallard's Restaurant Establishment Number : 605183840

Comments/Other Observations
1:
1: 2: 3: 4: 5: 6:
3:
4:
5:
6:
7: Using a barrier to handle ready to eat foods 8: 9:
8.
9. 10 [.]
10: 11: 12:
12 [.]
13: Raw eggs stored properly in prep cooler
14:
15:
16: 17: 18:
17:
18:
19:
20: No TCS foods sitting out at room temperature
21: Milk is date marks
22:
22: 23: 24: 25: 26: 27: 57:
24:
25:
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: Mallard's Restaurant

Establishment Number : 605183840

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Mallard's Restaurant Establishment Number #. 605183840

Sources		
Source Type:	Source:	

Additional Comments