

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Safari Hookah Restaurant Remanent O Mobile Establishment Name Type of Establishment 3734 Nolensville Rd. O Temporary O Seasonal Address Nashville Time in 03:20 PM AM / PM Time out 03:30; PM City 11/01/2023 Establishment # 605225355 Embargoed 0 Inspection Date 日本 Follow-up Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Number of Seats 80

Follow-up Required

04

О3

IIN	≱ -in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		С
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	鼷	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	380	0	Management and food employee awareness; reporting		Management and food employee awareness; reporting	0	0	ı .
3	×	0			Proper use of restriction and exclusion	0	0	5
П	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	0
	IN	OUT	NA	NO	Proventing Contamination by Hands			
8	100	0		0	Hands clean and properly washed	0	0	
,	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5
_			•	_	alternate procedures followed		U	
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	-	NA	NO	Approved Source	\vdash	_	_
9	×	0			Food obtained from approved source	0	0	
0	0	0	0	×	Food received at proper temperature	0	0	
1	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	Ж	0	Required records available: shell stock tags, parasite	0	0	1
-	_	_		_	destruction	_	_	_
_	IN	ОИТ	NA	NO	Protection from Contamination	L-	_	_
3	×	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	508	0			Proper disposition of unsafe food, returned food not re-	0	0	2

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	寒	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	涎	Proper cooling time and temperature	0	0	
19		0	0	文	Proper hot holding temperatures	0	0	
20	24	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	-
26	2	0			Toxic substances properly identified, stored, used	0	0	
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

O Yes 疑 No

			GOO	D R	4/.	L PI	Щ	110	E3
		OUT=not in compliance COS=com				inspe	cto	n	R-repeat (v
		Compliance Status	COS	R	WT				Compliance
	OUT	Safe Food and Water						OUT	Utensiis and
28	_	Pasteurized eggs used where required	0	0	1	4	5		Food and nonfood-contact surfaces of
29		Water and ice from approved source	0	0	2		_	_	constructed, and used
30		Variance obtained for specialized processing methods	0	0	1	14	εl	0	Warewashing facilities, installed, mail
	OUT	Food Temperature Control			=		_	-	
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	4	7	0	Nonfood-contact surfaces clean
31	~	control	١,	١٧	^			OUT	Physical Fe
32	0	Plant food properly cooked for hot holding	0	0	1	4	8	0	Hot and cold water available; adequa
33	0	Approved thawing methods used	0	0	1	4	9	0	Plumbing installed; proper backflow of
34	0	Thermometers provided and accurate	0	О	1	5	0	0	Sewage and waste water properly dis
	OUT	Food Identification				5	1	0	Toilet facilities: properly constructed,
35	0	Food properly labeled; original container; required records available	0	0	1	5	2	0	Garbage/refuse properly disposed; fa
	OUT	Prevention of Feed Contamination				5	3	200	Physical facilities installed, maintaine
36	×	Insects, rodents, and animals not present	0	0	2	5	4	0	Adequate ventilation and lighting; des
37	0	Contamination prevented during food preparation, storage & display	0	0	1			OUT	Administrati
38	0	Personal cleanliness	0	0	1	5	5	0	Current permit posted
39	0	Wiping cloths: properly used and stored	0	0	1	5	6	0	Most recent inspection posted
40	_	Washing fruits and vegetables	0	o	1				Compliance
	OUT	Proper Use of Utensiis					т		Non-Smoke
41	0	In-use utensils; properly stored	0	0	1	5	7		Compliance with TN Non-Smoker Pro
42		Utensils, equipment and linens; properly stored, dried, handled	ō	ō	1	5	8		Tobacco products offered for sale
43		Single-use/single-service articles; properly stored, used	0	0	1		9		If tobacco products are sold, NSPA s
44	0	Gloves used properly	0	O	1				

		Compliance Status	cos	R	WT				
	OUT	Utensils and Equipment							
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1				
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1				
47	0	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	3%	Physical facilities installed, maintained, and clean	0	0	1				
54	0	0	0	0	0	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	0	100					
58		Tobacco products offered for sale	0	0	0				
59		If tobacco products are sold, NSPA survey completed	0	0					

ten (10) days of the date of th

11/01/2023

Date Signature of Environmental Health Specialist

0

11/01/2023

re of Person In Charge

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 Number #: 605225355								
	Establishment Number #: 605225355							
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 i	nto areas where smoking is p	rohibited.						
Smoking observed where smoking is prohibite	d by the Act.							
Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renhelt)				
Equipment Temperature								
Description			Temperature (Fah	renhelt)				
Food Temperature								
Food Temperature		State of Food	Temperature (Fah	renhelt)				
		State of Food	Temperature (Fah	renheit)				
		State of Food	Temperature (Fah	renheit)				
		State of Food	Temperature (Fah	renheit)				
		State of Food	Temperature (Fah	renheit)				
		State of Food	Temperature (Fah	renheit)				
		State of Food	Temperature (Fah	renheit)				
		State of Food	Temperature (Fah	renheit)				
		State of Food	Temperature (Fah	renheit)				
		State of Food	Temperature (Fah	renheit)				
		State of Food	Temperature (Fah	renheit)				
		State of Food	Temperature (Fah	renheit)				
		State of Food	Temperature (Fah	renheit)				
		State of Food	Temperature (Fah	renheit)				
		State of Food	Temperature (Fah	renheit)				
		State of Food	Temperature (Fah	renheit)				
		State of Food	Temperature (Fah	renheit)				

Observed Violations
Total # 2 Repeated # 0
Repeated # ()
36: 53:
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 Name: Safari Hookah Restaurant

Establishment Information



Establishment Number: 605225355	
Comments/Other Observations	
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: 20: 21: 22: 23: 24: 25: 26: 27: 57: 58:	
2:	
3:	
4:	
5: c.	
0: 7.	
7. R∙	
g.	
10:	
11:	
12:	
13:	
14:	
15: 16:	
10. 17.	
17. 18·	
19:	
20:	
21:	
22:	
23:	
24:	
25:	
20: 27:	
57·	
57. 58 [.]	
	E
***See page at the end of this document for any violations that could not be displayed in t	nis space.
Additional Comments	

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

See last page for additional comments.

Establishment Name: Safari Hookah Restaurant		
Establishment Number: 605225355		
Comments/Other Observations (cont'd)		
Additional Comments (cont'd)		
See last page for additional comments.		

Establishment Information

Establishment Information					
Establishment Name: Safari Hookah Restaurant					
Establishment Number #: 605225355					
Sources					
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Additional Comments					