TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

No. of Concession, Name	100	114	C. C.											10			
Est	abis	hmer	nt Nar		Music City Hot Dog Cart MT#1164				_	Tva	xe of l	Establ	ishme	O Fermer's Market Food Unit O Permanent 第Mobile			
Address 329 Broadway								_	. ,,				O Temporary O Seasonal				
City	,				Nashville	09	9:0	0 F	M	A	M/P	м ті	me o	аt 09:15: PM _ АМ / РМ			
Inst	necti	on Da	ate		04/20/2024 Establishment # 60531335					_							
			spec		ORoutine @Follow-up OComplaint			- O Pre			~ -		0 Cor	nsuitation/Other			
		tegor		20011	21 O2 O3			04		,		-		up Required O Yes 🕄 No Number of S	Coate	0	
RIS	k Ga	-		Fact	ors are food preparation practices and employee	behi			st c	omin	nonh					-	
				as c	contributing factors in foodborne illness outbreak												
			uric de	algae	FOODBORNE ILLNESS R) ted compliance status (IM, OUT, HA, NO) for each numbered ited										legoiry.)	
18	t⊧in o	ompi	ance		OUT=not in compliance NA=not applicable NO=not observ				S=cor	recte	d on-s	site dur	ing ins	pection R=repeat (violation of the same code provis			
Ь	IN	OUT	NA	NO	Compliance Status Supervision	COS	R	WT						Compliance Status Cooking and Reheating of Time/Temperature	cos	R	WT
1	10	0		-	Person in charge present, demonstrates knowledge, and	0	0	5		IN	OUT	NA	NO	Control For Safety (TCS) Foods			
Ľ			NA	NO	performs duties Employee Health	-		0		<u>湯</u> 0	0			Proper cocking time and temperatures Proper reheating procedures for hot holding	0	0	5
	X	0			Management and food employee awareness; reporting	_	0		Ë	IN		NA		Cooling and Holding, Date Marking, and Time as	Ť		
3	黨	0			Proper use of restriction and exclusion	0	0	Ľ						a Public Health Control			
4			NA		Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	0	0	-		0	0	8		Proper cooling time and temperature Proper hot holding temperatures	8	읭	
5	25	0	NA	0	No discharge from eyes, nose, and mouth	Ō	0	5	20		0	0		Proper cold holding temperatures	8	00	5
6	1	0	NA		Hands clean and properly washed	0	0			0	0	0 ※		Proper date marking and disposition Time as a public health control: procedures and records	0	0	
7	X	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	Ĥ	IN	OUT		NO	Consumer Advisory	ľ		
8	1	0	NA	NO	Handwashing sinks properly supplied and accessible	0	0	2	23	_	0	12		Consumer advisory provided for raw and undercooked food	0	0	4
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	Highly Susceptible Populations			
10 11	0	0	0	8	Food received at proper temperature Food in good condition, safe, and unadulterated	8	0	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
12		ō	×	0	Required records available: shell stock tags, parasite destruction	ō	ō			IN	OUT	NA	NO	Chemicals			
				NO	Protection from Contamination					0	0	X		Food additives: approved and properly used	0	0	5
13 14	夏送	00	8		Food separated and protected Food-contact surfaces: cleaned and sanitized	+ 8	0	4	26	<u>実</u> IN	0	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	•
	-																
15	X		-		Proper disposition of unsafe food, returned food not re-	0		2	27	0	0	黨		Compliance with variance, specialized process, and	0	0	5
15	黛				Proper disposition of unsafe food, returned food not re- served	0		2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
15	奠			Goo		-	0				_	-	gena	HACCP plan	0	0	5
15	眞				served	ontro	O I the	intre	oduc PR	tion	of p	atho	gens	HACCP plan	0	0	5
15	<u>i</u>	0			served d Retail Practices are preventive measures to c T=not in compliance COS=com Compliance Status	ontro COC	O I the	intro arAl during	oduc PR	tion AG	of p ricia	atho	geni	R-repeat (violation of the same code provision) Compliance Status			5 WT
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PH-2267 (Rev. 6-15)	Free food safety training cla	sses are available each mon	th at the county health department.	RDA 629
(Net. 0-10)	Please call () 6153405620	to sign-up for a class.	101025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Music City Hot Dog Cart MT#1164 Establishment Number #: [605313352

NSPA Survey – 1	To be co	ompleted if	f#57 is	"No"
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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 into areas where smoking is prohibited.

Smoking observed where smoking is prohibited by the Act.

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Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						

Equipment l'emperature				
Description	Temperature (Fahrenheit)			

ecoription	State of Food	Temperature (Fahrenheit

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Music City Hot Dog Cart MT#1164 Establishment Number : 605313352

Comments/Other Observations		
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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: Music City Hot Dog Cart MT#1164 Establishment Number : 605313352

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Music City Hot Dog Cart MT#1164 Establishment Number # 605313352

Sources		
Source Type:	Source:	
Additional Comments		

Immediate food follow up