



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

100

Establishment Name Bells Bend Bistro MT#1009 Type of Establishment ☐ Farmer's Market Food Unit ☒ Permanent ☐ Mobile
Address 4611 Alabama Ave ☐ Temporary ☐ Seasonal
City Nashville Time in 08:05 AM AM / PM Time out 08:10 AM AM / PM
Inspection Date 03/22/2024 Establishment # 605317655 Embargoed 0
Purpose of Inspection ☐ Routine ☒ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 0

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=in compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)				
Compliance Status										COS	R	WT	Compliance Status										COS	R	WT				
	IN	OUT	NA	NO	Supervision									IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods											
1	☒	☐			Person in charge present, demonstrates knowledge, and performs duties					☐	☐	5	16	☐	☐	☐	☒	Proper cooking time and temperatures	☐	☐	5								
	IN	OUT	NA	NO	Employee Health								17	☐	☐	☒	☐	Proper reheating procedures for hot holding	☐	☐									
2	☒	☐			Management and food employee awareness; reporting					☐	☐	5		IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control											
3	☒	☐			Proper use of restriction and exclusion					☐	☐		18	☐	☐	☒	☐	Proper cooling time and temperature	☐	☐	5								
	IN	OUT	NA	NO	Good Hygienic Practices								19	☒	☐	☐	☐	Proper hot holding temperatures	☐	☐									
4	☒	☐		☐	Proper eating, tasting, drinking, or tobacco use					☐	☐	20	☒	☐	☐	☐	Proper cold holding temperatures	☐	☐										
5	☒	☐		☐	No discharge from eyes, nose, and mouth					☐	☐	21	☐	☐	☐	☒	Proper date marking and disposition	☐	☐										
	IN	OUT	NA	NO	Preventing Contamination by Hands								22	☐	☐	☒	☐	Time as a public health control: procedures and records	☐	☐									
6	☒	☐		☐	Hands clean and properly washed					☐	☐	5		IN	OUT	NA	NO	Consumer Advisory											
7	☒	☐		☐	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					☐	☐		23	☐	☐	☒	☐	Consumer advisory provided for raw and undercooked food	☐	☐	4								
8	☒	☐			Handwashing sinks properly supplied and accessible					☐	☐	2		IN	OUT	NA	NO	Highly Susceptible Populations											
	IN	OUT	NA	NO	Approved Source								24	☐	☐	☒	☐	Pasteurized foods used; prohibited foods not offered	☐	☐	5								
9	☒	☐			Food obtained from approved source					☐	☐			IN	OUT	NA	NO	Chemicals											
10	☐	☐	☐	☒	Food received at proper temperature					☐	☐	5	25	☐	☐	☒	☐	Food additives: approved and properly used	☐	☐	5								
11	☒	☐			Food in good condition, safe, and unadulterated					☐	☐		26	☒	☐	☐	☐	Toxic substances properly identified, stored, used	☐	☐									
12	☐	☐	☒	☐	Required records available: shell stock tags, parasite destruction					☐	☐			IN	OUT	NA	NO	Conformance with Approved Procedures											
	IN	OUT	NA	NO	Protection from Contamination								27	☐	☐	☒	☐	Compliance with variance, specialized process, and HACCP plan	☐	☐	5								
13	☒	☐	☐		Food separated and protected					☐	☐	4																	
14	☒	☐	☐		Food-contact surfaces: cleaned and sanitized					☐	☐	5																	
15	☒	☐			Proper disposition of unsafe food, returned food not re-served					☐	☐	2																	

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

OUT=not in compliance										COS=corrected on-site during inspection										R=repeat (violation of the same code provision)																						
Compliance Status										Compliance Status										Compliance Status																						
Safe Food and Water										Utensils and Equipment										Physical Facilities																						
28	☐	Pasteurized eggs used where required								☐	☐	1	45	☐	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used								☐	☐	1	48	☐	Hot and cold water available; adequate pressure								☐	☐	2				
29	☐	Water and ice from approved source								☐	☐	2	46	☐	Warewashing facilities, installed, maintained, used, test strips								☐	☐	1	49	☐	Plumbing installed; proper backflow devices								☐	☐	2				
30	☐	Variance obtained for specialized processing methods								☐	☐	1	47	☐	Nonfood-contact surfaces clean								☐	☐	1	50	☐	Sewage and waste water properly disposed								☐	☐	2				
Food Temperature Control										Physical Facilities										Administrative Items																						
31	☐	Proper cooling methods used; adequate equipment for temperature control								☐	☐	2	51	☐	Toilet facilities: properly constructed, supplied, cleaned								☐	☐	1	52	☐	Garbage/refuse properly disposed; facilities maintained								☐	☐	1				
32	☐	Plant food properly cooked for hot holding								☐	☐	1	53	☐	Physical facilities installed, maintained, and clean								☐	☐	1	54	☐	Adequate ventilation and lighting; designated areas used								☐	☐	1				
33	☐	Approved thawing methods used								☐	☐	1																														
34	☐	Thermometers provided and accurate								☐	☐	1																														
Food Identification																																										
35	☐	Food properly labeled; original container; required records available								☐	☐	1																														
Prevention of Food Contamination																																										
36	☐	Insects, rodents, and animals not present								☐	☐	2																														
37	☐	Contamination prevented during food preparation, storage & display								☐	☐	1																														
38	☐	Personal cleanliness								☐	☐	1																														
39	☐	Wiping cloths; properly used and stored								☐	☐	1																														
40	☐	Washing fruits and vegetables								☐	☐	1																														
Proper Use of Utensils																																										
41	☐	In-use utensils; properly stored								☐	☐	1																														
42	☐	Utensils, equipment and linens; properly stored, dried, handled								☐	☐	1																														
43	☐	Single-use/single-service articles; properly stored, used								☐	☐	1																														
44	☐	Gloves used properly								☐	☐	1																														

OUT=not in compliance										COS=corrected on-site during inspection										R=repeat (violation of the same code provision)												
Compliance Status										Compliance Status										Compliance Status												
Safe Food and Water										Utensils and Equipment										Physical Facilities												
45	☐	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used								☐	☐	1	48	☐	Hot and cold water available; adequate pressure								☐	☐	2							
46	☐	Warewashing facilities, installed, maintained, used, test strips								☐	☐	1	49	☐	Plumbing installed; proper backflow devices								☐	☐	2							
47	☐	Nonfood-contact surfaces clean								☐	☐	1	50	☐	Sewage and waste water properly disposed								☐	☐	2							
Physical Facilities										Administrative Items										Compliance Status												
51	☐	Toilet facilities: properly constructed, supplied, cleaned								☐	☐	1	52	☐	Garbage/refuse properly disposed; facilities maintained								☐	☐	1							
52	☐	Garbage/refuse properly disposed; facilities maintained								☐	☐	1	53	☐	Physical facilities installed, maintained, and clean								☐	☐	1							
53	☐	Physical facilities installed, maintained, and clean								☐	☐	1	54	☐	Adequate ventilation and lighting; designated areas used								☐	☐	1							
54	☐	Adequate ventilation and lighting; designated areas used								☐	☐	1																				
Administrative Items																																
55	☐	Current permit posted								☐	☐	0																				
56	☐	Most recent inspection posted								☐	☐	0																				
Compliance Status										Compliance Status										Compliance Status												
Non-Smokers Protection Act										Non-Smokers Protection Act										Non-Smokers Protection Act												
57	☐	Compliance with TN Non-Smoker Protection Act								☒	☐	0	58	☐	Tobacco products offered for sale								☐	☐	0							
58	☐	Tobacco products offered for sale								☐	☐	0	59	☐	If tobacco products are sold, NSPA survey completed								☐	☐	0							
59	☐	If tobacco products are sold, NSPA survey completed								☐	☐	0																				

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



Establishment Information

Establishment Name: Bells Bend Bistro MT#1009

Establishment Number #: 605317655

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 into areas where smoking is prohibited.

Smoking observed where smoking is prohibited by the Act.

Warewashing Info

Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)

Equipment Temperature

Description	Temperature (Fahrenheit)

Food Temperature

Description	State of Food	Temperature (Fahrenheit)

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: Bells Bend Bistro MT#1009

Establishment Number : 605317655

Comments/Other Observations

1:
2:
3:
4:
5:
6:
7:
8:
9:
10:
11:
12:
13:
14:
15:
16:
17:
18:
19:
20:
21:
22:
23:
24:
25:
26:
27:
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: Bells Bend Bistro MT#1009

Establishment Number : 605317655

Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

Establishment Information

Establishment Name: Bells Bend Bistro MT#1009

Establishment Number #: 605317655

Sources

Source Type:	Source:
Source Type:	Source:
Source Type:	Source:
Source Type:	Source:
Source Type:	Source:

Additional Comments