TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

921		40	12																	
A REAL PROPERTY AND A REAL																			_	
5					Ramada by	Wyndham Bre	akfast									O Fermer's Market Food Unit		/		
Estab		Ime	nt Na	me	2420 Music	Valley Dr.						Ту	pe of	Establ	ishme	ent © Permanent O Mobile O Temporary O Seasonal	'		T	
City					Nashville		Time in	0	3:0	1 /	AM		M/P	мт	ma ni	t 08:50: AM AM / PM				
,					04/19/202	24_Establishment#						_	ed C		1100 54	A MATTER				
Inspe					WRoutine	O Follow-up	O Complaint			_	Emb		ed _			nsultation/Other				
Purpo				nou							rearra	nary					Number of S		25	
Risk (, ab			Fact	O1 ors are food pre	paration practices	O 3 and employee	beh		04	ost c	omr	nont			up Required 🕱 Yes O No I to the Centers for Disease Con			00	
				as (contributing fact											control measures to prevent ille	ess or injury.			
		(Ľ	ark de	nelgne	ted compliance statu											INTERVENTIONS ach liem an applicable. Deduct points for	category or subcat	egory.))	
IN=i	n co	omp	liance		OUT=not in complian		NO=not observe		1.01		05=00	orrecte	ed on-e	site dur	ing ins	pection R=repeat (violation of t				
	N	ou	T NA	NO	Comp	Supervision		cos	R	WT	۱H					Compliance Status Cooking and Reheating of Time		COS	R	WT
1 (-	2				resent, demonstrates i	nowledge, and	0	0	5		1	1	NA		Control For Safety (TCS)	Foods			
	N	ou	T NA	NO	performs duties	Employee Health				-		6 O 7 O				Proper cooking time and temperatures Proper reheating procedures for hot ho	lding	0	00	5
2 2	K K	0				ood employee awarene ction and exclusion	iss; reporting	0	0	5		IN	001	NA	NO	Cooling and Holding, Date Markin a Public Health Cont				
$ \rightarrow $	-	-		NO	,	d Hygionic Practice		-		_	18	8 0	6	x	0	Proper cooling time and temperature	rei	0	0	
4 2	K K	00		_		ng, drinking, or tobacco eyes, nose, and mouth		0	0	5	19	9 0	0	8	0	Proper hot holding temperatures Proper cold holding temperatures		0	0	
Hi	N	OU	T NA	NO	Preventi	ng Contamination b						1 22	Ô	ŏ	0	Proper date marking and disposition		ŏ	ŏ	5
6 3	K K	0	0	0		roperly washed act with ready-to-eat fo	ods or approved	0	0	5	22	2 0	0	×	-	Time as a public health control: proced	ures and records	0	0	
8 (_			_ _	alternate procedure Handwashing sinks	s followed properly supplied and	accessible	-	0	2	23	1N 3 O	00	NA	NO	Consumer Advisory Consumer advisory provided for raw an		0	0	
	N	00	-	NO	Food obtained from	Approved Source		0	0		ľ	IN	001		NO	food Highly Susceptible Popu	intions	-	9	-
10 (2	0		120	Food received at p	roper temperature	anto d	0	0	5	24	-	0	88		Pasteurized foods used; prohibited foo		0	0	5
11 3		0	×	0	Required records a	tion, safe, and unadult vailable: shell stock ta:		0	6	Ŭ	١H	IN	our	-	NO	Chemicals				
h	N	ou	T NA	NO	destruction Protec	tion from Contamin	ation					5 0	0	X		Food additives: approved and properly	used	0		
13 (14 (8	-	Food separated an Ecod-contact surfa	d protected ces: cleaned and sanit	zed	0	0	4	21	6 😥		NA	NO	Toxic substances properly identified, st Conformance with Approved		0	0	0
15 8	-	0	_		Proper disposition	of unsafe food, returne		ō		-	27	-	-	8	1000	Compliance with variance, specialized		0	0	5
	·				served									1.4		HACCP plan				
				Goo	d Retail Practic	es are preventive	measures to co								gens	, chemicals, and physical objec	ts into foods.			
				00	T=not in compliance		COS=corre		DD R					8		R-repeat (violation of the sa	me code provision)			
	_	011	-		Comp	liance Status			R							Compliance Status Utensils and Equipment		COS	R	WT
28	ť	00		teurize	ed eggs used where	required		0	0	1	١Ŀ			ood a	nd no	nfood-contact surfaces cleanable, prop	arly designed,	0	0	1
29 30	-	0	Wat	er and	d ice from approved	source zed processing method	k	8	0	2	\vdash		- 0			and used			+	'
	1	oŭ	г		Food Ter	nperature Control					니니	_	-			g facilities, installed, maintained, used, t	est strips	0	0	1
31		0	Prop		oling methods used;	adequate equipment f	or temperature	0	0	2	۱ŀ	_		Vontoo	d-cor	Physical Facilities		0	0	1
32	4		_		properly cooked for			8	8	1		_	-			water available; adequate pressure		0	8	2
34	+	_	_		thawing methods us eters provided and a			6	6	1			_			stalled; proper backflow devices waste water properly disposed				2
		ου				Identification							-			s: properly constructed, supplied, clean	ed			1
35		0		d prop	perty labeled; original	container; required re	cords available	0	0	1	ᄂ		-		·	use properly disposed; facilities maintain	ied	0	0	1
-	-	00	-	-		f Food Contaminati	ən				. –		-			lities installed, maintained, and clean		-	0	1
36	+	X	+		idents, and animals			0	0	2	ŀĽ	-	-	Adedra	ne ve	ntilation and lighting; designated areas	/sed	0	0	1
37	4	_	-		-	ng food preparation, st	orage & display	0	0	1			TUC			Administrative items				
38	+				cleanliness oths: properly used a	nd stored		0	0	1		_			-	nit posted inspection posted		0	읭	0
40		0	Was		ruits and vegetables	1			õ		۱È					Compliance Status				WT
41	-	00		so i do	Proper nsils; properly store	Use of Utensils		0	0	1	I H	57	_	Comoli	2000	Non-Smokers Protection with TN Non-Smoker Protection Act	Act	X		
42	+					s; properly stored, dried	i, handled	0	0	1	1 13	58				ducts offered for sale		0	0	0
43	-	0	Sing	ple-use		les; properly stored, us		8	8	1		59	Ì	f tobac	co pr	oducts are sold, NSPA survey complete	đ	0	0	
Failure	-					ms within ten (10) days r	nay result in susper				servi	ce est	ablish	ment p	ermit.	Repeated violation of an identical risk facto	ar may result in revor	ation	of yos	ar foos
servic		tabi nd p	ishme ost the	nt perr	nit. Items identified as	constituting imminent he	alth hazards shall b	e com	ected i	mmer	Siately	or op	eratio	ns shal	l ceas	e. You are required to post the food service lling a written request with the Commission	establishment permi	t in a c	onsp	icuous
report.	T.	C.Á	sectio		10-713, 68-14-706, 68-1	4-708, 68-14-709, 68-14-71	1, 68-14-715, 68-14-7	16, 4-5	-320.				\sim							
	_	_	1		\sim		04/2	L9/2	2024	1	1	/ (Th	fi	N	hNicfor	()4/1	.9/2	2024
Signa	tur	e c	f Pen	son In	Charge				(Date	S	ignat	ure of	Envir	onme	ental Health Specialist				Date
_							r									ealth/article/eh-foodservice				
PH-22	67 (Re	. 6-15)		Free food safety	training classe		ava				onth	at the	cou	inty health department.			R	DA 629

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA		
(Net. 0-10)	Please call () 6153405620	to sign-up for a class.	hber

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Ramada by Wyndham Breakfast Establishment Number #: 605215263

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 inflitrating into areas where smoking is prohibited.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info											
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)								
3 compartment sink	Bleach	100									

Equipment Temperature	
Description	Temperature (Fahrenheit)
Reach In Cooler	38

Food Temperature								
Description	State of Food	Temperature (Fahrenheit						
Sausage in Reach In Cooler	Cold Holding	40						
Milk in Reach In Cooler	Cold Holding	40						

Observed Violations

Total # 10

Repeated # ()

1: Person in charge does not have basic food safety knowledge. He does not know what temperature to hold cold food. TCS food were being stored at room temperature. Corrective action, person in charge needs to have basic food safety knowledge. I am recommending establishment to sign up for our free food hanlers class. Call 6153405620 for more information.

8: There is no soap at handwashing sink in front of Reach In Cooler. Corrective action, person in charge provided soap.

8: There is no paper towel nor soap at handwashing sink upstairs beside 3 compartment sink. Corrective action, person in charge supplied handwashing sink.

13: Raw shelled eggs were stored above prep cooked biscuit in Reach In Cooler. Corrective action, person in charge move raw shelled eggs to the bottom shelf. Proper storage was explained to person in charge.

14: Person in charge does not know how to set up 3 compartment sink. Also, he does not know that dishes needs to be sanitized. Corrective action, employee was trained.

20: Milk stored at room temperature on counter in the back area at 49f. Corrective action, embargoed 5LBS.

34: There is no thermometer in Reach In freezer

36: Huge house fly was noticed flying inside food preparation area.

37: Employee food was stored above customer food in Reach In Cooler.

46: There is no chemical test strips available.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Comments/Other Observations

2: An employee health policy is available

- 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: Observed

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

9: Next page

- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: NO
- 17: (NA) No TCS foods reheated for hot holding.

18: NA

- 19: (NA) Establishment does not hot hold TCS foods.
- 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.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 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: Ramada by Wyndham Breakfast Establishment Number : 605215263

Comments/Other Observations (cont'd)

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

Establishment Information

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Sources				
Source Type:	Food	Source:	Sams and kroger	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments