TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Sec. 1	100		N. C.																	
Est	abis	nem	t Nar		Four Point by	y Sheraton						_	_			Farmer's Market Food Unit Ø Permanent O Mobile				
	iress				800 Royal Pa	arkway					_	Ту	be of	Establi	ishme	O Temporary O Seasonal		, ,		
City	Nashville Time in 08:40 AM AM / PM Time out 08:45; AM AM / PM																			
		n Da	te		04/18/202	4 Establishment #					Emb									
		of In			ORoutine	層 Follow-up	O Complaint			-	elimir	-	-		Cor	nsultation/Other				
Risi	k Cat	egon	,		01	3022	03			04				Fo	ollow-	up Required O Yes 🕅 No Nu	mber of Se	ats	58	
		-	·													to the Centers for Disease Control and control measures to prevent illness or i	Preventi		_	
				450	ontributing facto											INTERVENTIONS	ijery.			
				algae		(IN, OUT, NA, NO) for e	ach numbered item	n. For		n di K	and 01	л, н	ark C	OS or P	t for e	each item as applicable. Deduct points for category				
	Pinc	ompili	ance	_		e NA=not applicable liance Status	NO=not observe		R			mecte	d on-t	site duri	ng ins	spection R=repeat (violation of the same co Compliance Status	C		R	WT
		ουτ	NA	NO	Dostan in chaspa as	Supervision	autodas and					IN	ουτ	NA	NO	Cooking and Reheating of Time/Temper Control For Safety (TCS) Foods	eture			
1	8	0	NA	-	performs duties	esent, demonstrates k	nowledge, and	0	0	5		0	0			Proper cooking time and temperatures Proper reheating procedures for hot holding	_	8	읽	5
	X	0	NA	NO		od employee awarene	ss; reporting	0	0		1	0 IN	0	O NA	NO	Cooling and Holding, Date Mariding, and T		01	0	
3	2	O OUT	NA	NO	Proper use of restric	tion and exclusion d Hyglenic Practice		0	0	Ŷ	4	0		100 XX		a Public Health Control				
4	X	0	nu-4	0	Proper eating, tastin	g, drinking, or tobacco	-	0	0	5	19	123	0	0	_	Proper cooling time and temperature Proper hot holding temperatures		0	0	
		OUT	NA	NO	Preventin	eyes, nose, and mouth g Contamination by	/ Hands		0	-		12	ŝ		0	Proper cold holding temperatures Proper date marking and disposition	\rightarrow	8	8	5
6 7	直区	0	0		Hands clean and pro No bare hand contain	operly washed ct with ready-to-eat foo	ds or approved	0	0	5	22	0	0	×		Time as a public health control: procedures and r	ecords	0	0	
8	25	0	-	-		properly supplied and	accessible		0	2	23	IN O	001	NA	NO	Consumer Advisory Consumer advisory provided for raw and underco	ooked	0	0	
	IN 宸		NA	NO	Food obtained from	Approved Source approved source		0	0	_	F	IN	001		NO	food Highly Susceptible Populations	-	~	~	-
10	0	8	0	2	Food received at pro	oper temperature ion, safe, and unadulte	rated	0		5	24	0	0	×		Pasteurized foods used; prohibited foods not offe	red	0	0	5
12	õ	ō	X	0		vailable: shell stock tag		ō	0			IN	ουτ	NA	NO	Chemicals				
43		OUT O		NO		tion from Contamina	ation		0	4	25	0	8	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	_	8	읽	5
14	災	0	ő		Food-contact surfac	es: cleaned and sanitia			ŏ			IN		NA	NO	Conformance with Approved Procedu	res		_	
15	X	0			Proper disposition o served	f unsafe food, returned	food not re-	0	0	2	27	0	0	黨		Compliance with variance, specialized process, a HACCP plan	ind	0	0	5
				Goo	d Retail Practice	are preventive r	neasures to co	ntro	l the	intr	oduc	tion	of	atho	gens	s, chemicals, and physical objects into f	oods.			
								GOO	DR	1 74		LACT	TICE	5	_					
F				00	T=not in compliance Compl	iance Status	COS=corre		R R		inspe	iction				R-repeat (violation of the same code p Compliance Status		cos	R	WT
Ξ,	8	OUT	Dact	0.0526		ood and Water		0	0	-			TUK	lood a	nd no	Utensils and Equipment prodecontact surfaces cleanable, properly design	bad	_		
2	9	0	Wate	er and	lice from approved s			0	0	2	4	5				and used	NPG,	<u> </u>	0	1
Ľ	.0	OUT			Food Tem	perature Control			0	-		-	-			g facilities, installed, maintained, used, test strips		-	0	1
3	11	٥	Prop cont		oling methods used;	adequate equipment fo	or temperature	0	0	2	4	_	1 O	Vonfoo	d-cor	Physical Facilities	_	0	0	1
	2				properly cooked for thawing methods use				8	1		_	-			d water available; adequate pressure stalled; proper backflow devices		8	읭	2
	4	0	<u> </u>		eters provided and ad	ocurate		ŏ	ŏ	1	5	0	0	Sewag	e and	i waste water properly disposed		0	0	2
3	5	OUT O	Food	d prop		container; required rec	ords available	0	0	1		_	_			es: properly constructed, supplied, cleaned use properly disposed; facilities maintained			0	1
	-	OUT				Food Contaminatio		-		-			-			ilties installed, maintained, and clean		-	0	1
3	6	0	Inse	cts, ro	dents, and animals r	iot present		0	0	2	5	4	0 /	Adequa	ste ve	entilation and lighting; designated areas used		٥	٥	1
3	7	0	Cont	tamina	ation prevented durin	g food preparation, sto	rage & display	0	0	1		0	TUK			Administrative items				
_	8 9	-	-		leanliness ths: properly used ar	od stored		0	0	1						nit posted inspection posted	\rightarrow	0	8	0
	0	0		_	ruits and vegetables				ō	1	É		_			Compliance Status		YES		WT
	1				nsils; properly stored				0		5					Non-Smokers Protection Act with TN Non-Smoker Protection Act		X	0	_
_	2					; properly stored, dried es; properly stored, use			0			8				oducts offered for sale roducts are sold. NSPA survey completed		8	8	0
	4				ed properly			0	0	1										
serv	ice e	stablis	hmer	nt perm	nit. Items identified as (constituting imminent he	alth hazards shall be	e corre	cted i	mmed	liately	or op	eratio	ns shal	l ceas	Repeated violation of an identical risk factor may resule. You are required to post the food service established	sent permit i	in a c	onspi	cuous
repo	nera et. T	C.A.	st the lectio	ns 68-	44-703, 68-14-706, 68-14	rt in a conspicuous mann 1-708, 68-14-709, 68-14-711	er. Tou have the rig I, 68-14-715, 68-14-7	prit 60 r 16, 4-5	-320.	e a he	aning i	egard	ang th		et by f	filing a written request with the Commissioner within te	1 (10) days o	it the	oate	or this
		١	\geq	ЪV	CECUM	ノ	04/1	L8/2	024	4			Y	\mathbf{r}	I	isent	04	4/1	8/2	024
Sig	natu	re of	Pers	ion In	Charge				(Date	Si	gnati	ire of	Envir	onme	ental Health Specialist				Date
_																ealth/article/eh-foodservice				
PH-	2267 (Rev. 6-15) Free food safety training classes are available each month at the county health department. RDA 629																			

Please call () 6153405620 to sign-up for a class.	2267 (Rev. 6-15)	Free food safety training class	ses are available each mon	th at the county health department.	RDA
	2207 (Nev. 6-15)	Please call () 6153405620	to sign-up for a class.	

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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Four Point by Sheraton Establishment Number #: 605244207

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-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.	
arage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	<u> </u>
moking observed where smoking is prohibited by the Act.	

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

I	Equipment Temperature								
	Description	Temperature (Fahrenheit)							
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ecoription	State of Food	Temperature (Fahrenheit

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Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: 3:

- 4: 5: 6: 7:
- 8:
- 9:
- 10:
- 11: 12:
- 13:
- 14:
- 15:
- 16: 17:
- 18:
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- 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.

Establishment Information

Establishment Name: Four Point by Sheraton Establishment Number : 605244207

Comments/Other Observations (cont'd)

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

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Sources		
Source Type:	Source:	

Additional Comments