



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

84

Establishment Name Noir Kitchen and Cocktails Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 501 Main St ☐ Temporary ☐ Seasonal
City Nashville Time in 12:00 PM AM / PM Time out 01:30 PM AM / PM
Inspection Date 04/10/2024 Establishment # 605322075 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 65

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

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

GOOD RETAIL PRACTICES

OUT=not in compliance					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)																					
Compliance Status										COS	R	WT	Compliance Status										COS	R	WT						
OUT													OUT																		
Safe Food and Water													Utensils and Equipment																		
28	<input type="radio"/>	Pasteurized eggs used where required									<input type="radio"/>	<input type="radio"/>	1	45	<input type="radio"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used									<input type="radio"/>	<input type="radio"/>	1				
29	<input type="radio"/>	Water and ice from approved source									<input type="radio"/>	<input type="radio"/>	2	46	<input checked="" type="radio"/>	Warewashing facilities, installed, maintained, used, test strips									<input type="radio"/>	<input type="radio"/>	1				
30	<input type="radio"/>	Variance obtained for specialized processing methods									<input type="radio"/>	<input type="radio"/>	1	47	<input checked="" type="radio"/>	Nonfood-contact surfaces clean									<input type="radio"/>	<input type="radio"/>	1				
Food Temperature Control													Physical Facilities																		
31	<input type="radio"/>	Proper cooling methods used; adequate equipment for temperature control									<input type="radio"/>	<input type="radio"/>	2	48	<input type="radio"/>	Hot and cold water available; adequate pressure									<input type="radio"/>	<input type="radio"/>	2				
32	<input type="radio"/>	Plant food properly cooked for hot holding									<input type="radio"/>	<input type="radio"/>	1	49	<input type="radio"/>	Plumbing installed; proper backflow devices									<input type="radio"/>	<input type="radio"/>	2				
33	<input type="radio"/>	Approved thawing methods used									<input type="radio"/>	<input type="radio"/>	1	50	<input type="radio"/>	Sewage and waste water properly disposed									<input type="radio"/>	<input type="radio"/>	2				
34	<input checked="" type="radio"/>	Thermometers provided and accurate									<input type="radio"/>	<input type="radio"/>	1	51	<input type="radio"/>	Toilet facilities: properly constructed, supplied, cleaned									<input type="radio"/>	<input type="radio"/>	1				
Food Identification													52	<input type="radio"/>	Garbage/refuse properly disposed; facilities maintained									<input type="radio"/>	<input type="radio"/>	1					
35	<input checked="" type="radio"/>	Food properly labeled; original container; required records available									<input type="radio"/>	<input type="radio"/>	1	53	<input checked="" type="radio"/>	Physical facilities installed, maintained, and clean									<input type="radio"/>	<input type="radio"/>	1				
Prevention of Food Contamination													54	<input type="radio"/>	Adequate ventilation and lighting; designated areas used									<input type="radio"/>	<input type="radio"/>	1					
36	<input checked="" type="radio"/>	Insects, rodents, and animals not present									<input type="radio"/>	<input type="radio"/>	2	Administrative Items																	
37	<input checked="" type="radio"/>	Contamination prevented during food preparation, storage & display									<input type="radio"/>	<input type="radio"/>	1	55	<input type="radio"/>	Current permit posted									<input type="radio"/>	<input type="radio"/>	0				
38	<input type="radio"/>	Personal cleanliness									<input type="radio"/>	<input type="radio"/>	1	56	<input type="radio"/>	Most recent inspection posted									<input type="radio"/>	<input type="radio"/>					
39	<input type="radio"/>	Wiping cloths: properly used and stored									<input type="radio"/>	<input type="radio"/>	1	Compliance Status										YES	NO	WT					
40	<input type="radio"/>	Washing fruits and vegetables									<input type="radio"/>	<input type="radio"/>	1	Non-Smokers Protection Act																	
Proper Use of Utensils													57	<input type="radio"/>	Compliance with TN Non-Smoker Protection Act									<input checked="" type="radio"/>	<input type="radio"/>	0					
41	<input type="radio"/>	In-use utensils; properly stored									<input type="radio"/>	<input type="radio"/>	1	58	<input type="radio"/>	Tobacco products offered for sale									<input type="radio"/>	<input type="radio"/>					
42	<input checked="" type="radio"/>	Utensils, equipment and linens; properly stored, dried, handled									<input type="radio"/>	<input type="radio"/>	1	59	<input type="radio"/>	If tobacco products are sold, NSPA survey completed									<input type="radio"/>	<input type="radio"/>					
43	<input type="radio"/>	Single-use/single-service articles; properly stored, used									<input type="radio"/>	<input type="radio"/>	1																		
44	<input type="radio"/>	Gloves used properly									<input type="radio"/>	<input type="radio"/>	1																		

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-701, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge Mark Lee Date 04/10/2024 Signature of Environmental Health Specialist Viter Date 04/10/2024

**** 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 Name: Noir Kitchen and Cocktails
Establishment Number #: 605322075

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)
Energy star dishwasher	Chlorine	100	
Cleaner solutions dishwasher	Chlorine	50	

Equipment Temperature

Description	Temperature (Fahrenheit)
Reach in freezer	10
Prep cooler #2	34
Reach in cooler #1	39
Reach in cooler #2	37

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Raw chicken in prep cooler #1	Cold Holding	38
Liquid egg in prep cooler #1	Cold Holding	41
Raw catfish in prep cooler #1	Cold Holding	35
Raw lobster in prep cooler #2	Cold Holding	35
Raw chicken in prep cooler #2	Cold Holding	35
Cooked chicken from grill	Cooking	179
Mac & cheese in hot table #2	Hot Holding	147
Housemade iceing in reach in cooler #1	Cold Holding	37
Raw chicken in reach in cooler #2	Cold Holding	39
Gouda in walk in cooler #1	Cold Holding	38
Raw beef in walk in cooler	Cold Holding	40
Heavy whipping cream in walk in cooler	Cold Holding	40
Cream sauce from steam table	Reheating	174

Observed Violations

Total # 12

Repeated # 0

8: Handsink behind bar had no soap or paper towels

CA: Soap and paper towels placed at handsink

19: Cream sauce prepped at 11:40am in steam table #1 temped at 114F

CA: reheated up to 165F and placed back in steam table for service

34: No thermometer in prep cooler #1

35: Observed an unlabeled bin with flour being stored on cookline

36: Observed multiple small flies in dry storage area

37: Prep cooler #1 has condensation leak causing cooler to have water pooling on bottom shelf

42: Observed food debris/dirt on dinner plates underneath ice wells and hot table #2

42: Garnish knives being stored in between metal wall and prep board at liquor bottle station

46: Energy star dishwasher is having drainage issues which is causing soapy dirty water to pool on kitchen floor

47: Racks of walk in cooler have food debris building up on them

53: Walk in cooler has rusting on floor with parts of walk in cooler bowing up

53: Observed large amounts of food debris underneath storage shelves of walk in cooler

TENNESSEE DEPARTMENT OF HEALTH
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Establishment Information

Establishment Name: Noir Kitchen and Cocktails

Establishment Number : 605322075

Comments/Other Observations

1: (IN): ANSI Certified Manager present.

Certification #: 23289357

2: EHP available

3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.

4: (IN) Employee drinking from an approved container which is stored properly.

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: Check source information

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.

13: (IN) All raw animal food is separated and protected as required.

14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.

15: (IN) No unsafe, returned or previously served food served.

16: Check temperature log

17: (IN) All TCS foods are properly reheated for hot holding.

18: Not observed cooling of TCS food items

20: Check temperature log

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.

***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: Noir Kitchen and Cocktails

Establishment Number : 605322075

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

Establishment Information

Establishment Name: Noir Kitchen and Cocktails

Establishment Number #: 605322075

Sources

Source Type:	Food	Source:	Sysco, restaurant depot
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Source Type:		Source:	
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Source Type:		Source:	
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Source Type:		Source:	
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Source Type:		Source:	
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Additional Comments

Complaint answered: observed multiple small flies near walk in cooler entrance and in dry storage. Observed no foods that were spoiled or out of date. Person in Charge stated spoiled smell is coming from dish-machine drain that isn't draining properly causing dirty water to pool on floor of kitchen

Follow-up will be conducted within ten days regarding drainage of floor and addressing insect issues in dry storage