# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Sec.																				
Establishment Name			BILL'S HOT FISH MT #339						C Farmer's Market Food Unit     O Permanent      Mobile											
	ress				975 Main St						Type of Establishment     O Temporary     O Seasonal									
City			Nashville Time in 12:30 PM AM / PM Time out 12:45: PM AM / PM																	
					04/13/202	4 Establishment#									110 00	<u> </u>				
		on Da	spec		Routine	O Follow-up	O Complaint	· ·		- O Pr			-		Cor	sultation/Other				
		tegor			<b>O</b> 1	\$22	03			04	20011001	ary.				up Required O Yes 🕱	No Number of S	aate	0	
Rise	. Cel			act	ors are food prep	aration practices a	nd employee		vior	8 mo				repo	rted	to the Centers for Diseas	e Control and Preven		_	
				as c	ontributing facto											control measures to preve INTERVENTIONS	ent illness or injury.			
		(11	urik de	algnat	ed compliance status											ach item as applicable. Deduct p	olata for category or subcate	gory.)		
IN	=in c	ompi	ance		OUT=not in compliance Compl	e NA=not applicable lance Status	NO=not observe	d COS	R		S=cor	recter	t on-si	te duri	ng ins	Compliance Status	ation of the same code provisi		R	WT
	IN	τυο	NA	NO		Supervision			_			IN	оυт	NA	NO	Cooking and Reheating o	· · · · · · · · · · · · · · · · · · ·		_	
1	黨				Person in charge pre performs duties	esent, demonstrates kno	owledge, and	0	0	5		23		0	0	Control For Safety Proper cooking time and tempe		0	0	
2		001	NA			Employee Health od employee awarenes	s; reporting	0	0		17	0	0	×	0	Proper reheating procedures for Cooling and Holding, Date		0	0	9
	×	0			Proper use of restric	tion and exclusion		0	0	5		IN	OUT	NA	NO	a Public Healt				
4		OUT	NA			d Hygionic Practicos g. drinking, or tobacco u		0	0			0	0			Proper cooling time and temper Proper hot holding temperature		0	0	
5	25	0	NA	0	No discharge from e	yes, nose, and mouth g Contamination by		ŏ	õ	5	20	10	0	00		Proper cold holding temperature Proper date marking and dispos	15	0	8	5
	×	0	10-1	0	Hands clean and pro	operly washed		0			22		ō	×		Time as a public health control:		õ	0	
7	邕	0	0	0	alternate procedures			0	0	_		IN	OUT	NA		Consumer A				
	IN		NA	NO		properly supplied and a Approved Source	ccessible	0		2	23	0	0	黛		Consumer advisory provided fo food		0	٥	4
10	高の	0	0	20	Food obtained from Food received at pro			00	0		24	IN O	OUT O	NA	NO	Highly Susceptible Pasteurized foods used; prohibi		0	0	
11 12	<u>炭</u> 0	0	×	0		on, safe, and unadulter allable: shell stock tags		0	0 0	5	-	IN	OUT		NO	Chemic		~	-	Ĵ
	IN	OUT	NA	-	destruction Protect	ion from Contaminat	tion	-	-	_	25	0	0	200		Food additives: approved and p		0	ত	
13 14	息室	00	0		Food separated and Food-contact surface	protected es: cleaned and sanitize	d	0	00		26	<u>実</u> IN	O OUT	NA	NO	Toxic substances properly ident Conformance with App		0	0	•
	_	0	-		Proper disposition of	f unsafe food, returned f		0	0	2	27	0	0	*		Compliance with variance, spec		0	0	5
					served											HACCP plan				
				Goo	d Retail Practice	s are preventive m	easures to co						<u> </u>	_	gens	, chemicals, and physical	objects into foods.			
				00	T=not in compliance		COS=corre		1-site	during			IGR				of the same code provision)		_	
		OUT				iance Status ood and Water		COS	R	WT		0	UT			Compliance State Utensils and Equipm		cos	R	WT
2	-	Ō	Wate	er and	d eggs used where r lice from approved s	ource				2	4	5 (				nfood-contact surfaces cleanabl and used	e, properly designed,	0	0	1
3	0	0		ince c		ed processing methods perature Control		0	0	1	4	6 (	o 🗤	larewa	shin	g facilities, installed, maintained,	used, test strips	0	0	1
3	1	0	Prop		oling methods used; a	adequate equipment for	temperature	0	0	2	4		N D	onfoo	5-con	tact surfaces clean Physical Facilitie	-	0	0	1
3	-		Plan	t food	properly cooked for h			0	0		4	8 (	D H			water available; adequate press			0	2
3	-		<u> </u>		thawing methods use eters provided and ac			0	0	1	49	_				talled, proper backflow devices waste water properly disposed		0	8	2
_		OUT	_			dentification	de aux Rebb				5					s: properly constructed, supplie		0	0	1
3	9	0		prop		container, required reco Food Contamination		0	0	1	5					use properly disposed; facilities r ities installed, maintained, and o		0	0	1
3	6	0	Inse	ts, ro	dents, and animals n	ot present		0	0	2	5	-+ *	_			ntilation and lighting; designated		0	0	1
3	7	0	Cont	amina	ation prevented during	g food preparation, stor	age & display	0	0	1		0	υт			Administrative iter	ns		_	
3	-	-			leanliness			0	0	1	5	-				nit posted		0	0	0
3	_				ths; properly used an ruits and vegetables	d stored		00	0		5	6 (	о ім	ost re	centi	inspection posted Compliance Statu	•	O YES	O NO	WT
-4	1	001	_	e uter	Proper L nsils; properly stored	Use of Utensils		0	0	1	5	7	-0	omplia	ince	Non-Smokers Prot with TN Non-Smoker Protection		X	0	_
4						properly stored, dried, es; properly stored, use		00	0	1	54 55					ducts offered for sale oducts are sold, NSPA survey o	ompleted	0	0	0
	å				ed properly				ŏ		<u> </u>				Park			-	-	
serv	ce e	stabli	shmer	t perm	nit. Items identified as o	constituting imminent heal	th hazards shall be	corre	cted is	mmed	ately	or ope	ration	s shall	cease	Repeated violation of an identical e. You are required to post the foor	I service establishment permit	in a c	onspi	icuous
						t in a conspicuous manne -708, 68-14-709, 68-14-711,				t a hei	ring r	egard	ing thi	s repor	t by fi	lling a written request with the Com	missioner within ten (10) days	of the	date	of this
		_	$\gg$	-	2 rd	~	04/1	.3/2	024	1		Γ	V	17	4	ell.	(	)4/1	3/2	024
Sig	natu	re of	Pers	on In	Charge			_	(	Date	Sig	natu	re of	Envire	onme	ental Health Specialist		_	_	Date
					,	F						-				ealth/article/eh-foodservice	****			
		Reu	6-15)			Free food safety t Please				lable 405						nty health department. o for a class.			RD	XA 629

PH-2267 (Rev. 6-15)	Free food safety training class	RDA 60		
	Please call (	) 6153405620	to sign-up for a class.	hora

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



Establishment Information							
Establishment Name:	BILL'S HOT FISH MT #339						
Establishment Number	605255984						

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)					
3 comp sink not set up								

quipment Temperature					
Decoription	Temperature (Fahrenheit)				
Reach in cooler	40				
Reach in freezer	0				
Chest freezer	0				

Food Temperature				
Description	State of Food	Temperature (Fahrenheit)		
Raw chicken in reach in cooler	Cold Holding	40		
Chicken cooked on fryer	Cooking	200		
Raw fish in reach in cooler	Cold Holding	41		

Observed Violations
Total # 1 Repeated # 0
Repeated # ()
53: Grease buildup on exhaust hoods above fryers

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



#### Establishment Information

Establishment Name: BILL'S HOT FISH MT #339

Establishment Number : 605255984

#### Comments/Other Observations

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

2: Illness policy is known and practiced

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 employees practice good hygienic practices

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

8: (IN): All handsinks are properly equipped and conveniently located for food employee use.

- 9:
- 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: Proper cooking observed

- 17: (NA) No TCS foods reheated for hot holding.
- 18: No cooling observed during inspection
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: Proper cold holding observed
- 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: BILL'S HOT FISH MT #339 Establishment Number : 605255984

Comments/Other Observations (cont'd)

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

### Establishment Information

Establishment Name: BILL'S HOT FISH MT #339
Establishment Number # 605255984

Sources				
Source Type:	Food	Source:	Gordons	
Source Type:	Water	Source:	City	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

# Additional Comments