



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
75

Establishment Name: JASON ALDEAN MAIN KITCHEN & SERVICE
Address: 307 BROADWAY
City: Nashville
Inspection Date: 04/19/2024
Establishment #: 605255588
Embargoed: 0
Purpose of Inspection: Routine
Risk Category: O1
Number of Seats: 308

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.)

Table with 2 main sections: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

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

GOOD RETAIL PRACTICES

Table with 2 main sections: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act, and Compliance Status.

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.

Signature of Person In Charge: [Signature] Date: 04/19/2024
Signature of Environmental Health Specialist: [Signature] Date: 04/19/2024



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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)
Fry Preptable-cooler	36
Grill Preptable-cooler	45
Pantry Preptable-cooler	57
Saute Preptable-cooler	30

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Cooked burger off of grill	Cooking	173
Cooked chicken sausage on speed rack in prep	Cooling	71
Fried shrimp out of fryer	Cooking	166
Feta cheese on fry Preptable-cooler	Hot Holding	43
Shredded lettuce in fry Preptable-cooler	Cold Holding	41
Sliced tomatoes on grill. Preptable-cooler	Cold Holding	38
Raw burgers in grill Preptable-cooler	Cold Holding	39
Cooked meatloaf on steam table	Hot Holding	182
Pre-roasted potatoes on sauté Preptable-cooler	Cold Holding	45
Sliced cherry tomatoes on sauté Preptable-cooler	Cold Holding	38
Cooked chicken portions in sauté Preptable-cooler	Cold Holding	33
Bleu cheese on pantry Preptable-cooler	Cold Holding	43
Spinach mix in pantry Preptable-cooler	Cold Holding	49
Cooked salmon off of grill - medium	Cooking	143



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Comments/Other Observations

***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.

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Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

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Sources

Source Type: Source:

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Additional Comments

Knife stored in crevice between grill Preptable-cooler and steam table.