



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
91

Establishment Name EMMY SQUARED
Address 3821 GREEN HILLS VILLAGE DR
City Nashville
Inspection Date 05/06/2024
Risk Category 03
Number of Seats 200

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.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Table with 2 main columns: 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, 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 columns: 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.

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit.

Signature of Person In Charge: [Signature] Date: 05/06/2024
Signature of Environmental Health Specialist: [Signature] Date: 05/06/2024

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

Establishment Name: EMMY SQUARED
 Establishment Number #: 605258693

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)
Low temp dishmachine 3 comp sink not set up	Chlorine	50	

Equipment Temperature

Description	Temperature (Fahrenheit)
Prep cooler #1	40
Lowboy cooler	34
Prep cooler #2	38
Walk in cooler	48

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Mozzarella in line cooler #1	Cold Holding	42
Chicken in line fry cooler	Cold Holding	39
Raw hamburger in lowboy cooler	Cold Holding	40
Chicken wings in lowboy cooler	Cold Holding	40
Chicken breasts in lowboy cooler	Cold Holding	40
Tomato sauce in steamwell	Hot Holding	165
Cheese dip in steamwell	Hot Holding	165
Hamburger cooked in the grill	Cooking	161
Diced ham in line cooler #2	Cold Holding	40
Tomato sauce in line cooler #3	Cold Holding	42
Kimchi in line cooler #3	Cold Holding	35
Sausage in pizza prep cooler	Cold Holding	38
Diced chicken in pizza line prep cooler	Cold Holding	34
Milk in walk in cooler	Cold Holding	47
Sausage in walk in cooler	Cold Holding	47

Observed Violations

Total # 7

Repeated # 0

20: Tomato sauce in walk in cooler From 05/03 is 45F. Must be at 41F or below

Corrective action: Embargoed

20: Milk in walk in cooler is 47F. Sausage in walk in cooler is 47F. Must be at 41F or below

Corrective action: 24 hr notice issued for walk in cooler not operating at 41F and below. Walk in cooler and tcs products in walk in cooler must be operating at 41F by 05/07/24 or the establishment could be closed until corrected. Person in charge informed and called a maintenance operator to look at walk in cooler.

Told person in charge to prop walk in freezer door open

37: Employee drink stored on top of clean dishes on shelf near dishmachine

39: Soiled wiping cloth stored on cutting board at the cook line

41: In use knives and scrappers stored between prep cooler and table near pizza oven

45: Condensation leak in walk in freezer. Ice buildup on ceiling in the walk in freezer

55: Current permit not posted



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Illness policy is posted and known
- 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: (NO) No TCS foods reheated during inspection.
- 18: Observed proper cooling
- 19: Proper hot 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: Verified
- 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: No smoking signs not posted at all entrances into the building
- 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.

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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: Food Source: Pfg, creation garden

Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments