

Establishment Name

Address

City

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile Type of Establishment

O Temporary O Seasonal

SCORE

Number of Seats 0

Time in 12:55 PM AM/PM Time out 01:15: PM AM/PM Inspection Date

BIG MACHINE DISTILLERY TAVERN BAR

2824 BRANSFORD AVE

Nashville

03/26/2024 Establishment # 605261654 Embargoed 0

O Follow-up Purpose of Inspection **E**Routine O Complaint O Preliminary O Consultation/Other Risk Category О3 Follow-up Required O Yes 疑 No

11	4 ≃in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		c	05	*con	recte	d on-s
					Compliance Status	cos	R	WT	[
	IN	оит	NA	NO	Supervision				П		IN	оит
1	838	0			Person in charge present, demonstrates knowledge, and	0	0	5	H	46	_	-
\vdash	IN	OUT	NA	NO	performs duties			ш		16 17	0	8
2	CVD	0	NA	NO	Employee Health Management and food employee awareness, reporting	0	_		H	1/	0	-
	M	-				_	0	5	Н		IN	ООТ
3	×	0			Proper use of restriction and exclusion	0	0	ľ	П			-
	IN	OUT	NA	NO	Good Hygienic Practices					18	0	0
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5		19	0	0
5	200	0		0	No discharge from eyes, nose, and mouth	0	0	ľ	П	20	2	0
	IN	OUT	NA	NO	Proventing Contamination by Hands				1	21	*	0
6	黨	0		0	Hands clean and properly washed	0	0		Ιſ	22	0	0
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	П		_	_
Ľ.	-	_	_		alternate procedures followed	_	_		[IN	OUT
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	П	23	0	0
	IN		NA	NO	Approved Source		_		П		_	_
9	黨	0			Food obtained from approved source	0	0	ı	Ιl		IN	OUT
10	0	0	0	×	Food received at proper temperature	0	0	1 . [ll	24	0	0
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	П		~	١.
12	0	0	333	0	Required records available: shell stock tags, parasite	0	0	1	П		IN	оит
1	_	_		_	destruction	_	_	Щ	П			
	IN	ОUТ	NA	NO	Protection from Contamination	-				25	0	0
13	0	0	窓		Food separated and protected	0	0	4	Ιl	26	黨	0
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	П		IN	OUT
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2		27	0	0

Compliance Status						cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	寒	0	Proper cooking time and temperatures	0	0	5
17	0	0	300	0	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	×	0	Proper cooling time and temperature	0	0	
19	0	0	文	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT		NO	Chemicals			
25	0	0	- XX		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

troduction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	×
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	Γ.
29	0	Water and ice from approved source	0	0	_;
30	0	Variance obtained for specialized processing methods	0	0	_
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	Т
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	ŀ
38	0	Personal cleanliness	0	0	г
39	0	Wiping cloths; properly used and stored	0	0	_
40	0	Washing fruits and vegetables	0	0	·
	OUT	Proper Use of Utensils			
41	120	In-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	Ī
44	10	Gloves used properly	0	0	

pecti	2011	R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities	_		
48	0	Hot and cold water available; adequate pressure	0	0	-
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- 3
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	0	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	П		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	8
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	100	0	
58		Tobacco products offered for sale	9	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	\perp

us manner. You have the right to request a hearing reg-(10) days of the date of the

Signature of Person In Charge

03/26/2024

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**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 6153405620 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Number #: | 605261654

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 (Fahrenhelt)						
3 compartment sink removed									

ture (Fahrenheit)

Food Temperature Description	State of Food	Temperature (Fahrenheit)
Milk in low Reach in cooler	Cold Holding	38
Milk based alcohol drink at bar	Cold Holding	14

Observed Violations
Total # 1
Repeated # ()
41: Ice scoop stored down in ice
***See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Information

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Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Health policy available
- 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: Employee has good hand washing 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.

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- 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: No raw foods at bar
- 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: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: No cooling steam table the bar
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: See 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: "No Smoking" signs or the international "No Smoking" symbol are conspicuously posted at every entrance. 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 Name: BIG MACHINE DISTILLERY TAVERN BAR				
Establishment Number: 605261654				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

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Establishment Name: BIG MACHINE DISTILLERY TAVERN BAR

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Sources

Source Type: Food

Source:

Blackstone

Source Type:

Food

Source:

Creation

Source Type:

Food

Source:

Kailua

Source Type:

Water

Source:

City

Source Type:

Source:

Additional Comments