

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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O Farmer's Market Food Unit **CORNER PUB DOWNTOWN** Remanent O Mobile Establishment Name Type of Establishment 151 5TH AVE NORTH O Temporary O Seasonal Nashville

04/01/2024 Establishment # 605261622 Embargoed 0 Inspection Date

∰ Follow-up O Preliminary Purpose of Inspection Routine O Complaint O Consultation/Other

Number of Seats 248 Risk Category О3 04 Follow-up Required 级 Yes O No ase Control and Preventio

Time in 01:45 PM AM/PM Time out 02:00; PM AM/PM

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

┌	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
Г	IN	out	N.A	N	WO.	Supervision				1 [IN	оит	NA	NO	Cooking and Reheating of Time/Temperature			
F.	910	_	_	-	_	Person in charge present, demonstrates knowledge, and	$\overline{}$		_	11					Control For Safety (TCS) Foods				
ľ	氮	0				performs duties	0	0	5	11	16	M	0	0	0	Proper cooking time and temperatures	0	0	
			N.A	N.		Employee Health				1 [17	8	0	0	0	Proper reheating procedures for hot holding	00	0	°
2	$\mathbb{D}^{\mathbb{K}}$	0				Management and food employee awareness; reporting	0	0		1 [П					Cooling and Holding, Date Marking, and Time as			
3	寒	0				Proper use of restriction and exclusion	0	0	5	П		IN	OUT	NA	NO	a Public Health Control			
	IN	OUT	N.A	P	O	Good Hygienic Practices				1 [18	×	0	0	0	Proper cooling time and temperature	0	0	
4	X	0		Т	0	Proper eating, tasting, drinking, or tobacco use	0	0		1 [19	×	0	0	0	Proper hot holding temperatures	0	0	
5	黨	0		Г	0	No discharge from eyes, nose, and mouth	0	0	l °		20	0	200	0		Proper cold holding temperatures	0	0	- 5
	IN	OUT	N.A	N.	W	Preventing Contamination by Hands				1 [21	×	0	0	0	Proper date marking and disposition	0	0	, v
6	凝	0		Ľ	_	Hands clean and properly washed	0	0		П	22	×	0	0	0	Time as a public health control: procedures and records	0	0	
7	800	0	0	Т		No bare hand contact with ready-to-eat foods or approved	0	0	5	П	_			_	_		_	Ľ	
Ľ.			_	Т,		alternate procedures followed	_		L.	11	_	IN	OUT	NA		Consumer Advisory			_
8		0	NA	-		Handwashing sinks properly supplied and accessible	0	0	2	łΙ	23	×	0	0		Consumer advisory provided for raw and undercooked	0	lol	4
F	_	_	N/A	11.5	_	Approved Source	_		_	11	-		OUT	NIA	NO	food		ш	_
9	0-0	_	-	_		Food obtained from approved source	0	0		н	_	IN	OUT	NA	NO	Highly Susceptible Populations			
10	18	0	10	Т,		Food received at proper temperature	ŏ	O	5	Н	24	級	0	0		Pasteurized foods used; prohibited foods not offered	0	lol	5
117	×	0	-	-		Food in good condition, safe, and unadulterated	0	0	١ "	Н	_								
12	麗	0	0	Ľ		Required records available: shell stock tags, parasite destruction	0	0		П		IN	OUT	NA	NO	Chemicals			
	IN	OUT	N.A	P	ON	Protection from Contamination					25		0	0		Food additives: approved and properly used	0	0	
13	-		0	J		Food separated and protected	0	0	4][26	×	0			Toxic substances properly identified, stored, used	0	0	ů
14	×	0	0			Food-contact surfaces: cleaned and sanitized	0	0	5] [IN	OUT	NA	NO	Conformance with Approved Procedures			
15	Ħ	0				Proper disposition of unsafe food, returned food not re- served	0	0	2	11	27	×	0	0		Compliance with variance, specialized process, and HACCP plan	0	0	5

	GOOD RETAIL PRACTICES										
OUT=not in compliance COS=corrected on-site during inspection R-repeat (violation of the same code provision)											
		Compliance Status	COS	COS R WT Compliance Status					COS	R	WT
	OUT						OUT	Utensils and Equipment			
28 29		Pasteurized eggs used where required Water and ice from approved source	8	0		45	38	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
30		Variance obtained for specialized processing methods	8	18	1	ι⊢	-	constructed, and used	+	\vdash	
30	OUT				÷	46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
_	001		_	_	_	47	0	Nonfood-contact surfaces clean	0	0	
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	4/	_			\sim	
	₩.	control	⊢	٠.		l	OUT	Physical Facilities	-		
32	_	Plant food properly cooked for hot holding	0	0	1	48		Hot and cold water available; adequate pressure		0	
33		Approved thawing methods used	0	0	1	49	_	Plumbing installed; proper backflow devices	_	0	2
34		Thermometers provided and accurate	0	0	1	50	_	Sewage and waste water properly disposed	0	0	2
	OUT	Food Identification			51 O Toilet facilities: properly constructed, supplied, cleaned		Toilet facilities: properly constructed, supplied, cleaned	0	0	1	
35	0	Food properly labeled; original container; required records available	0	0	1	52	0	Garbage/refuse properly disposed, facilities maintained	0	0	1
	OUT	Prevention of Feed Contamination				53	100	Physical facilities installed, maintained, and clean	0	0	1
36	0	Insects, rodents, and animals not present	0	0	2	54	0	Adequate ventilation and lighting, designated areas used	0	0	1
37	850	Contamination prevented during food preparation, storage & display	0	0	1		OUT	Administrative Items			
38	0	Personal cleanliness	0	0	1	55		Current permit posted	0	0	_
39	0	Wiping cloths; properly used and stored	0	0	1	56	0	Most recent inspection posted	0	0	
40	0	Washing fruits and vegetables	0	0	1			Compliance Status	YES	NO	WT
	OUT	Proper Use of Utensils						Non-Smokers Protection Act			
41	0	In-use utensils; properly stored	0	0	1	57		Compliance with TN Non-Smoker Protection Act	T XX	0	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58		Tobacco products offered for sale	0	0	0
43	0	Single-use/single-service articles; properly stored, used	0	0	1	59	1	If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1						

ten (10) days of the date of the

04/01/2024

04/01/2024

Signature of Person In Charge

Date

**** 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



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Establishment Name: CORNER PUB DOWNTOWN
Establishment Number #: [605261622

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 (Fahreni				
Line cooler 1	50			
Salad expo cooler	41			

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Pork in line cooler 1	Cold Holding	51
Sour cream in line cooler 1	Cold Holding	51

Observed Maladana
Observed Violations
Total # 5 Repeated # ()
20: Observed line cooler 1 to be holding items around 50 F. internal
thermometers show temperature of cooler to be 50 F. See food info
34: Chicken fry station cooler thermometer display malfunctioning; no auxiliary
thermometer provided inside
37: Observed several employee drinks stored on speed rack over customer
foods (croutons, etc)
45: Observed cutting board with excessive scoring and build-up stored with clean
dishes in dish area
53: Right door to line cooler 1 completely separated from unit; falls off of cooler
when touched and is compromising seal and refrigerating capacity
when touched and is compromising sear and reingerating capacity

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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



Establishment Name: CORNER PUB DOWNTOWN				
Establishment Number: 605261622				
Comments/Other Observations				
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Additional Comments				

Additional Comments

See last page for additional comments.

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Establishment Name: CORNER PUB DOWNTOWN		
Establishment Number: 605261622		
Comments/Other Observations (cont'd)		
Additional Comments (cont'd)		
See last page for additional comments.		

Establishment Information

Establishment Information					
Establishment Name: CORNER PUB DOWNTOWN					
Establishment Number #: 605261622					
Sources					
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Additional Comments					
TCS items in line cooler 1 held in excess of 41 F. Obsplaced in functioning cooler.	served line cooler to be at 50 F. All TCS foods removed and				
Follow-up inspection notice given. Additional follow-up	p to be done after maintenance completed on cooler.				