



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
94

Establishment Name: EMMY SQUARED
Address: 3821 GREEN HILLS VILLAGE DR
City: Nashville
Inspection Date: 05/19/2023
Establishment #: 605258693
Embargoed: 20
Purpose of Inspection: Routine
Risk Category: O1
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. 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 columns: Compliance Status and Compliance Status. Rows include 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 columns: Compliance Status and Compliance Status. Rows include 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: 05/19/2023
Signature of Environmental Health Specialist: [Signature] Date: 05/19/2023

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



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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)
Low Temperature Machine	Chlorine	100	

Equipment Temperature

Description	Temperature (Fahrenheit)
Prep cooler	38
Prep freezer	0
Prep cooler under grill	37
Prep cooler	50

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Sliced tomatoes in top Prep cooler	Cold Holding	40
Cheese sauce in steam table	Hot Holding	163
Meatballs in steam table	Hot Holding	168
Raw hamburger patty in Prep cooler	Cold Holding	41
Raw chicken in Prep cooler	Cold Holding	40
Cut tomatoes in top Prep cooler	Cold Holding	50
Sausage in top Prep cooler	Cold Holding	56
Pork in top Prep cooler	Cold Holding	38
Meatballs in top Prep cooler	Cold Holding	40
Sausage in Walk in cooler	Cold Holding	45
Cheese sauce in Walk in cooler	Cold Holding	44

Observed Violations

Total # 7

Repeated # 0

20: Cut tomatoes @ 50F, sausages @ 56F in Prep cooler @ 50F. CA: food discarded. Call maintenance to fix the Prep cooler. Follow up will be made within 10 days.

20: Cheese sauce @ 44F, sausages @ 45F in Walk in cooler @ 44F. CA: food discarded. Call maintenance to fix the Walk in cooler. Follow up within 10 days.

37: Personal cellphone stored on prep table in the prep area.

37: Food stored on the floor in Walk in freezer.

37: Employee personal drink stored on shelf in the kitchen

55: Current permit is not posted.

56: Most recent inspection 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: Employee health policy present.
- 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 wash hands.
- 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: See source.
- 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: No raw animal food cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Notcs food cooled during inspection.
- 19: Proper hot holding temperatures were 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: Proper consumer advisory observed on menu.
- 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 symbols are not conspicuously posted at every entrance.
- 58: No

***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, Creations Garden

Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments