TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

11.	1.4	37	125									• •							
Establishment Name			The Diner -	3rd Floor Main	n Kitchen									O Farmer's Market Food Unit	}{	7			
Address		110	The Diner - 3rd Floor Main Kitchen O Farmer's Market Food Unit 5484 Lickton Pike O Mobile O Temporary O Seasonal							J									
City			Nashville		Time in	12	2:3	0 F	PM	A	M/F	мт	me oi	ut 12:50; PM AM / PM					
,	e Kie	- 0	ata		03/21/20	24 Establishment						_							
Inspe Purps					ORoutine	Establishment a	O Complaint			-	relimi	-	90		0.000	nsultation/Other			
Risk				0011	01	\$112 1112	03			04	- Contraction	nary					of Seats	31	0
Nak	-01	-	-		ors are food pre	eparation practices	and employee		vior	* m				y rep	ortec	to the Centers for Disease Control and Pre	vention		
	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																		
		Ē	ark de	algas	ted compliance stat											INTERVENTIONS ach item as applicable. Deduct points for category or su	category	r-)	
IN=	n ca	mpi	iance			nce NA=not applicable	NO=not observe		R	_		orrecti	id on-	site dur	ing ins	pection R=repeat (violation of the same code p Compliance Status		रा छ	WT
T.	N	our	NA	NO		Supervision		000	1 ~		۱H	IN	ou	r NA	NO	Cooking and Roberting of Time/Temperatur	_	<u>1 ~</u>	
1 1	ĸ	0		-	Person in charge performs duties	present, demonstrates	knowledge, and	0	0	5		6 22				Control For Safety (TCS) Foods Proper cooking time and temperatures		10	
			NA	NO		Employee Health						70				Proper reheating procedures for hot holding	ŏ	00	5
2 1	R	0				food employee awaren triction and exclusion	ess, reporting	0	0	5		IN	ou	r na	NO	Cooling and Holding, Date Marking, and Time a Public Health Control	**		
h	N		NA			od Hygionic Practic						8 😥				Proper cooling time and temperature	0	0	
4 2	K	0	-	_		ting, drinking, or tobacc n eyes, nose, and mout		8	0	5		9 2		0		Proper hot holding temperatures Proper cold holding temperatures	0	0	1.
	N	our	NA	NO	Prevent	ting Contamination I						1 🕱		0		Proper date marking and disposition	_ o	Ō	1°
-+	K K	0 0	0	6	Hands clean and No bare hand con	propeny washed itact with ready-to-eat fo	ods or approved	0	0	5	Ź	2 0	0	100		Time as a public health control: procedures and recor	is O	0	
8 2	K	0	-	-	alternate procedu Handwashing sini	res followed ks properly supplied and	f accessible		0	2	2	IN 3 💥	_	r NA O	NO	Consumer Advisory Consumer advisory provided for raw and undercooke	¹ 0	0	
	N	001	NA	NO	Food obtained fro	Approved Source m approved source		0	0		ľ	, N	00	_	NO	food Highly Susceptible Populations	<u>ــــــــــــــــــــــــــــــــــــ</u>	10	-
10 0	51	0	0	8	Food received at	proper temperature		0	0	5	2	-	0	-		Pasteurized foods used; prohibited foods not offered	0	0	5
11) 12 (S D	0	×	0	Required records	dition, safe, and unadul available: shell stock ta		0	0	*	١F	IN	ou		NO	Chemicals	+	1-	
	_		NA	-	destruction Prote	ction from Contami	ation	-		_	2	5 0			mo	Food additives: approved and properly used		ТО	
13 3					Food separated a				0		2	6 😥	0			Toxic substances properly identified, stored, used	0	0	1 *
14 2			0	J		aces: cleaned and sanit of unsafe food, returned		0		5		IN 7 O	-	r na	NO	Conformance with Approved Procedures Compliance with variance, specialized process, and	0	To	5
15 }	45	<u> </u>			served			0	U	2	Ľ	10	10	1		HACCP plan		0	°
				God	d Retail Practi	ces are preventive	measures to co	ntro	l the	inti	rođu	ctio	n of	patho	gens	, chemicals, and physical objects into food	.		
				0	T=not in compliance		COS=corre		DD R					8		R-repeat (violation of the same code provisi			
		_	_	~	Com	pliance Status	003-0016		R		ľĽ					Compliance Status		S R	WT
28	_	001		eurízi	Safe ed eggs used when	Food and Water e required		0	0	1	I.E.		TUC	Food a	nd no	Utensils and Equipment infood-contact surfaces cleanable, properly designed.	-	La	L
29 30		0	Wab	er and	lice from approved	d source lized processing metho	*	0	0	2	۱Ľ	45	0 1			and used	0		
- 30	_	001		ance		emperature Control	م ا				니니	_	_			g facilities, installed, maintained, used, test strips	0	-	-
31		o	Prop		oling methods used	d; adequate equipment	for temperature	0	0	2	۱Ľ		0 UT	Nonfoo	d-cor	htact surfaces clean Physical Facilities	0	0	1
32	_		_	_	properly cooked for			0			_	48	0			water available; adequate pressure		0	
33	_	_			thawing methods of eters provided and			0	0	1						stalled; proper backflow devices	- 0	_	
	_	001				d identification										s: properly constructed, supplied, cleaned	ŏ		
35	_	0		d prop		al container; required re		0	0	1	ᄂ	52	-		·	use properly disposed; facilities maintained	0	-	1
	-	00	_			of Feed Contaminat	on				. –		-			lities installed, maintained, and clean	_	0	
36	+	0	-		idents, and animal			0	0	2	۱Ľ	-	-	Adequa	ne ve	ntilation and lighting; designated areas used	0	0	<u>י</u>
37	_	0	-			ring food preparation, st	orage & display	0	0	1			TUC			Administrative items		1.5	
38		-			cleanliness ths: properly used	and stored		8	0	1						nit posted inspection posted		0	•
40		0	Was		ruits and vegetable	95		Õ				_	_			Compliance Status	YES	8 NO	WT
41	-	001	_	se ute	nsils; properly stor	ed use of Utensils		0	0	1	l h	57		Compli	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act	- 12	10	r
42	_	0	Uter	sils, e	equipment and line	ns; properly stored, drie		0	0	1	1 17	58 59		Tobacc	o pro	ducts offered for sale	0	0	1 0
43	_				ed properly	icles; properly stored, u	sed		0		ļĿ	99 III		T LODIEC	co pr	oducts are sold, NSPA survey completed		10	
																Repeated violation of an identical risk factor may result in			
manne	service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-709, 68-14-719, 68-14-716, 4-5-320.																		
r apon		¢.A.	sectio	ns 68-	14-703, 68-14-706, 68	-14-708, 08-14-709, 68-14-7						/		>	- (
	Ł	0		_	\checkmark		03/2	21/2	_	_	_		~	/	4	totro-	03/	21/2	2024
Sign									Date										
_							P						-		-	ealth/article/eh-foodservice			
PH-22	67 (Rev	6-15)		Free lood safet	y training classe	s are	ava	naDi	e eat	on m	onth	at the	000	inty health department.		R	IDA 625

46)	Free food safety training ca			
10)	Please call () 6153405620	to sign-up for a class.	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: The Diner - 3rd Floor Main Kitchen Establishment Number #: 605249647

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.				
Smoking observed where smoking is prohibited by the Act.				

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				

Equipment Temperature				
Decoription	Temperature (Fahrenheit)			

ecoription	State of Food	Temperature (Fahrenheit

Observed Violations		
Total # 3 Repeated # 0		
Repeated # ()		
39:		
49:		
51:		
)1.		

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Comments/Other Observations		
Comments/Other Observations 1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: CA: grill Preptable-cooler now holding food at 41 degrees or lower. 21: 22: 23: 24: 25: 26: 27: 57: 58:		
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20: CA: grill Preptable-cooler now holding food at 41 degrees or lower.		
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***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.

Establishment Information

Establishment Name: The Diner - 3rd Floor Main Kitchen Establishment Number : 605249647

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

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Sources		
Source Type:	Source:	

Additional Comments