TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

	1000		A. C.																
Esta	blisi	hmer	nt Nar	me	Union Teller Di	iner & Bar						Tur	n of F	Establi	ehmo	Fermer's Market Food Unit @ Permanent O Mobile) {)	
Addr	ress				401 Union Stre	eet						. 16		-5401241	211110	O Temporary O Seasonal			
City					Nashville		Time in	12	2:0	0 P	M	A	4/P	A Tr	ne ou	at 12:15: PM AM / PM			
		on Da	ate		03/19/2024	Establishment #		_				-	d 0						
			spec	tion		Follow-up	O Complaint		,	O Pre			_		Cor	nsultation/Other			
Risk	Cat	tegor	v			12	03			04				Fo	ilow-	up Required O Yes 🕄 No Number	of Seats	51	_
		-	-											repo	rtec	to the Centers for Disease Control and Prev control measures to prevent illness or injury	ention		
				45	contributing factors											INTERVENTIONS	_		
				alga		I, OUT, HA, HO) for ea	ch numbered item	. For		mark	M 0U	Π, 14	irk GC	3 or R	for e	ach item as applicable. Deduct points for category or sub		•)	
IN	•in c	ompli	ance		OUT=not in compliance Complian	NA=not applicable nce Status	NO=not observe		R		S=con	recter	d on-si	ite duri	ng ins	pection R=repeat (violation of the same code pro Compliance Status		R	WT
	IN	OUT	NA	NO	1	Supervision						IN	оυт	NA	NO	Cooking and Reheating of Time/Temperature			
1	黨	0			Person in charge prese performs duties	ent, demonstrates kno	owledge, and	0	0	5	16	澎	0	0	0	Control For Safety (TCS) Foods Proper cooking time and temperatures	-0	0	
		OUT	NA	NO	Em Management and food	nployee Health	c monting	0			17	家	0	0	0	Proper reheating procedures for hot holding	_	00	<u> </u>
	Â				Proper use of restriction		s, reporting	ŏ	ŏ	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time a a Public Health Control	•		
	IN	OUT	NA			lygionic Practicos						×	0	0	-	Proper cooling time and temperature		0	
4	<u>×</u>	0			Proper eating, tasting, o No discharge from eyes		150	0	8	5		高い	00	0		Proper hot holding temperatures Proper cold holding temperatures	8		
	IN	OUT	NA	NO	Preventing C	Contamination by	Hands					X	ŏ			Proper date marking and disposition	ŏ	ŏ	•
_	皇鼠	0 0	0	0	Hands clean and prope No bare hand contact w		is or approved	0	0	5	22	×	0	0	0	Time as a public health control: procedures and record	; O	0	
	-	0	0	0	alternate procedures for Handwashing sinks pro		coessible		8	2			OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and undercooked			
	IN	OUT	NA	NO	Ap	proved Source	coessible			<u> </u>	23	×	0	0		food	0	0	4
		0	0	0	Food obtained from app Food received at proper			0	0			IN	OUT		NO	Highly Susceptible Populations			
11	X	0		_	Food in good condition,	, safe, and unadultera		0	0	5	24		0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	簒	0	0	0	Required records availa destruction			0	0			~~~	OUT		NO	Chemicals			
		OUT	NA	NO	Food separated and pro	n from Contaminat otected	tion	0	0	4	25 26	道道	00	0		Food additives: approved and properly used Toxic substances properly identified, stored, used	- 8	0	5
		Ō		1	Food-contact surfaces:				Ō			_	_	NA	1000	Conformance with Approved Procedures			
15	黛	0			Proper disposition of un served	nsafe food, returned f	food not re-	0	0	2	27	×	0	0		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Go	d Retail Practices	are preventive m	easures to co	ntro	l the	intro	duc	tion	of p	atho	gens	, chemicals, and physical objects into foods			
								600	D RI	-	L PR	ACT	ICE	;					
_	_			0	T=not in compliance Complian	nce Status	COS=corre		R		inspe	ction				R-repeat (violation of the same code provisio Compliance Status		S R	WT
-	_	OUT			Safe Food	d and Water			<u> </u>			0	UT			Utensils and Equipment			
21		0	Wate	er an	ed eggs used where requi d ice from approved sour	108		0	8	2	45	5 0				nfood-contact surfaces cleanable, properly designed, and used	0	0	1
30	0	O OUT		ance	obtained for specialized p	processing methods		0	0	1	46	5 (o v	Varew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
3	1	0	_	xer co	oling methods used; ade		temperature	0	0	2	47	7 0	o N	lonfoo	d-con	tact surfaces clean	0	0	1
3:		-	cont		properly cooked for hot	bolding		-	0	-	48	_	UT D H	ot and	1 cold	Physical Facilities	0	0	2
33	3	0	Appr	oved	thawing methods used			0	0	1	49	_	_			stalled; proper backflow devices	ŏ	ŏ	2
34	4	XX OUT		mom	eters provided and accur Food Ide	ntification		0	0	1	50	_	-			waste water properly disposed is: properly constructed, supplied, cleaned	0	0	2
35	5		_	d proj	perly labeled; original con		rds available	0	0	1	52	_				use properly disposed; facilities maintained	ō	ō	1
		OUT				ed Contamination				_	53	5 0	D P	hysica	I faci	ities installed, maintained, and clean	0	0	1
30	6	0	Inse	cts, r	odents, and animals not p	present		0	0	2	54	1 0	0 A	dequa	ite ve	ntilation and lighting; designated areas used	0	0	1
3	7	X	Cont	tamir	ation prevented during fo	ood preparation, stor	age & display	0	0	1		0	υт			Administrative Items			
34	-	-			cleanliness			0	0	1	55	_				nit posted	0	0	0
39	_				oths; properly used and s fruits and vegetables	stored			8	1	56		K M	lost re	cent	inspection posted Compliance Status			WT
		OUT			Proper Use	e of Utensils										Non-Smokers Protection Act		· · ·	
4	_				equipment and linens; pro	operly stored, dried	handled		8		57 58					with TN Non-Smoker Protection Act ducts offered for sale	<u>×</u>	8	0
- 43	3	20	Sing	le-us	e/single-service articles;			0	0	1	53	5				oducts are sold, NSPA survey completed		ŏ	Ľ
	4		-		sed properly	althin the state of the			0						-	Reported addition of an interaction of the second second			
servi marv	ce e ser a	stablis nd po	shmer ist the	nt per	mit. Items identified as con-	stituting imminent heal a conspicuous manner	th hazards shall be r. You have the rig	ht to n	cted in equest	mmedi	ately c	or ope	ration	is shall	ceas	Repeated violation of an identical risk factor may result in re e. You are required to post the food service establishment pr lling a written request with the Commissioner within ten (10) of	rmit in a	consp	icuous
					2		03/1			Ļ	1	(AT	Z.	K	M/LC.	03/:	19/2	2024
-											$-\epsilon$	-11	114	/	•				

Signature	of	Person	In Charge	
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SCORE

**** 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. Please call () 6153405620 to sign-up for a class. PH-2267 (Rev. 6-15) RDA 629

Date Signature of Environmental Health Specialist

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: Union Teller Diner & Bar Establishment Number #: 605313298

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 (Fahrenheit)			
Counter top cooler	39			
Counter top cooler 2	28			

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Cream cheese in counter top cooler	Cold Holding	39			
Tomato in counter top cooler	Cold Holding	36			

Observed Violations	
otal # 5 epeated # 0	
epeated # 0	
4:	
7:	
2:	
3:	
5. 6:	
6:	
11 Annuar at the and of this descents for any delations that sould not be disclosed in this second	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Union Teller Diner & Bar Establishment Number : 605313298

Comments/Other Observations	
1:	
2:	
3:	
4:	
5:	
6:	20
7:	
8:	
9:	
10:	
11:	
12:	
13:	
14:	
15:	
16:	
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18:	
 18: 19: 20: Items in both counter top coolers held at or below 41 F (see food temperatures) 21: 22: 23: 24: 25: 26: 27: 57: 58: 	
21:	
22:	
23.	
24. 25:	
25.	
20.	
57·	
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.

Establishment Information

Establishment Name: Union Teller Diner & Bar Establishment Number : 605313298

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