

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit **AMC BELLEVUE 12** Remanent O Mobile Establishment Name Type of Establishment 8125 SAWYER BROWN RD O Temporary O Seasonal Address Nashville Time in 01:50 PM AM/PM Time out 01:55: PM AM/PM 11/22/2023 Establishment # 605254360 Embargoed 0 Inspection Date

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

Number of Seats 0 Risk Category О3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

itus (IN, OUT, NA, NO) for e

11	N=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		CC	S=cor	recte	d on-si	te di
匚					Compliance Status	cos	R	WT				
	IN	OUT	NA	NO	Supervision					IN	оит	N.A
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	×
	IN	OUT	NA	NO	Employee Health	-	_		17	ŏ	ŏ	်
2	THE C	0			Management and food employee awareness; reporting	0	0	\neg		Ť	Ť	Ť
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	ОИТ	N.A
	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	0
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	l ° l	20	245	0	0
	IN	OUT	NA	NO	Proventing Contamination by Hands				21	*	0	0
6	黨	0		0	Hands clean and properly washed	0	0		22	0	0	N
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5		_	_	
Ŀ		_			alternate procedures followed	_	_	\Box		IN	OUT	NA
8	黑	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	l٥	M
	_	OUT	NA	NO	Approved Source	ļ.,	_	\mathbf{H}		_	_	
9	黨	_			Food obtained from approved source	0	0			IN	OUT	NA
10		0	0	×	Food received at proper temperature	0	0	l . I	24	0	0	200
11	100	0			Food in good condition, safe, and unadulterated	0	0	5		_	Ŭ	-
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	оит	N.A
	IN	OUT	NA	NO	Protection from Contamination				25		0	
13	黛	0	0		Food separated and protected	0	0	4	26	黨	0	
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA
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	Proper cooking time and temperatures	0	0	5
17	0	0	0	333	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	0	文	Proper hot holding temperatures	0	0	
20	24	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	80	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

trol the introduction of pathogens, chemicals, and physical objects into foods.

PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	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	885	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	г
39	1992	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	·
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	100	Single-use/single-service articles; properly stored, used	0	0	г
44		Gloves used properly	0	0	

Signature of Person In Charge

pecti	on	R-repeat (violation of the same code provision)		_	
		Compliance Status	COS	R	W
	OUT	Utensiis and Equipment			
45	0	Food and norfood-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	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	ा	0	0
56	0	Most recent inspection posted	0	0	_
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 3%	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

هم

recent inspection report in a conspicuous manner. You have the right to request a hearing req -14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320. ten (10) days of the date of the

11/22/2023

ommy Date Signature of Environmental Health Specialist 11/22/2023

**** 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



Establishment Information							
Establishment Name: AMC BELLEVUE							
Establishment Number #: 605254360							
NSPA Survey - To be completed if							
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.	rnct access to its buildings o	r facilities at all times to	persons who are				
Age-restricted venue does not require each per	son attempting to gain entry	to submit acceptable fo	rm of identification.				
"No Smoking" signs or the international "Non-Si	moking" symbol are not con	spicuously posted at eve	ery entrance.	-			
Garage type doors in non-enclosed areas are n	ot 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 in	nto areas where smoking is	prohibited.					
	•						
Smoking observed where smoking is prohibited	l by the Act.						
Warewashing Info							
Warewasning into	Sanitizer Type	PPM	Temperature (Fah	renhelfi			
madriilo Halio	ounitator 13po		Temperature (run	i otalioit,			
		•	•				
Equipment Temperature							
Description			Temperature (Fah	renheit)			
Food Temperature							
Food Temperature		State of Food	Temperature (Fah	renhelt)			
		State of Food	Temperature (Fah	renhelt)			
		State of Food	Temperature (Fah	renheit)			
		State of Food	Temperature (Fah	renheit)			
		State of Food	Temperature (Fah	renheit)			
		State of Food	Temperature (Fah	renheit)			
		State of Food	Temperature (Fah	renheit)			
		State of Food	Temperature (Fah	renheit)			
		State of Food	Temperature (Fah	renheit)			
		State of Food	Temperature (Fah	renheit)			
		State of Food	Temperature (Fah	renheit)			
		State of Food	Temperature (Fah	renheit)			
		State of Food	Temperature (Fah	renheit)			
		State of Food	Temperature (Fah	renheit)			
		State of Food	Temperature (Fah	renheit)			
		State of Food	Temperature (Fah	renheit)			
		State of Food	Temperature (Fah	renheit)			
		State of Food	Temperature (Fah	renheit)			

bserved Violations
otal # 3
epeated # 0
7: 9:
$q^.$
3:
J.
'See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



Establishment Name: AMC BELLEVUE 12	
Establishment Number: 605254360	
Comments/Other Observations	
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16:	
3:	
4:	
5:	
6:	
7:	
8:	
9:	
10: 11:	
12·	
13:	
14:	
15 :	
16:	
17: 18: 19: 20: 21: 22: 23: 24: 25: 26: 27:	
18:	
19. 20·	
20. 21·	
22:	
23:	
24:	
25:	
26:	
27: 	
57: 58:	
***See page at the end of this document for any violations that could not be displayed in this space.	

See last page for additional comments.

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: AMC BELLEVUE 12		
Establishment Number: 605254360		
Comments/Other Observations (cont'd)		
Additional Comments (cont'd)		
See last page for additional comments.		
Jee last page for additional comments.		

Establishment Information

Establishment Information					
Establishment Name: AMC BELLEVUE 12					
Establishment Number #: 605254360					
(para					
Sources					
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Additional Comments					