

Establishment Name

Purpose of Inspection

Ħ 0

Address

City

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile Type of Establishment

O Temporary O Seasonal

SCORE

Number of Seats 49

Time in 03:20 PM AM / PM Time out 03:30: PM AM / PM 03/18/2024 Establishment # 605242148 Embargoed 0 Inspection Date

> O Preliminary O Consultation/Other

Risk Category О3 Follow-up Required O Yes 疑 No

O Complaint

12	<b>¥</b> =in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observ			C
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	糕	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	$\mathbb{R}^{\mathbb{C}}$	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices	$\top$		
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	٥
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	嵩	0			Food obtained from approved source	0	0	
10	0	0	0	3%	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	×	0	0		Food separated and protected	0	0	4
14	XX	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5

Proper disposition of unsafe food, returned food not re

Fairfield Inn Up Kitchen

901 DIVISION STREET

∰ Follow-up

Nashville

Routine

Compliance Status			cos	R	WT			
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	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	×	Proper cooling time and temperature	0	0	
19	0	0	0	文	Proper hot holding temperatures	0	0	
20	湖	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	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	300		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	X		Food additives: approved and properly used	0	0	5
26	X	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

### d Retail Practices are preventive n s, chemicals, and physical objects into foods.

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		AUV	G00		
		OUT=not in compliance COS=con			
	Tarre	Compliance Status	cos	K	Ľ
	OUT		-	_	_
28	0	Pasteurized eggs used where required	0	0	Ι.
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	L.
	OUT	Food Temperature Control	_		
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	Ι.
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	Г
40	0	Washing fruits and vegetables	0	0	Г
	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	Ι,
43	0	Single-use/single-service articles; properly stored, used	0	0	r
44	0	Gloves used properly	0	0	

inspection R-repeat (violation of the same code provision)  Compliance Status COS R WT							
	cos	R	WT				
	OUT Utensiis and Equipment						
45	×	Food and nonfood-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	Т				
55	0	Current permit posted	0	0	0		
56	0	Most recent inspection posted	0	0	·		
		Compliance Status	YES	NO	WT		
		Non-Smokers Protection Act					
57		Compliance with TN Non-Smoker Protection Act		0			
58		Tobacco products offered for sale	0	0	0		
59		If tobacco products are sold, NSPA survey completed	0	0			

You have the right to request a h in (10) days of the date of the

03/18/2024

03/18/2024

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



	Establishment Information					
Establishment Name: Fairfield Inn Up Kitchen  Establishment Number ≠: 605242148						
Establishment Number #:  605242148						
NSPA Survey - To be completed if						
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.						
Age-restricted venue does not require each per	son attempting to gain entry	to submit acceptable for	m of identification.			
"No Smoking" signs or the international "Non-Sr	moking" symbol are not cons	picuously posted at ever	y 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 r	not completely removed o	or open.			
Smoke from non-enclosed areas is inflitrating in	to areas where smoking is p	rohibited.				
Smoking observed where smoking is prohibited	by the Act.					
Warewashing Info	8 18 <del>-</del>	8777				
Machine Name	Sanitizer Type	PPM	Temperature ( Fah	renheit)		
Equipment Temperature						
Description			Temperature ( Fahr	enhelt)		
5 17			-			
Food Temperature						
Description		State of Food	Temperature ( Fahr	enheit)		
		State of Food	Temperature ( Fahr	enhelt)		
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		State of Food	Temperature ( Fahi	enheit)		

Observed Violations	
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# TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



Establishment Name: Fairfield Inn Up Kitchen		
Establishment Number: 605242148		
Comments/Other Observations		
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Van de August au de La Company		
Additional Comments		

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	See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Fairfield Inn Up Kitchen		
Establishment Number: 605242148		
Comments/Other Observations (cont'd)		
. Fan - F2		
Additional Comments (cont'd)		
See last page for additional comments.		

Establishment Information

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Establishment Number #: 605242148					
Sources					
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Additional Comments					