TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Ser and a ser a	1.000	ALC: N	A. C.													Γ				
Establishment Name			t Nar		Cornerstone Cafe								9		}					
Address					100 Centerview Dr. Ste. 135 O Temporary O Seasonal															
City					Nashville		Time in	11	.:1	0 A	M	AJ	/ PI	M Tir	ne ou	и 11:55:АМ АМ/РМ				
Insp	ectio	n Da	te		04/18/202	24 Establishment #					Emba									
Puŋ	pose	of In	spec		Routine	O Follow-up	O Complaint			-	elimin	-	-		Cor	nsuitation/Other				
Risi	Cat	egon	/		01	第 2	03			04				Fo	ilow-i	up Required O Yes 🕱 No	Number of S	eats	92	
		R	isk I													to the Centers for Disease Contro control measures to prevent illne	ol and Prevent		_	
					one managements											INTERVENTIONS	is of injury.			
				algnat					ile no							ach item as applicable. Coduct points for co pection Rerepeat (violation of the				
104		ompili		_		e NA=not applicable liance Status	NO=not observe	cos	R		Ĩ	recie	J ON-S	ne dun	ng ins	Compliance Status			R	WT
	_	_	NA	NO	Dostan in charge of	Supervision esent, demonstrates kn	outstas and		_			IN	ουτ	NA	NO	Cooking and Reheating of Time/T Control For Safety (TCS) F				
1	黨	0	NA	NO	performs duties		owieoge, and	0	0	5	16 17	0	0	0		Proper cooking time and temperatures Proper reheating procedures for hot holdi		8	읽	5
2	X	0	NA	NO	Management and fo	Employee Health od employee awarenes	ss; reporting	0	0	5	"	0 IN	O OUT		NO	Cooling and Holding, Date Marking,		-	0	
3	8	0	NA	NO	Proper use of restric			0	0	•	4					a Public Health Contro	1	_		
	X	0	NA	0	Proper eating, tastin	d Hygienic Practices ng. drinking, or tobacco		0	0	5	19	XX	0	-	0	Proper cooling time and temperature Proper hot holding temperatures		0	0	
5	高 IN	OUT	NA	NO	Preventin	eyes, nose, and mouth g Contamination by	Hands	0	0	•		100	00	8		Proper cold holding temperatures Proper date marking and disposition		00	8	5
6	<u>×</u>	0 0	0	0	Hands clean and pro No bare hand contain	operly washed ot with ready-to-eat foo	ds or approved	0		5	22	0	0	×	0	Time as a public health control: procedure	s and records	0	0	
1 8	区区	- 1	0	0	alternate procedures			-	0	2			OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and	undercooked		_	
	IN 嵐	OUT	NA	NO		Approved Source		0		_	23	O IN	O OUT	XX NA	NO	food Highly Susceptible Populat		0	이	4
10	0	0	0	×	Food received at pre	oper temperature		0	0	5	24		0	20	110	Pasteurized foods used; prohibited foods		0	0	5
	<u>米</u>	0	×	0	Required records av	tion, safe, and unadulter vailable: shell stock tage		0	0 0	Ů	H	IN	OUT		NO	Chemicals		_	-	
	IN	OUT	NA	NO		tion from Contamina	tion				25	0	0	X		Food additives: approved and properly us		8	्	5
13 14	夏民	8	0		Food separated and Food-contact surfac	d protected ces: cleaned and sanitiz	ed		0		26) N	O OUT	NA	NO	Toxic substances properly identified, store Conformance with Approved Pr		0	0	
_	×			·	Proper disposition o served	of unsafe food, returned	food not re-	0	0	2	27	0	0	黨		Compliance with variance, specialized pro HACCP plan	cess, and	0	0	5
Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.																				
						is are presentite in	leasures to co				L PR				yene	, chemicals, and physical objects	Into roous.			
				00	T=not in compliance	liance Status	COS=corre	icted o	n-site							R-repeat (violation of the same Compliance Status		cos	R	WT
_	_	OUT			Safe F	ood and Water				_		0	UT			Utensils and Equipment			~ 1	
2	8 9				d eggs used where r lice from approved s			0	0	2	4	5 0				nfood-contact surfaces cleanable, properly and used	/ designed,	0	이	1
3	0	0 OUT	Varia	ance o	btained for specializ	ed processing methods nperature Control		0	0	1	4	6 (o v	Varewa	ashin	g facilities, installed, maintained, used, tes	t strips	0	0	1
3	1	0				adequate equipment fo	r temperature	0	0	2	4	_	-	lonfoo	d-con	tact surfaces clean		0	0	1
3	2	0	contr Plan		properly cooked for	hot holding		0	0	1	4	_	UT D ⊢	lot and	l cold	Physical Facilities water available; adequate pressure		0		2
3	-		Approved thawing methods used Thermometers provided and accurate				0	0	1	4	_	_			stalled; proper backflow devices waste water properly disposed			8	2	
	-	OUT				Ŭ				_	-			s: properly constructed, supplied, cleaned			ŏ	1		
3	5	0	Food	i prop	erly labeled; original	container; required reco	ords available	0	0	1	5	2	o 0	larbag	e/refu	use properly disposed; facilities maintained	i i	0	0	1
		OUT			Prevention of	Food Contaminatio	n				5	3 3	R P	hysica	I faci	lities installed, maintained, and clean		0	<u> </u>	1
3	6	٥	Insects, rodents, and animals not present		0	0	2	5	4 (Adequate ventilation and lighting; designated areas used				bł	0	이	1			
37 O Contamination prevented during food preparation, storage & display			0	0	1			UT			Administrative items									
-	38 O Personal cleanliness 39 O Wiping cloths; properly used and stored			0	0	1	5	_				nit posted inspection posted		0	읭	0				
40 O Washing fruits and vegetables			0		1		_	_			Compliance Status		YES		WT					
-4	_	001	In-us	e ute	Proper nsils; properly stored	Use of Utensils		0	0	1	5	7	-	omolia	ance	Non-Smokers Protection A with TN Non-Smoker Protection Act		X	от	
- 4	2	0	Uten	sils, e	quipment and linens	; properly stored, dried,		0	0	1	5	8	T	obacc	o pro	ducts offered for sale		0	0	0
4	3 4				single-service article ed properly	es; properly stored, use	d		8		5	9	lf	tobac	co pre	oducts are sold, NSPA survey completed		0	0	
Fails	are to	corre	ct an	y viola	tions of risk factor iter	ms within ten (10) days m	ay result in suspen	vsion o	fyour	r food	servic	e esta	blish	nent pe	ermit.	Repeated violation of an identical risk factor r	may result in revoc	tion o	f you	r food
serv	ice e	tablis	hmer	st perm	nit. Items identified as	constituting imminent hea	ith hazards shall be	e corre	cted i	mmed	iately	or ope	ration	is shall	cease	e. You are required to post the food service es lling a written request with the Commissioner y	tablishment permit	in a c	onspi	cuous
						1-708, 68-14-709, 68-14-711						-	\checkmark	-		. 2				
~		Ľ	Z		Aura		04/1	L8/2	024	1		1	5	YP	Ľ	SAN	C	04/18/2024		
Sig	natu	re of	Pers	ion In	Charge				[Date	Sig	natu	re of	Envir	onme	ental Health Specialist				Date
						,							-			ealth/article/eh-foodservice				
PH-	2267	(Rev.	6-15		PH-2267 (Rev. 6-15) Free food safety training classes are available each month at the county health department. RDA 625										cou	inty health department.	RD	A 629		

H-2267 (Rev. 6-15)	Free food safety training class	RDA 6		
n-2267 (Nev. 6-15)	Please call () 6153405620	to sign-up for a class.	nDe o

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Cornerstone Cafe Establishment Number #: 605228632

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 wenty-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.	
Sarage 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)							
Triple sink (not set up)	QA									

Equipment Temperature	
Description	Temperature (Fahrenheit)
Prep cooler	34
Fryer reach in freezer	20
Lowboy cooler	40
2 door cooler on cook line	39

Food Temperature		
Decoription	State of Food	Temperature (Fahrenheit)
Grilled chicken on grill	Hot Holding	175
Chicken tenders out of fryer	Cooking	199
Diced tomatoes on prep cooler rail	Cold Holding	42
Sliced ham in prep cooler	Cold Holding	39
Diced tomatoes on make line	Cold Holding	43
Ground beef on make line	Hot Holding	153
Diced tomatoes in lowboy cooler cut in last 20 min	Cooling	50
Chicken breasts on roller rack removed from oven	Cooling	66
Mozzarella in 2 door cooler on cook line	Cold Holding	42
Breakfast sausage casserole removed for cooling	Cooling	109
Raw chicken in walk in cooler 1	Cold Holding	37
Pico de gallo in walk in cooler 2	Cold Holding	38

Observed		

Total # 2

Repeated # ()

53: Ceiling vents in main cook area very dirty with built up dust 56: Last inspection not posted

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Name: Cornerstone Cafe Establishment Number : 605228632

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: Has health policy

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: Employees practice good hand washing

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 sources

- 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 cooking done during inspection
- 17: (NO) No TCS foods reheated during inspection.
- 18: Practices cooling on roller racks and in walk in coolers. See temps for current cooling food
- 19: See temps
- 20: See temps
- 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: (NA) Establishment does not serve animal food that is raw or undercooked.
- 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:
- 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: Cornerstone Cafe

Establishment Number : 605228632

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Cornerstone Cafe Establishment Number #: 605228632

Sources Source Type: Food Source: Sams Source Type: Food PFG Source: Source Type: Food Source: Restaurant depot Source Type: City Water Source: Source: Source Type:

Additional Comments