

**TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA**



Establishment Information

Establishment Name: Common Table

Establishment Number #: 605262699

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)
Dish Machine	Chlorine	100	
*Triple Sink	QA	0	

Equipment Temperature

Description	Temperature (Fahrenheit)
All refrigeration @ 41°F or below. Product temperatures taken from	

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Chicken (cooling drawer)	Cold Holding	41
Ham	Cold Holding	41
Sausage (cookline)	Cold Holding	41
Cut Leafy Greens (salad station)	Cold Holding	41
Scallops (walk in)	Cold Holding	38
Salmon	Cold Holding	38
Rice (walk in)	Cold Holding	38
Chicken Wings (walk in)	Cold Holding	38
Rice	Hot Holding	161
*Pulled Pork	Reheating	123

Observed Violations

Total # 6

Repeated # 0

4: Employees personal beverages stored on food contact surfaces and too close to food items. Store personal employee beverages in a manner that does not contaminate food, food contact surfaces, clean linens, clean dishes and single service products.

14: Sanitizer at triple sink and wiping cloth solution at 0 ppm QA. Must be 200-400 ppm QA per manufacturer recommendations. Have pump station serviced/repaired to dispense appropriate concentration of sanitizer.

17: Pulled pork reheated and then hot held at 123°F in crock pot at pizza station. TCS foods made in-house must be re-heated to 165°F/15 seconds, then hot held at 135°F. Recommend using residential crock pot for hot holding only.

37: Some food items not properly covered/protected in walk in cooler unit (not in cooling process).

42: Clean flatware store with business end up. Store handle up to minimize manual contact with food contact surfaces.

47: Outsides of convection ovens dirty. Mold/mildew noted inside ice machine (R) on hopper walls and at deflector panel.

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Comments/Other Observations

- 1: (IN): PIC has Active Managerial Control of food systems in FSE.
- 2: (IN) An employee health policy is available. PIC aware of symptoms and reportable illnesses per employee illness policy.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: (IN) Observed employees washing hands as needed during inspection. Proper and adequate handwashing observed.
- 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: (IN) Food products obtained from approved 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NO) No raw animal foods cooked during inspection.
- 18: (NO) No TCS foods observed in the cooling process at time of inspection.
- 19: (IN) TCS foods holding at 135°F or above. See food temperatures listed above.
- 20: (IN) TCS foods holding at 41°F or below. See food temperatures listed above.
- 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: (IN) Consumer advisory provided for raw or undercooked foods. Disclosure and reminder provided on menu.
- 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: (IN) Establishment does not allow smoking inside facility and is in compliance with the State of TN non-smokers protection act.
- 58: (IN) Tobacco products not sold at establishment.

***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.

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

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Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

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Source Type: _____ Source: _____

Additional Comments