

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



Establishment Information

Establishment Name: The Epicurean Restaurant
Establishment Number #: 605005784

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 (dish surface)	Hot Water		171

Equipment Temperature

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

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Chicken Livers	Cooking	203
Baked Fish	Cooking	167
Cole slaw (cookline)	Cold Holding	39
Cottage Cheese (cookline)	Cold Holding	34
Rice (reach in)	Cold Holding	40
Rice (walk in)	Cold Holding	38
Dairy (produce walk in)	Cold Holding	40
Pork (protein walk in)	Cold Holding	39
Cooked Greens	Hot Holding	162
Mashed Potatoes	Hot Holding	160
Beans	Hot Holding	155

Observed Violations

Total # 5

Repeated # 0

4: Employees observed drinking from unapproved containers in prep areas.

21: Proper datemarking and datemarking disposition not provided on ready-to-eat, TCS foods held longer than 24 hrs. Discussed procedure with PIC at time of inspection. Expired product was discarded at time of inspection.

(Embargoed ~ 3 lbs Pork)

31: Proper cooling method not provided for cooked TCS foods in walk in cooler.

Recommend leaving cooling items uncovered while in the cooling process.

37: Food products stored on floor in walk in cooler units. Must be 6" off floor.

Several unprotected, uncovered food items in walk in cooler units. Bulk food items not properly covered/protected .

39: Wet wiping cloths stored on working surfaces and not in sanitizer solution.

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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.
- 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: (IN) Observed raw, TCS foods cooked to the proper internal time/temperature requirements during inspection (see food temperatures).
- 17: (NO) No TCS foods reheated during inspection.
- 18: (IN) Cooked chicken livers cooling in walk in cooler at 101°F (~ 30 minutes). Recommend leaving products in the cooling process uncovered in walk in cooler to rapidly facilitate the cooling process (see violation # 31). Product was cooling within the acceptable time and temperature requirements.
- 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.
- 22: (IN) TPHC used for cut tomatoes and cut leafy greens at salad station. Proper documentation provided at time of inspection.
- 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.

***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:
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Additional Comments