



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
93

Establishment Name EMMY SQUARED
Address 3821 GREEN HILLS VILLAGE DR
City Nashville
Inspection Date 12/14/2022
Risk Category 01
Number of Seats 200

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Table with 2 main columns: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 2 main columns: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Compliance Status, Non-Smokers Protection Act.

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit.

Signature of Person In Charge [Signature] 12/14/2022
Signature of Environmental Health Specialist [Signature] 12/14/2022

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

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Establishment Number #: 605258693

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) |
|-------------------------------|----------------|-----|---------------------------|
| Sanitizer bucket | QA | 100 | |
| 3-compartment sink not set up | | | |
| Low-temperature dish washer | | 50 | |

Equipment Temperature

| Description | Temperature (Fahrenheit) |
|--------------------|---------------------------|
| Pretable-cooler 1 | 40 |
| Pretable-cooler 3 | 40 |
| Pretable-cooler 2 | 41 |
| Reach in freezer 1 | 0 |

Food Temperature

| Description | State of Food | Temperature (Fahrenheit) |
|---|---------------|---------------------------|
| Precooked ground sausage on Pretable-cooler 1 | Cold Holding | 42 |
| Roasted cauliflower in Pretable-cooler 1 | Cold Holding | 40 |
| Shredded brusselsprouts on Pretable-cooler 2 | Cold Holding | 43 |
| Mozzarella in Pretable-cooler 3 (In use) | Cold Holding | 44 |
| Cherry tomatoes in Pretable-cooler 3 | Cold Holding | 35 |
| Bleu cheese on Pretable-cooler 3 | Cold Holding | 36 |
| Leafy lettuce on Pretable-cooler 4 | Cold Holding | 41 |
| Meatballs in Pretable-cooler 4 | Cold Holding | 36 |
| Raw burger patties in Drawer cooler 1 | Cold Holding | 35 |
| Pizza out of the oven | Cooking | 201 |
| Red sauce on steam pan | Hot Holding | 149 |
| Fried chicken out of fryers | Cooking | 201 |
| Ricotta cheese pizza topping on Pretable-cooler | Cold Holding | 59 |
| Roasted cauliflower in Walk in cooler 1 | Cooling | 48 |
| Heavy cream in Walk in cooler 1 | Cold Holding | 42 |

Observed Violations

Total # 4

Repeated # 0

23: Disclaimer asterisks not printed on menus. CA: asterisks hand written on menus.

41: In use knives and scrappers stored between prep tables and Preptable-coolers 2 and 3.

48: Water is reading 86 degrees.

55: Permit is out of date.



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): An employee health policy is available.
- 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 washing hands.
- 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: Food source(s) listed.
- 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) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Food temps listed.
- 19: Food temps listed.
- 20: Food temps listed.
- 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.
- 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.

***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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Sources

Source Type: Food Source: Pfg, delco, creation garden

Source Type: Source:

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Source Type: Source:

Source Type: Source:

Additional Comments

Wet towels, dirty knife, employee personal gloves.