



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
82

Establishment Name Club Hotel
Address 2435 Atrium Way.
City Nashville
Inspection Date 05/08/2024
Risk Category 01
Number of Seats 50

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.

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.

Signature of Person In Charge [Signature] Date 05/08/2024
Signature of Environmental Health Specialist [Signature] Date 05/08/2024

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



Establishment Information	
Establishment Name:	Club Hotel
Establishment Number #:	605200441

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)
Triple sink (not set up)	Bleach		
Dishmachine	High temp		156

Equipment Temperature	
Description	Temperature (Fahrenheit)
Reach in cooler 1	50
Reach in cooler 2	30
Reach in freezer	-2

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Commercially cooked egg patties in warmer	Hot Holding	136
Potatoes in chafing dish in guest self serve area	Hot Holding	176
Turkey sausage in chafing dish in guest self serve area	Hot Holding	135
Cut fruit with melons on ice in guest self serve area	Cold Holding	36
Hardboiled eggs on ice in guest self serve area	Cold Holding	37
Milk in dispenser in guest self serve area	Cold Holding	39
Bagged commercial eggs in reach in cooler 2	Cold Holding	40
Commercially cooked eggs patties out of oven	Reheating	191

Observed Violations

Total # 6

Repeated # 0

- 6: Employees not properly washing hands after handling dirty dishes and only changing gloves and donning new gloves when leaving kitchen and returning. CA spoke with manager and employees about proper hand washing
- 8: Hand sink foot pedals blocked by food boxes stored on the floor. CA moved boxes to appropriate location
- 13: Carton of raw shell eggs stored in reach in cooler 2 above ready to eat food. CA belongs to employees. Discussed proper storage of employee food and raw products
- 14: Dishmachine at 153-156F after multiple cycles. CA must be a minimum of 160F, use triple sink until serviced
- 33: Several boxes of commercially cooked turkey sausage sitting out at room temp, temp currently 32. Discussed proper thawing and storage of sausage
- 37: Personal food stored above establishment food in reach in cooler 1



Establishment Information

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Has employee 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.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NA) No raw animal foods served.
- 17: See temps
- 18: No cooling observed
- 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.

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

Establishment Information

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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:	Water	Source:	City
Source Type:	Food	Source:	GFS
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments