TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

| - 10 | C.C. | | | | | | | | | | | | | | | |
|--|---|---|--|--|--|--|---|--|--|---|--|--|---|---|---|--|
| Establishment Name Ryman Hospitality Corp Cafeteria | | | | | | - | | | | O Fermer's Merket Food Unit ent @ Permanent O Mobile | | | | | | |
| Add | ress | | | 1 GAYLORD DRIVE | | | | | Ty | xe of E | stabi | shme | O Temporary O Seasonal | | | |
| City | | | | Nashville | ain 11 | 1:0 | 8 A | M | A | M/P | а ті | me o | и 12:10: РМ АМ/РМ | | | |
| | | on Da | te | 04/15/2024 Establishment # 605307 | | | | | | d 0 | | | | | | |
| | | | ispectio | | | | O Pr | | | - | | Cor | nsultation/Other | | | |
| | | tegor | | O1 382 O3 | | | 04 | | , | | | | up Required O Yes 🕅 No Number of | Seats | 15 | 0 |
| | 1.0-01 | - | lisk Fa | ctors are food preparation practices and employ | | | ra mo | | | | rep | ortec | to the Centers for Disease Control and Preve | | _ | |
| | | | - | s contributing factors in foodborne illness outbre FOODBORNE ILLNESS | | | _ | _ | | | _ | | | | | |
| | | (11 | urik desilj | pasted compliance status (IN, OUT, HA, NO) for each numbered | | | | | | | | | | legory. |) | |
| IN | ⊧in c | ompii | ance | OUT=not in compliance NA=not applicable NO=not obs Compliance Status | | R | Twr |)S=ccc | recte | d on-si | ite dur | ing ins | pection R=repeat (violation of the same code provi Compliance Status | | R | WT |
| Π | IN | OUT | NA I | 0 Supervision | | | - | | IN | оυт | NA | NO | Cooking and Reheating of Time/Temperature | | | |
| 1 | 鼠 | 0 | | Person in charge present, demonstrates knowledge, and performs duties | 0 | 0 | 5 | 16 | 0 | 0 | 0 | 27 | Control For Safety (TCS) Foods Proper cooking time and temperatures | 0 | | |
| | | | NAI | 10 Employee Health | | | | | ŏ | ŏ | | | Proper reheating procedures for hot holding | _ | 00 | 5 |
| 23 | 훐 | 0 | | Management and food employee awareness: reporting Proper use of restriction and exclusion | 6 | 6 | 5 | | IN | ουτ | NA | NO | Cooling and Holding, Date Marking, and Time as a Public Health Control | | | |
| H | _ | | NA | O Good Hygienic Practices | | 1 | | 18 | | 0 | 0 | | Proper cooling time and temperature | 0 | 0 | |
| 4 | <u>×</u> | 0 | | Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth | - 8 | 8 | 5 | 19 20 | X | 00 | 0 | 0 | Proper hot holding temperatures Proper cold holding temperatures | | 00 | |
| H | IN | OUT | NA I | O Preventing Contamination by Hands | | | | | X | | ŏ | 0 | Proper date marking and disposition | ŏ | ŏ | 5 |
| - | 直区 | 0 | | Hands clean and properly washed No bare hand contact with ready-to-eat foods or approve | 0 1 0 | 0 | 5 | 22 | 0 | 0 | × | - | Time as a public health control: procedures and records | 0 | 0 | |
| | | | 0 | alternate procedures followed Handwashing sinks properly supplied and accessible | 0 | 6 | 2 | | IN | | NA | NO | Consumer Advisory Consumer advisory provided for raw and undercooked | | | |
| 8 | ÎN | OUT | NA | O Approved Source | | _ | | 23 | | 0 | × | | food | 0 | 0 | 4 |
| 10 | 0 | 0 | 013 | Food obtained from approved source | 8 | | 1 | | IN | OUT | | NO | Highly Susceptible Populations | 0 | | |
| 11 | _ | | | Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite | 0 | 0 | 5 | 24 | _ | 0 | × | | Pasteurized foods used; prohibited foods not offered | 0 | 0 | • |
| | 0 | 0 | | destruction | 0 | 0 | Ц | ~ | IN | OUT | | NO | Chemicals | | | |
| 13 | 12 | 0 | NA I O | Food separated and protected | 0 | 0 | 4 | 25 | 0 炭 | 0 | X | J | Food additives: approved and properly used Toxic substances properly identified, stored, used | 0 | 8 | 5 |
| 14 | × | 0 | 0 | Food-contact surfaces: cleaned and sanitized | 0 | | | | IN | OUT | NA | NO | Conformance with Approved Precedures | | | |
| 15 | 黛 | 0 | | Proper disposition of unsafe food, returned food not re- served | 0 | 0 | 2 | 27 | 0 | 0 | × | | Compliance with variance, specialized process, and HACCP plan | 0 | 0 | 5 |
| | | | | | | | | | | | | | , chemicals, and physical objects into foods. | | | |
| | | | | iood Retail Practices are preventive measures to | | | | | | | | yena | i energiane interest entres into terres. | | | |
| | | | 0 | - | | DD R | JET/A | L PR | ACT | TICE | | yena | R-repeat (violation of the same code provision) | | | |
| | | 010 | | OUT=not in compliance COS=c Compliance Status | GOC prected of | DD R | JET/A | L PR | AG ction | TICE | | gena | R-repeat (violation of the same code provision) Compliance Status | COS | R | WT |
| 2 | | | Pasteu | OUT=not in compliance COS=c Compliance Status Safe Food and Water rized eggs used where required | cos cos | n-site | arr during WT | inspe | ction | ICE S | ood a | nd no | R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed, | | | |
| 2 | | 00 | Pasteu Water | OUT=not in compliance COS=c Compliance Status Safe Food and Water | cos cos | Dia n-site R O | during WT | inspe 4 | ction 5 | | ood a | nd nc | R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used | 0 | 0 | 1 |
| 2 | 9 | 00 | Pasteu Water Varian | OUT=not in compliance COS=c Compliance Status Safe Food and Water nized eggs used where required and ice from approved source ce obtained for specialized processing methods Food Temperature Control | COS COS O O | Dia n-site R O | during WT | 4 | Ction Ction 5 | | ood a onstru /arew | nd no cted, ashin | R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips | 0 | 0 0 | 1 |
| 2 | 9 | 000 | Pasteu Water Varian | OUT=not in compliance COS=c Compliance Status Safe Food and Water nized eggs used where required and ice from approved source ce obtained for specialized processing methods Food Temperature Control cooling methods used; adequate equipment for temperature | COS COS O O | Dia n-site R O | during WT | inspe 4 | Ction 5 0 6 0 | | ood a onstru /arew | nd no cted, ashin | R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used | 0 | 0 0 | 1 |
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| 2 3 3 | 9 0 1 2 3 | 0005000 | Pasteu Water Varian Proper control Plant fi Approv | OUT=not in compliance COS=c Compliance Status Safe Food and Water nized eggs used where required and ice from approved source ce obtained for specialized processing methods Food Temperature Control cooling methods used; adequate equipment for temperature | COS cos 0 0 0 | 00 k 71-sife 1 R 0 0 0 | during WT 1 2 1 2 1 | 44 44 | Ction 5 0 6 0 7 0 8 0 | | ood a onstru /arew onfoo ot and fumbi | nd no cted, ashin d-cor d-cor | R-repeat (violation of the same code provision) Compliance Status Utonsils and Equipment infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips itact surfaces clean Physical Facilities | 0 0 0 0 0 0 | 0 0 0 0 | 1 1 1 2 2 2 |
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| 2 3 3 3 3 | 9 0 1 2 3 4 | 0 2000 0 2000 | Pasteu Water Varian Proper control Plant fi Approv Therm | OUT=not in compliance COS=0 Compliance Status Safe Food and Water rized eggs used where required and ice from approved source ce obtained for specialized processing methods Food Temperature Control cooling methods used; adequate equipment for temperature cool properly cooked for hot holding red thawing methods used ometers provided and accurate Food Identification roperly labeled; original container; required records available | Cos cos Cos Cos Cos Cos Cos Cos Cos Cos Cos C | 0000 0000 | during WT 1 2 1 2 1 | 44 44 44 44 55 55 | A (+) ction 5 6 7 0 8 9 1 2 1 2 | | ood a onstru /arew onfoo ot and lumbi ewag oilet fi arbaş | nd no coted, ashin d-cor d cold ng ins e and acilitie se/refi | R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips itact surfaces clean Physical Pacilities iwater available; adequate pressure stalled, proper backflow devices iwaste water properly disposed as: properly constructed, supplied, cleaned use properly disposed; facilities maintained | 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 | 0 0 0 0 0 0 0 0 0 | 1 1 2 2 2 1 1 |
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 **** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

 Free food safety training classes are available each month at the county health department.

 Please call ()
) 6153405620
 to sign-up for a class.

PH-2267 (Rev. 6-15)

RDA 629

SCORE

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Ryman Hospitality Corp Cafeteria Establishment Number #: 605307973

| Warewashing Info | | | | | | | |
|---|----------------|-----|--------------------------|--|--|--|--|
| Machine Name | Sanitizer Type | PPM | Temperature (Fahrenheit) | | | | |
| 3 compartment sink High temperature dishwasher | QA Heat | 400 | 167 | | | | |

| Equipment Temperature | | | |
|-----------------------|--------------------------|--|--|
| Description | Temperature (Fahrenheit) | | |
| Grill cooler | 36 | | |
| Prep cooler | 38 | | |
| Low boy freezer | -10 | | |
| Walk in cooler | 38 | | |

| Food Temperature | | | | | | |
|---|---------------|--------------------------|--|--|--|--|
| Description | State of Food | Temperature (Fahrenheit) | | | | |
| Salmon in grill cooler | Cold Holding | 37 | | | | |
| Chicken in grill cooler | Cold Holding | 39 | | | | |
| Beef in grill cooler | Cold Holding | 37 | | | | |
| Taco beef in warmer | Hot Holding | 159 | | | | |
| Diced tomatoes in prep cooler | Cold Holding | 38 | | | | |
| Cole slaw in prep cooler | Cold Holding | 38 | | | | |
| Ham in prep cooler | Cold Holding | 40 | | | | |
| Salmon in walk in cooler | Cold Holding | 39 | | | | |
| Beef in walk in cooler | Cold Holding | 37 | | | | |
| Roast beef in walk in cooler | Cold Holding | 39 | | | | |
| Cantaloupe in walk in cooler | Cold Holding | 40 | | | | |
| Lettuce in salad cooler | Cold Holding | 38 | | | | |
| Sliced tomatoes in salad cooler | Cold Holding | 37 | | | | |
| Salmon that was cooked about 2 hours ago in | Cooling | 56 | | | | |
| | | | | | | |

| Observed Violations | |
|---------------------|--|
| Total # | |
| Repeated # 0 | |

37: Personal drink stored on prep table in the kitchen

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Ryman Hospitality Corp Cafeteria

Establishment Number: 605307973

Comments/Other Observations

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

- 2: 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: 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: Next page
- 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
- 17: (NO) No TCS foods reheated during inspection.
- 18: Check temperature log
- 19: Check temperature log
- 20: Check temperature log
- 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

Establishment Name: Ryman Hospitality Corp Cafeteria Establishment Number : 605307973

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Ryman Hospitality Corp Cafeteria Establishment Number # 605307973

| Sources | | | |
|--------------|------|---------|-------------------------------|
| Source Type: | Food | Source: | Creation gardens and US foods |
| Source Type: | | Source: | |

Additional Comments