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
2 3 3 3	9 0 1 2	0 0 2000	Pasteu Water Varian Proper control Plant fi	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 cool properly cooked for hot holding	Cos conected o Cos O O O O O	00 i 71-silt 0 0 0 0	during WT 1 2 1 2 1	44 44 44	Ction 5 0 7 0 8 0		ood a onstru /arew onfoo	nd no cted, ashin 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 Pacilities I water available; adequate pressure	0 0 0	0 0 0	1 1 2
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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 **** 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