



TENNESSEE DEPARTMENT OF HEALTH  
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

96

Establishment Name PARK CENTER EAST Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile  
Address 948 WOODLAND STREET ☐ Temporary ☐ Seasonal  
City Nashville Time in 09:50 AM AM / PM Time out 10:05 AM AM / PM  
Inspection Date 03/20/2024 Establishment # 605257991 Embargoed 0  
Purpose of Inspection ☐ Routine ☒ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other  
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 0

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

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

| IN=In compliance  |    |     |    |    | OUT=not in compliance  |  |  |  |  | NA=not applicable |  |    |    |     | NO=not observed |    |  |  |  | COS=corrected on-site during inspection |  |  |  |  | R=repeat (violation of the same code provision) |  |  |  |  |  |  |  |     |   |    |
|-------------------|----|-----|----|----|--|--|--|--|--|-------------------|--|----|----|-----|-----------------|----|--|--|--|---|--|--|--|--|---|--|--|--|--|--|--|--|-----|---|----|
| Compliance Status |    |     |    |    |  |  |  |  |  |                   |  |    |    |     | COS             | R  | WT   | Compliance Status  |  |   |  |  |  |  |   |  |  |  |  |  |  |  | COS | R | WT |
| Supervision       |    |     |    |    |  |  |  |  |  |                   |  |    |    |     |                 |    |  | Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods |  |   |  |  |  |  |   |  |  |  |  |  |  |  |     |   |    |
| 1                 | IN | OUT | NA | NO | Person in charge present, demonstrates knowledge, and performs duties.                 |  |  |  |  |                   |  | 16 | IN | OUT | NA              | NO | Proper cooking time and temperatures                                   |  |  |   |  |  |  |  |   |  |  |  |  |  |  |  |     |   |    |
| 2                 | IN | OUT | NA | NO | Management and food employee awareness, reporting                                      |  |  |  |  |                   |  | 17 | IN | OUT | NA              | NO | Proper reheating procedures for hot holding                            |  |  |   |  |  |  |  |   |  |  |  |  |  |  |  |     |   |    |
| 3                 | IN | OUT | NA | NO | Proper use of restriction and exclusion  |  |  |  |  |                   |  |    | IN | OUT | NA              | NO | Cooling and Holding, Date Marking, and Time as a Public Health Control |  |  |   |  |  |  |  |   |  |  |  |  |  |  |  |     |   |    |
| 4                 | IN | OUT | NA | NO | Good Hygienic Practices  |  |  |  |  |                   |  | 18 | IN | OUT | NA              | NO | Proper cooling time and temperature                                    |  |  |   |  |  |  |  |   |  |  |  |  |  |  |  |     |   |    |
| 5                 | IN | OUT | NA | NO | Proper eating, tasting, drinking, or tobacco use                                       |  |  |  |  |                   |  | 19 | IN | OUT | NA              | NO | Proper hot holding temperatures  |  |  |   |  |  |  |  |   |  |  |  |  |  |  |  |     |   |    |
| 6                 | IN | OUT | NA | NO | No discharge from eyes, nose, and mouth  |  |  |  |  |                   |  | 20 | IN | OUT | NA              | NO | Proper cold holding temperatures                                       |  |  |   |  |  |  |  |   |  |  |  |  |  |  |  |     |   |    |
| 7                 | IN | OUT | NA | NO | Preventing Contamination by Hands  |  |  |  |  |                   |  | 21 | IN | OUT | NA              | NO | Proper date marking and disposition                                    |  |  |   |  |  |  |  |   |  |  |  |  |  |  |  |     |   |    |
| 8                 | IN | OUT | NA | NO | Hands clean and properly washed  |  |  |  |  |                   |  | 22 | IN | OUT | NA              | NO | Time as a public health control: procedures and records                |  |  |   |  |  |  |  |   |  |  |  |  |  |  |  |     |   |    |
| 9                 | IN | OUT | NA | NO | No bare hand contact with ready-to-eat foods or approved alternate procedures followed |  |  |  |  |                   |  |    | IN | OUT | NA              | NO | Consumer Advisory  |  |  |   |  |  |  |  |   |  |  |  |  |  |  |  |     |   |    |
| 10                | IN | OUT | NA | NO | Handwashing sinks properly supplied and accessible                                     |  |  |  |  |                   |  | 23 | IN | OUT | NA              | NO | Consumer advisory provided for raw and undercooked food                |  |  |   |  |  |  |  |   |  |  |  |  |  |  |  |     |   |    |
| 11                | IN | OUT | NA | NO | Approved Source  |  |  |  |  |                   |  |    | IN | OUT | NA              | NO | Highly Susceptible Populations   |  |  |   |  |  |  |  |   |  |  |  |  |  |  |  |     |   |    |
| 12                | IN | OUT | NA | NO | Food obtained from approved source   |  |  |  |  |                   |  | 24 | IN | OUT | NA              | NO | Pasteurized foods used; prohibited foods not offered                   |  |  |   |  |  |  |  |   |  |  |  |  |  |  |  |     |   |    |
| 13                | IN | OUT | NA | NO | Food received at proper temperature  |  |  |  |  |                   |  |    | IN | OUT | NA              | NO | Chemicals  |  |  |   |  |  |  |  |   |  |  |  |  |  |  |  |     |   |    |
| 14                | IN | OUT | NA | NO | Food in good condition, safe, and unadulterated  |  |  |  |  |                   |  | 25 | IN | OUT | NA              | NO | Food additives: approved and properly used                             |  |  |   |  |  |  |  |   |  |  |  |  |  |  |  |     |   |    |
| 15                | IN | OUT | NA | NO | Required records available: shell stock tags, parasite destruction                     |  |  |  |  |                   |  | 26 | IN | OUT | NA              | NO | Toxic substances properly identified, stored, used                     |  |  |   |  |  |  |  |   |  |  |  |  |  |  |  |     |   |    |
| 16                | IN | OUT | NA | NO | Protection from Contamination  |  |  |  |  |                   |  |    | IN | OUT | NA              | NO | Conformance with Approved Procedures                                   |  |  |   |  |  |  |  |   |  |  |  |  |  |  |  |     |   |    |
| 17                | IN | OUT | NA | NO | Food separated and protected   |  |  |  |  |                   |  | 27 | IN | OUT | NA              | NO | Compliance with variance, specialized process, and HACCP plan          |  |  |   |  |  |  |  |   |  |  |  |  |  |  |  |     |   |    |
| 18                | IN | OUT | NA | NO | Food-contact surfaces: cleaned and sanitized   |  |  |  |  |                   |  |    |    |     |                 |    |  |  |  |   |  |  |  |  |   |  |  |  |  |  |  |  |     |   |    |
| 19                | IN | OUT | NA | NO | Proper disposition of unsafe food, returned food not re-served                         |  |  |  |  |                   |  |    |    |     |                 |    |  |  |  |   |  |  |  |  |   |  |  |  |  |  |  |  |     |   |    |

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

| OUT=not in compliance            |     |   |  |  | COS=corrected on-site during inspection |  |  |  |  | R=repeat (violation of the same code provision) |  |    |     |   |     |   |    |                            |  |  |  |  |  |  |  |  |  |  |  |  |  |  |     |    |    |
|----------------------------------|-----|---|--|--|---|--|--|--|--|---|--|----|-----|---|-----|---|----|----------------------------|--|--|--|--|--|--|--|--|--|--|--|--|--|--|-----|----|----|
| Compliance Status                |     |   |  |  |   |  |  |  |  |   |  |    |     |   | COS | R | WT | Compliance Status          |  |  |  |  |  |  |  |  |  |  |  |  |  |  | COS | R  | WT |
| Safe Food and Water              |     |   |  |  |   |  |  |  |  |   |  |    |     |   |     |   |    | Utensils and Equipment     |  |  |  |  |  |  |  |  |  |  |  |  |  |  |     |    |    |
| 28                               | OUT | Pasteurized eggs used where required                                    |  |  |   |  |  |  |  |   |  | 45 | IN  | Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used |     |   |    |                            |  |  |  |  |  |  |  |  |  |  |  |  |  |  |     |    |    |
| 29                               | OUT | Water and ice from approved source                                      |  |  |   |  |  |  |  |   |  | 46 | IN  | Warewashing facilities, installed, maintained, used, test strips                      |     |   |    |                            |  |  |  |  |  |  |  |  |  |  |  |  |  |  |     |    |    |
| 30                               | OUT | Variance obtained for specialized processing methods                    |  |  |   |  |  |  |  |   |  | 47 | IN  | Nonfood-contact surfaces clean  |     |   |    |                            |  |  |  |  |  |  |  |  |  |  |  |  |  |  |     |    |    |
| Food Temperature Control         |     |   |  |  |   |  |  |  |  |   |  |    |     |   |     |   |    | Physical Facilities        |  |  |  |  |  |  |  |  |  |  |  |  |  |  |     |    |    |
| 31                               | OUT | Proper cooling methods used; adequate equipment for temperature control |  |  |   |  |  |  |  |   |  | 48 | OUT | Hot and cold water available; adequate pressure                                       |     |   |    |                            |  |  |  |  |  |  |  |  |  |  |  |  |  |  |     |    |    |
| 32                               | OUT | Plant food properly cooked for hot holding                              |  |  |   |  |  |  |  |   |  | 49 | OUT | Plumbing installed; proper backflow devices   |     |   |    |                            |  |  |  |  |  |  |  |  |  |  |  |  |  |  |     |    |    |
| 33                               | OUT | Approved thawing methods used   |  |  |   |  |  |  |  |   |  | 50 | OUT | Sewage and waste water properly disposed  |     |   |    |                            |  |  |  |  |  |  |  |  |  |  |  |  |  |  |     |    |    |
| 34                               | OUT | Thermometers provided and accurate                                      |  |  |   |  |  |  |  |   |  | 51 | OUT | Toilet facilities: properly constructed, supplied, cleaned                            |     |   |    |                            |  |  |  |  |  |  |  |  |  |  |  |  |  |  |     |    |    |
| Food Identification              |     |   |  |  |   |  |  |  |  |   |  |    |     |   |     |   |    | Administrative Items       |  |  |  |  |  |  |  |  |  |  |  |  |  |  |     |    |    |
| 35                               | OUT | Food properly labeled; original container; required records available   |  |  |   |  |  |  |  |   |  | 52 | OUT | Garbage/refuse properly disposed; facilities maintained                               |     |   |    |                            |  |  |  |  |  |  |  |  |  |  |  |  |  |  |     |    |    |
| Prevention of Food Contamination |     |   |  |  |   |  |  |  |  |   |  |    |     |   |     |   |    | Compliance Status          |  |  |  |  |  |  |  |  |  |  |  |  |  |  | YES | NO | WT |
| 36                               | OUT | Insects, rodents, and animals not present                               |  |  |   |  |  |  |  |   |  | 53 | OUT | Physical facilities installed, maintained, and clean                                  |     |   |    |                            |  |  |  |  |  |  |  |  |  |  |  |  |  |  |     |    |    |
| 37                               | OUT | Contamination prevented during food preparation, storage & display      |  |  |   |  |  |  |  |   |  | 54 | OUT | Adequate ventilation and lighting; designated areas used                              |     |   |    |                            |  |  |  |  |  |  |  |  |  |  |  |  |  |  |     |    |    |
| 38                               | OUT | Personal cleanliness  |  |  |   |  |  |  |  |   |  |    |     |   |     |   |    |                            |  |  |  |  |  |  |  |  |  |  |  |  |  |  |     |    |    |
| 39                               | OUT | Wiping cloths: properly used and stored                                 |  |  |   |  |  |  |  |   |  | 55 | OUT | Current permit posted   |     |   |    |                            |  |  |  |  |  |  |  |  |  |  |  |  |  |  |     |    |    |
| 40                               | OUT | Washing fruits and vegetables   |  |  |   |  |  |  |  |   |  | 56 | OUT | Most recent inspection posted   |     |   |    |                            |  |  |  |  |  |  |  |  |  |  |  |  |  |  |     |    |    |
| Proper Use of Utensils           |     |   |  |  |   |  |  |  |  |   |  |    |     |   |     |   |    | Non-Smokers Protection Act |  |  |  |  |  |  |  |  |  |  |  |  |  |  |     |    |    |
| 41                               | OUT | In-use utensils; properly stored  |  |  |   |  |  |  |  |   |  | 57 | OUT | Compliance with TN Non-Smoker Protection Act  |     |   |    |                            |  |  |  |  |  |  |  |  |  |  |  |  |  |  |     |    |    |
| 42                               | OUT | Utensils, equipment and linens; properly stored, dried, handled         |  |  |   |  |  |  |  |   |  | 58 | OUT | Tobacco products offered for sale   |     |   |    |                            |  |  |  |  |  |  |  |  |  |  |  |  |  |  |     |    |    |
| 43                               | OUT | Single-use/single-service articles; properly stored, used               |  |  |   |  |  |  |  |   |  | 59 | OUT | If tobacco products are sold, NSPA survey completed                                   |     |   |    |                            |  |  |  |  |  |  |  |  |  |  |  |  |  |  |     |    |    |
| 44                               | OUT | Gloves used properly  |  |  |   |  |  |  |  |   |  |    |     |   |     |   |    |                            |  |  |  |  |  |  |  |  |  |  |  |  |  |  |     |    |    |

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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-709, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge Dee Beed Date 03/20/2024 Signature of Environmental Health Specialist W. H. H. Date 03/20/2024

\*\*\*\* Additional food safety information can be found on our website, <http://tn.gov/health/article/eh-foodservice> \*\*\*\*

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



**Establishment Information**

Establishment Name: **PARK CENTER EAST**

Establishment Number #: **605257991**

**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) |
|--------------|----------------|-----|---------------------------|
|              |                |     |                           |

**Equipment Temperature**

| Description      | Temperature ( Fahrenheit) |
|------------------|---------------------------|
| Chest freezer    | 0                         |
| Reach in freezer | -11                       |

**Food Temperature**

| Description | State of Food | Temperature ( Fahrenheit) |
|-------------|---------------|---------------------------|
|             |               |                           |

**Observed Violations**

Total # 3

Repeated # 0

36:

45:

53:

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***Establishment Information***

Establishment Name: PARK CENTER EAST

Establishment Number : 605257991

***Comments/Other Observations***

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\*\*\*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: PARK CENTER EAST

Establishment Number : 605257991

**Comments/Other Observations (cont'd)****Additional Comments (cont'd)*****See last page for additional comments.***

|                                  |                  |
|----------------------------------|------------------|
| <b>Establishment Information</b> |                  |
| Establishment Name:              | PARK CENTER EAST |
| Establishment Number #:          | 605257991        |

**Sources**

|              |         |
|--------------|---------|
| Source Type: | Source: |
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**Additional Comments**