



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

86

Establishment Name Greek Cafe Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 4004 Hillsboro Pike Ste 100R ☐ Temporary ☐ Seasonal
City Nashville Time in 02:20 PM AM / PM Time out 03:30 PM AM / PM
Inspection Date 04/04/2024 Establishment # 605245278 Embargoed 2
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 64

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									
					Supervision																								
					Person in charge present, demonstrates knowledge, and performs duties																								
					Employee Health																								
					Management and food employee awareness, reporting																								
					Proper use of restriction and exclusion																								
					Good Hygienic Practices																								
					Proper eating, tasting, drinking, or tobacco use																								
					No discharge from eyes, nose, and mouth																								
					Preventing Contamination by Hands																								
					Hands clean and properly washed																								
					No bare hand contact with ready-to-eat foods or approved alternate procedures followed																								
					Handwashing sinks properly supplied and accessible																								
					Approved Source																								
					Food obtained from approved source																								
					Food received at proper temperature																								
					Food in good condition, safe, and unadulterated																								
					Required records available: shell stock tags, parasite destruction																								
					Protection from Contamination																								
					Food separated and protected																								
					Food-contact surfaces: cleaned and sanitized																								
					Proper disposition of unsafe food, returned food not re-served																								

Compliance Status										COS					R					WT				
					Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																			
					Proper cooking time and temperatures																			
					Proper reheating procedures for hot holding																			
					Cooling and Holding, Date Marking, and Time as a Public Health Control																			
					Proper cooling time and temperature																			
					Proper hot holding temperatures																			
					Proper cold holding temperatures																			
					Proper date marking and disposition																			
					Time as a public health control: procedures and records																			
					Consumer Advisory																			
					Consumer advisory provided for raw and undercooked food																			
					Highly Susceptible Populations																			
					Pasteurized foods used; prohibited foods not offered																			
					Chemicals																			
					Food additives: approved and properly used																			
					Toxic substances properly identified, stored, used																			
					Conformance with Approved Procedures																			
					Compliance with variance, specialized process, and HACCP plan																			

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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)
3 compartment sink	Bleach		

Equipment Temperature

Description	Temperature (Fahrenheit)
Prep cooler	30
Walk in cooler	40
Walk in freezer	20

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Lamb in metal container on prep table	Hot Holding	70
Chicken in steam table (tilt)	Hot Holding	120
Humus in ice table	Cold Holding	41
Feta cheese in ice table	Cold Holding	45
Sliced tomatoes in top Prep cooler	Cold Holding	46
Tabule in ice table	Cold Holding	46
Cut lettuce in ice table	Cold Holding	48
Rice in steam table	Hot Holding	152
Cooked chicken in Walk in cooler	Cold Holding	47
Chicken	Cooking	184

Observed Violations

Total # 11

Repeated # 0

19: Lamb @ 70F In pan on counter next to the grill, pic said that they reheat it before serving. CA: embargoed.

20: Cooked chicken @ 50F in Walk in cooler. CA: chicken was cooked in the morning and temped @ 2:58pm. Embargoed.

20: Feta cheese @ 45F, sliced tomatoes @ 46F, tabule @ 46F, cut lettuce @ 48F in ice table. CA: ice was added to rapid cooling?

26: Hand sanitizer stored with single service container on counter in the front area. CA: hand sanitizer moved to another area.

26: Sanitizer (bleach) @ > 200 ppm in the 3 compartment sink. CA: Training, diluted @ 100 ppm.

37: Employee cell phone stored on prep cooler with single service containers.

37: Employee drink (uncovered cup) stored on prep cooler next to the hand sink.

37: Food stored on floor in Walk in freezer.

45: Cutting boards in back prep area has black stains.

46: No test strips for bleach @ 3 compartment sink.

54: Light shields missing in dish wash area.

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Employee health policy 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: Proper handwashing procedures were 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: See source.
- 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: Chicken was cooked at 184F.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No tcs foods cooled during inspection.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Proper written TPHC plan and procedure observed.
- 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.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57: "No Smoking" signs or the international "No Smoking" symbol are conspicuously posted at every entrance.
- 58: No

***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:	Water	Source:	City
Source Type:	Food	Source:	Costco, Sam's Club, Restaurant
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments