TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Establishment Name FILP- 3rd floor Membership Bar			p Bar									Farmer's Market Food Sermanent O Mo	Unit							
Address		FILP- 3rd floor Membership Bar O Farmer's Market Food Unit 411 Broadway Type of Establishment O Temporary O Seasonal											J							
					Nashville Time in 02:15 PM AM / PM Time out 02:30; PM AM / PM															
City Time in 02 Inspection Date 03/27/2024 Establishment # 605323974																				
Purpo					X Routine	O Follow-up	O Complaint			– O Pr			~ .) Co	nsultation/Other				
Risk) ate	egor	y.		01	\$102	03			04		-		F	ollow-	up Required O Yes	氨 No Number	of Seats	50)
		R	isk													d to the Centers for Disc control measures to pr	ease Control and Pre-	vention		
																INTERVENTIONS				
IMair	(Mark designated compliance status (IK, OUT, KA, NO) for each assistered Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.) INvin 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)																			
	_		_	_		liance Status	NO-IN ODDEN	cos	R	_	ĨĒ	100.0		-sile uu		Compliance Sta	tus	COS	R	WT
	-		NA	NO	Person in charge p	Supervision resent, demonstrates k	nowledge, and					IN	ou	T NA	NO		g of Time/Temperature ety (TCS) Foods	1		
18		O OUT	NA	NO	performs duties	Employee Health		0	0	5		5 O	8			Proper cooking time and ten Proper reheating procedures		- 8	0	5
2 3	K)	0				ood employee awarene	ss; reporting		0	5		IN		T NA		Cooling and Holding, De	te Marking, and Time	_		
3 8	_	O OUT	NA	NO	Proper use of restri	d Hygienic Practice		0	0	_	18	8 0	6	1	0	Proper cooling time and tem	perature		0	
4 (0				ng, drinking, or tobacco eyes, nose, and mouth	use	0	0	5		0	8		0	Proper hot holding temperate Proper cold holding temperate			0	
5 (11 6 (N		NA	NO		ng Contamination by	y Hands				21	1 Ó		122	0	Proper date marking and dis			ŏ	5
7 0	-	0	0	<u>x</u>	No bare hand cont	ect with ready-to-eat foo	ds or approved	0	0 0	5	22	2 0	0	100	O NO	Time as a public health cont		is O	0	
		0	NA	NO	alternate procedure Handwashing sinks	properly supplied and	accessible	0	0	2	23	IN 3 O	00		NO	Consumer advisory provided	r Advisory d for raw and undercooked	¹ 0	0	4
8 8 11 9 8	K	0			Food obtained from				0		b	IN	ou		NO	food Highly Suscept	ible Populations			
10 C		0	0		Food received at p Food in good cond	oper temperature tion, safe, and unadulte	rated	0	0	5	24	• 0	0	8		Pasteurized foods used; pro	hibited foods not offered	0	0	5
12 (2	0	X	0	destruction	vailable: shell stock tag	s, parasite	0	0			IN	ou		NO	Cher	nicais			
13 S	N (001	NA	NO	Protect Food separated an	tion from Contamina d protected	ation	0	0	4		5 O 5 戻	8]	Food additives: approved an Toxic substances properly in		- 0	0	5
13 S 14 S	K	0	0]		ces: cleaned and sanitiz of unsafe food, returned		0		5		IN		T NA	NO	Conformance with A Compliance with variance, s	Approved Procedures			
15 §	8	0			served	or unsale lood, returned	1000 Hot le-	0	0	2	27	0	0	18		HACCP plan	pecializeu process, anu	0	0	5
				God	d Retail Practic	es are preventive r	neasures to co	ntro	l the	intr	oduc	ction	ı of	patho	gen	s, chemicals, and physic	sal objects into foods	.		
				0	T=not in compliance		COS=corre	GOO						3)		B-month in the	ion of the same code provisio			
		OUT	_		Comp	liance Status lood and Water	000-0010	COS			Ê					Compliance St Utensils and Equ	atus		R	WT
28 29	T	0	Pas		ed eggs used where	required			0		4		0			onfood-contact surfaces clean		0	0	1
30		0	Vari			zed processing method	\$	ŏ	0	2		16	。			, and used og facilities, installed, maintair	ed. used. test strips	0	0	1
31	1	OUT	_	xer co		nperature Control adequate equipment fo	or temperature	0	0	2	4	17	0	Nonfor	xd-cor	ntact surfaces clean		0	0	1
32	+	-	cont Plan		properly cooked for	hot holding		-	0	1		_	NUT O	Hot an	d cold	Physical Facili d water available; adequate p		0	0	2
33		0	Арр	roved	thawing methods us eters provided and a	ed		0 0	0 0	1	4	19	õ	Plumb	ing ins	stalled; proper backflow devic d waste water properly dispos	es	Ö		2
	_	O OUT				Identification		Ľ		<u> </u>			-			es: properly constructed, sup		ŏ	ŏ	
35	_		Foo	d prop		container; required rec		0	0	1			-		-	use properly disposed; faciliti		0	0	1
36	-	OUT	Inse	cts. ro	Prevention o dents, and animals	f Food Contamination not present	n	0	0	2	-		-			ilities installed, maintained, an entilation and lighting; designa		0	0	1
37	+	0	-			ng food preparation, sto	race & disclay	0	0	1	F		лл			Administrative		Ť		
38	+	-	-		cleanliness		iege s siehieg	0	0	1	5		_	Curren	t perr	mit posted		0	0	0
39 40	_				oths; properly used a ruits and vegetables				0	1	5	6	0	Most r	ecent	inspection posted Compliance Str	itus		O NO	WT
41	-	OUT				Use of Utensils			0	_		57		Como	2000	Non-Smokers P with TN Non-Smoker Protect	rotection Act		10	
42		0	Uter	rsils, e	equipment and lines	s; properly stored, dried		0	0	1	5	38 39		Tobac	co pro	oducts offered for sale		0	0	0
43 44					a/single-service artic ved properly	les; properly stored, us	ed		8		Ŀ	99		If toba	cco pr	roducts are sold, NSPA surve	y compieted	0	0	
																Repeated violation of an identi- ie. You are required to post the				
	r ar	nd po	ist the	most	recent inspection repo		er. You have the rig	ht to r	eques							filing a written request with the 0				
1]			/	- Zer	7	03/2			4		(~	Jun	~	flore		03/	27/2	2024
Signature of Person In Charge Date Signature of Environmental Health Specialist Date																				
**** Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice ****																				
PH-22	2267 (Rev. 6-15) Free food safety training classes are available each month at the county health department. Please call () 6153405620 to sign-up for a class.																			

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: FILP- 3rd floor Membership Bar Establishment Number #: 605323974

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.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
Low-temperature dish washer	Chlorine	50							

Equipment l'emperature						
Description	Temperature (Fahrenheit)					

Description	State of Food	Temperature (Fahrenheit

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: FILP- 3rd floor Membership Bar

Establishment Number : 605323974

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection. 2: On file.

- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (N.O.) No food workers present.
- 5: (N.O.) No food workers present at the time of inspection.
- 6: Employees washing hands.
- 7: (NO) No food workers present during the inspection.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: Food source(s) listed.
- 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: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: Not applicable.
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: (NA) Establishment does not cold hold TCS foods.

21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 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.

Establishment Information

Establishment Name: FILP- 3rd floor Membership Bar Establishment Number : 605323974

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: FILP- 3rd floor Membership Bar Establishment Number #: 605323974

Sources			
Source Type:	Food	Source:	Creation garden, ajax, lipman
Source Type:	Water	Source:	City
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments