



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

100

Establishment Name Spicy Heads Crawfish Co. #2 MT#0966 Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 1333 VASHTI ST ☐ Temporary ☐ Seasonal
City Nashville Time in 10:25 AM AM / PM Time out 10:50 AM AM / PM
Inspection Date 04/04/2024 Establishment # 605316135 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					17	IN	OUT	NA	NO	Proper reheating procedures for hot holding											
2	IN	OUT	NA	NO	Management and food employee awareness, reporting						18	IN	OUT	NA	NO	Proper cooling time and temperature						19	IN	OUT	NA	NO	Proper hot holding temperatures									
3	IN	OUT	NA	NO	Proper use of restriction and exclusion						20	IN	OUT	NA	NO	Proper cold holding temperatures						21	IN	OUT	NA	NO	Proper date marking and disposition									
Good Hygienic Practices																		Cooling and Holding, Date Marking, and Time as a Public Health Control																		
4	IN	OUT	NA	NO	Proper eating, tasting, drinking, or tobacco use						22	IN	OUT	NA	NO	Time as a public health control: procedures and records							23	IN	OUT	NA	NO	Consumer advisory provided for raw and undercooked food								
5	IN	OUT	NA	NO	No discharge from eyes, nose, and mouth							24	IN	OUT	NA	NO	Pasteurized foods used; prohibited foods not offered								25	IN	OUT	NA	NO	Food additives: approved and properly used						
Preventing Contamination by Hands																		Consumer Advisory																		
6	IN	OUT	NA	NO	Hands clean and properly washed								26	IN	OUT	NA	NO	Toxic substances properly identified, stored, used									27	IN	OUT	NA	NO	Compliance with variance, specialized process, and HACCP plan				
7	IN	OUT	NA	NO	No bare hand contact with ready-to-eat foods or approved alternate procedures followed																															
8	IN	OUT	NA	NO	Handwashing sinks properly supplied and accessible																															
Approved Source																		Highly Susceptible Populations																		
9	IN	OUT	NA	NO	Food obtained from approved source																															
10	IN	OUT	NA	NO	Food received at proper temperature																															
11	IN	OUT	NA	NO	Food in good condition, safe, and unadulterated																															
12	IN	OUT	NA	NO	Required records available: shell stock tags, parasite destruction																															
Protection from Contamination																		Chemicals																		
13	IN	OUT	NA	NO	Food separated and protected																															
14	IN	OUT	NA	NO	Food-contact surfaces: cleaned and sanitized																															
15	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.

GOOD RETAIL PRACTICES

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	OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used													
29	OUT	Water and ice from approved source								46	OUT	Warewashing facilities, installed, maintained, used, test strips													
30	OUT	Variance obtained for specialized processing methods								47	OUT	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								Non-Smokers Protection Act															
37	OUT	Contamination prevented during food preparation, storage & display								57	OUT	Compliance with TN Non-Smoker Protection Act													
38	OUT	Personal cleanliness								58	OUT	Tobacco products offered for sale													
39	OUT	Wiping cloths: properly used and stored								59	OUT	If tobacco products are sold, NSPA survey completed													
40	OUT	Washing fruits and vegetables																							
Proper Use of Utensils																									
41	OUT	In-use utensils; properly stored																							
42	OUT	Utensils, equipment and linens; properly stored, dried, handled																							
43	OUT	Single-use/single-service articles; properly stored, used																							
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 68-14-703, 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 04/04/2024 Date Signature of Environmental Health Specialist 04/04/2024 Date

**** 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:	Spicy Heads Crawfish Co. #2 MT#0966
Establishment Number #:	605316135

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 comp sink not set up	Chlorine		

Equipment Temperature	
Description	Temperature (Fahrenheit)
White chest freezer	30

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
No tcs food		

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Establishment Number : 605316135

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: Knowledge of policy
- 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: (N.O.) No food workers present at the time of inspection.
- 6: N/o
- 7: (NO) No food workers present during the inspection.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9:
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (IN) Shell stock tags available.
- 13: Not observed
- 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: Not observed
- 17: (NO) No TCS foods reheated during inspection.
- 18:
- 19: (NO) TCS food is not being held hot during inspection.
- 20: See cold holding
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 22: (NA) No food held under time as a public health control.
- 23: Temporary added a consumer advisory on. Menu
- 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.

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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:	Food	Source:	Restaurant depot, Randazzo
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Source Type:		Source:	
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Source Type:		Source:	
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Source Type:		Source:	
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Source Type:		Source:	
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Additional Comments

Location has done oysters in the last two weeks and we're potentially selling to people in whole crates, if location is to continue selling fresh oysters a consumer advisory will need to be added to menu