



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

86

Establishment Name Retrograde Coffee Kitchen Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 2714 Clifton Ave ☐ Temporary ☐ Seasonal
City Nashville Time in 11:50 AM AM / PM Time out 12:30 PM AM / PM
Inspection Date 04/08/2024 Establishment # 605321676 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 68

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 | | | | | | | | | |
| | IN | OUT | NA | NO | Supervision | | | | | | | | | | | | | | | | | | | | | | | | |
| 1 | <input checked="" type="radio"/> | <input type="radio"/> | | | Person in charge present, demonstrates knowledge, and performs duties | | | | | <input type="radio"/> | <input type="radio"/> | 5 | | | | | | | | | | | | | | | | | |
| | IN | OUT | NA | NO | Employee Health | | | | | | | | | | | | | | | | | | | | | | | | |
| 2 | <input checked="" type="radio"/> | <input type="radio"/> | | | Management and food employee awareness, reporting | | | | | <input type="radio"/> | <input type="radio"/> | | | | | | | | | | | | | | | | | | |
| 3 | <input checked="" type="radio"/> | <input type="radio"/> | | | Proper use of restriction and exclusion | | | | | <input type="radio"/> | <input type="radio"/> | 5 | | | | | | | | | | | | | | | | | |
| | IN | OUT | NA | NO | Good Hygienic Practices | | | | | | | | | | | | | | | | | | | | | | | | |
| 4 | <input checked="" type="radio"/> | <input type="radio"/> | | <input type="radio"/> | Proper eating, tasting, drinking, or tobacco use | | | | | <input type="radio"/> | <input type="radio"/> | | | | | | | | | | | | | | | | | | |
| 5 | <input checked="" type="radio"/> | <input type="radio"/> | | <input type="radio"/> | No discharge from eyes, nose, and mouth | | | | | <input type="radio"/> | <input type="radio"/> | 5 | | | | | | | | | | | | | | | | | |
| | IN | OUT | NA | NO | Preventing Contamination by Hands | | | | | | | | | | | | | | | | | | | | | | | | |
| 6 | <input checked="" type="radio"/> | <input type="radio"/> | | <input type="radio"/> | Hands clean and properly washed | | | | | <input type="radio"/> | <input type="radio"/> | | | | | | | | | | | | | | | | | | |
| 7 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | No bare hand contact with ready-to-eat foods or approved alternate procedures followed | | | | | <input type="radio"/> | <input type="radio"/> | 5 | | | | | | | | | | | | | | | | | |
| 8 | <input type="radio"/> | <input checked="" type="radio"/> | | | Handwashing sinks properly supplied and accessible | | | | | <input type="radio"/> | <input type="radio"/> | 2 | | | | | | | | | | | | | | | | | |
| | IN | OUT | NA | NO | Approved Source | | | | | | | | | | | | | | | | | | | | | | | | |
| 9 | <input checked="" type="radio"/> | <input type="radio"/> | | | Food obtained from approved source | | | | | <input type="radio"/> | <input type="radio"/> | | | | | | | | | | | | | | | | | | |
| 10 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | Food received at proper temperature | | | | | <input type="radio"/> | <input type="radio"/> | | | | | | | | | | | | | | | | | | |
| 11 | <input type="radio"/> | <input checked="" type="radio"/> | | | Food in good condition, safe, and unadulterated | | | | | <input type="radio"/> | <input type="radio"/> | 5 | | | | | | | | | | | | | | | | | |
| 12 | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> | Required records available: shell stock tags, parasite destruction | | | | | <input type="radio"/> | <input type="radio"/> | | | | | | | | | | | | | | | | | | |
| | IN | OUT | NA | NO | Protection from Contamination | | | | | | | | | | | | | | | | | | | | | | | | |
| 13 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | | Food separated and protected | | | | | <input type="radio"/> | <input type="radio"/> | 4 | | | | | | | | | | | | | | | | | |
| 14 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | | Food-contact surfaces: cleaned and sanitized | | | | | <input type="radio"/> | <input type="radio"/> | 5 | | | | | | | | | | | | | | | | | |
| 15 | <input type="radio"/> | <input type="radio"/> | | | Proper disposition of unsafe food, returned food not re-served | | | | | <input type="radio"/> | <input type="radio"/> | 2 | | | | | | | | | | | | | | | | | |

| Compliance Status | | | | | | | | | | COS | | | | | R | | | | | WT | | | | |
|-------------------|-----------------------|----------------------------------|-----------------------|-----------------------|--|--|--|--|--|-----------------------|-----------------------|---|--|--|---|--|--|--|--|----|--|--|--|--|
| | IN | OUT | NA | NO | Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods | | | | | | | | | | | | | | | | | | | |
| 16 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Proper cooking time and temperatures | | | | | <input type="radio"/> | <input type="radio"/> | | | | | | | | | | | | | |
| 17 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Proper reheating procedures for hot holding | | | | | <input type="radio"/> | <input type="radio"/> | 5 | | | | | | | | | | | | |
| | IN | OUT | NA | NO | Cooling and Holding, Date Marking, and Time as a Public Health Control | | | | | | | | | | | | | | | | | | | |
| 18 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Proper cooling time and temperature | | | | | <input type="radio"/> | <input type="radio"/> | | | | | | | | | | | | | |
| 19 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Proper hot holding temperatures | | | | | <input type="radio"/> | <input type="radio"/> | | | | | | | | | | | | | |
| 20 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | | Proper cold holding temperatures | | | | | <input type="radio"/> | <input type="radio"/> | 5 | | | | | | | | | | | | |
| 21 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Proper date marking and disposition | | | | | <input type="radio"/> | <input type="radio"/> | | | | | | | | | | | | | |
| 22 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Time as a public health control: procedures and records | | | | | <input type="radio"/> | <input type="radio"/> | | | | | | | | | | | | | |
| | IN | OUT | NA | NO | Consumer Advisory | | | | | | | | | | | | | | | | | | | |
| 23 | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> | | Consumer advisory provided for raw and undercooked food | | | | | <input type="radio"/> | <input type="radio"/> | 4 | | | | | | | | | | | | |
| | IN | OUT | NA | NO | Highly Susceptible Populations | | | | | | | | | | | | | | | | | | | |
| 24 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | | Pasteurized foods used; prohibited foods not offered | | | | | <input type="radio"/> | <input type="radio"/> | 5 | | | | | | | | | | | | |
| | IN | OUT | NA | NO | Chemicals | | | | | | | | | | | | | | | | | | | |
| 25 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | | Food additives: approved and properly used | | | | | <input type="radio"/> | <input type="radio"/> | | | | | | | | | | | | | |
| 26 | <input type="radio"/> | <input type="radio"/> | | | Toxic substances properly identified, stored, used | | | | | <input type="radio"/> | <input type="radio"/> | 5 | | | | | | | | | | | | |
| | IN | OUT | NA | NO | Conformance with Approved Procedures | | | | | | | | | | | | | | | | | | | |
| 27 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | | Compliance with variance, specialized process, and HACCP plan | | | | | <input type="radio"/> | <input type="radio"/> | 5 | | | | | | | | | | | | |

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 | <input type="radio"/> | Pasteurized eggs used where required | <input type="radio"/> | <input type="radio"/> | 1 | 45 | OUT | <input type="radio"/> | Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used | <input type="radio"/> | <input type="radio"/> | 1 | | |
| 29 | <input type="radio"/> | Water and ice from approved source | <input type="radio"/> | <input type="radio"/> | 2 | 46 | <input type="radio"/> | Warewashing facilities, installed, maintained, used, test strips | <input type="radio"/> | <input type="radio"/> | 1 | | | | |
| 30 | <input type="radio"/> | Variance obtained for specialized processing methods | <input type="radio"/> | <input type="radio"/> | 1 | 47 | <input type="radio"/> | Nonfood-contact surfaces clean | <input type="radio"/> | <input type="radio"/> | 1 | | | | |
| Food Temperature Control | | | | | Physical Facilities | | | | | | | | | | |
| 31 | OUT | <input type="radio"/> | Proper cooling methods used; adequate equipment for temperature control | <input type="radio"/> | <input type="radio"/> | 2 | 48 | OUT | <input type="radio"/> | Hot and cold water available; adequate pressure | <input type="radio"/> | <input type="radio"/> | 2 | | |
| 32 | <input type="radio"/> | Plant food properly cooked for hot holding | <input type="radio"/> | <input type="radio"/> | 1 | 49 | <input type="radio"/> | Plumbing installed; proper backflow devices | <input type="radio"/> | <input type="radio"/> | 2 | | | | |
| 33 | <input type="radio"/> | Approved thawing methods used | <input type="radio"/> | <input type="radio"/> | 1 | 50 | <input type="radio"/> | Sewage and waste water properly disposed | <input type="radio"/> | <input type="radio"/> | 2 | | | | |
| 34 | <input type="radio"/> | Thermometers provided and accurate | <input type="radio"/> | <input type="radio"/> | 1 | 51 | <input checked="" type="radio"/> | Toilet facilities: properly constructed, supplied, cleaned | <input type="radio"/> | <input type="radio"/> | 1 | | | | |
| Food Identification | | | | | Administrative Items | | | | | | | | | | |
| 35 | OUT | <input type="radio"/> | Food properly labeled; original container; required records available | <input type="radio"/> | <input type="radio"/> | 1 | 52 | <input type="radio"/> | Garbage/refuse properly disposed; facilities maintained | <input type="radio"/> | <input type="radio"/> | 1 | | | |
| Prevention of Food Contamination | | | | | Compliance Status | | | | | | | | | | |
| 36 | OUT | <input checked="" type="radio"/> | Insects, rodents, and animals not present | <input type="radio"/> | <input type="radio"/> | 2 | 53 | <input type="radio"/> | Physical facilities installed, maintained, and clean | <input type="radio"/> | <input type="radio"/> | 1 | | | |
| 37 | <input type="radio"/> | Contamination prevented during food preparation, storage & display | <input type="radio"/> | <input type="radio"/> | 1 | 54 | <input type="radio"/> | Adequate ventilation and lighting; designated areas used | <input type="radio"/> | <input type="radio"/> | 1 | | | | |
| 38 | <input type="radio"/> | Personal cleanliness | <input type="radio"/> | <input type="radio"/> | 1 | Non-Smokers Protection Act | | | | | | | | | |
| 39 | <input type="radio"/> | Wiping cloths; properly used and stored | <input type="radio"/> | <input type="radio"/> | 1 | 55 | OUT | <input type="radio"/> | Current permit posted | <input type="radio"/> | <input type="radio"/> | 0 | | | |
| 40 | <input type="radio"/> | Washing fruits and vegetables | <input type="radio"/> | <input type="radio"/> | 1 | 56 | <input type="radio"/> | Most recent inspection posted | <input type="radio"/> | <input type="radio"/> | 0 | | | | |
| Proper Use of Utensils | | | | | Compliance Status | | | | | | | | | | |
| 41 | OUT | <input type="radio"/> | In-use utensils; properly stored | <input type="radio"/> | <input type="radio"/> | 1 | 57 | <input type="radio"/> | Compliance with TN Non-Smoker Protection Act | <input type="radio"/> | <input checked="" type="radio"/> | 0 | | | |
| 42 | <input type="radio"/> | Utensils, equipment and linens; properly stored, dried, handled | <input type="radio"/> | <input type="radio"/> | 1 | 58 | <input type="radio"/> | Tobacco products offered for sale | <input type="radio"/> | <input type="radio"/> | 0 | | | | |
| 43 | <input type="radio"/> | Single-use/single-service articles; properly stored, used | <input type="radio"/> | <input type="radio"/> | 1 | 59 | <input type="radio"/> | If tobacco products are sold, NSPA survey completed | <input type="radio"/> | <input type="radio"/> | 0 | | | | |
| 44 | <input type="radio"/> | Gloves used properly | <input type="radio"/> | <input type="radio"/> | 1 | | | | | | | | | | |

Establishment Number #: 605321676

Smoking observed where smoking is prohibited by the Act.

| Description | State of Food | Temperature (Fahrenheit) |
|----------------------------|---------------|---------------------------|
| Sausage (prep cooler, top) | Cold Holding | 41 |
| Cheese (reach-in fridge 2) | Cold Holding | 39 |

Observed Violations

Total # 5

Repeated # 0

8: Restroom on the left does not have paper towels. CA: paper towels supplied to restroom

11: Trash can being used as a table for prepped food. CA: food moved from on top of trash can

23: No asterisk next to sunnyside up egg on menu. CA: a follow-up will be conducted within 10 days to check menu

36: Several gnats present throughout establishment

51: Restroom doors do not self-close

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: Retrograde Coffee Kitchen

Establishment Number : 605321676

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Copy available on site
- 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: No employees observed washing hands during inspection.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: See source.
- 10: (NO): No food received during 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.
- 57: "No smoking" signs or the international symbols are not 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.

Establishment Information

Establishment Name: Retrograde Coffee Kitchen

Establishment Number : 605321676

Comments/Other Observations (cont'd)**Additional Comments (cont'd)**

See last page for additional comments.

| | |
|----------------------------------|---------------------------|
| Establishment Information | |
| Establishment Name: | Retrograde Coffee Kitchen |
| Establishment Number #: | 605321676 |

Sources

| | | | |
|--------------|------|---------|--------------------------|
| Source Type: | Food | Source: | Gordon, creation gardens |
| Source Type: | | Source: | |
| Source Type: | | Source: | |
| Source Type: | | Source: | |
| Source Type: | | Source: | |

Additional Comments

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