TENNESSEE DEPARTMENT OF HEALTH OD SERVICE ESTABLISHMENT INSPECTION REPORT

6/200

Carles A.						FOOD SERV	ICE ESTA	BL	ISH	IMI	ENT	- 11	ISF	PEC	TI	ON REPORT	SCOR	E		
Roc					Dogal Cinc	mas: Main Con	cossion									O Farmer's Market Food Unit	7-	7	•	
Est	ablist	hmen	t Nar	ne			nas: Main Concession							1						
Add	iress				3815 Gree	n Hills Village D	Pr.									O Temporary O Seasonal				
City	,				Nashville		Time in	02	2:2	0 F	PM	A	/ / PI	M Tir	me o	ut 02:55; PM AM / PM				
Insp	xectio	n Da	rte		08/29/20	23 Establishment #	60512608	6		_	Emba	rgoe	d 0)						
Puŋ	pose	of In	spec	tion	Routine	O Follow-up	O Complaint			O Pr	elimin	ary		0	Cor	nsuitation/Other				
Risi	k Cat	egor			XX1	02	O 3			O 4							ber of Seat)	
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 (Wark designated compliance status (IH, OUT, HA, 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 c	ompli		algaa		ance NA=not applicable	NO=not observe		101-1							pection Rerepeat (violation of the same co		94		
F		-			Con	npliance Status		cos	R	WT			_			Compliance Status		25	R	WT
		OUT	NA	NO	Person in charge	Supervision present, demonstrates k	nowledge, and					IN	ουτ	NA	NO	Cooking and Reheating of Time/Tempera Control For Safety (TCS) Foods				
1	篇 IN	O OUT	NA	NO	performs duties	Employee Health	• ·	0	0	5		00	00	Š		Proper cooking time and temperatures Proper reheating procedures for hot holding		3	읽	5
	X	0				d food employee awarene	iss; reporting		0	5	Ē	IN	OUT	NA	-	Cooling and Holding, Date Marking, and Ti			- 1	
3	SE IN	О 001	NA	NO	,	triction and exclusion ood Hygionic Practice		0	0	-	18	0	0	XX	0	Public Health Centrel Proper cooling time and temperature				
4	20	0		0	Proper eating, tas	sting, drinking, or tobacco	use	0	0	5	19	0	0	õ		Proper hot holding temperatures	- 0	গা	5	
5	XX IN		NA			m eyes, nose, and mouth ting Contamination b		0	0	-		12	00	8	0	Proper cold holding temperatures. Proper date marking and disposition	- 2	378	읽	5
6	巖	0		0	Hands clean and	properly washed		_	0			0	0	X	-	Time as a public health control: procedures and re		_	0	
7	黨	0	0	0	No bare hand con alternate procedu	ntact with ready-to-eat for ures followed	ods or approved	0	0	°		IN	OUT	NA		Consumer Advisory				
8	N IN	애	NA	NO	Handwashing sin	ks properly supplied and Approved Source	accessible	0	0	2	23	0	0	12		Consumer advisory provided for raw and undercor food	wed c		o	4
	黨	0				orn approved source			0			IN	OUT	NA	NO	Highly Susceptible Populations		_	-	
	0	8	0	22		proper temperature idition, safe, and unadulte	erated	8	0	5	24	0	0	83		Pasteurized foods used; prohibited foods not offer	ed C		o	5
12	0	0	×	0	Required records destruction	available: shell stock tag	gs, parasite	0	0			IN	OUT	NA	NO	Chemicals				
			NA	NO	Prote	ection from Contamin	ation				25	0	0	X		Food additives: approved and properly used		1		5
		00			Food separated a Food-contact sur	and protected faces: cleaned and saniti	zed	8	0	4	26	N N	O OUT	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedur				-
	X	0	-			n of unsafe food, returned		ō	0	2	27	_	0	8		Compliance with variance, specialized process, an HACCP plan		5	न	5
Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.									_											
				900	d Retail Pract	ices are preventive i	measures to co				L PR		_		geni	, cnemicals, and physical objects into to	ods.			
				00	T=not in compliance		COS=corre	cted o	n-site	during			IGR	9		R-repeat (violation of the same code pro				
	_	OUT		_		pliance Status Food and Water		COS	R	WT			UT		_	Compliance Status Utensils and Equipment	00	18	R	WT
	8	0	Past		d eggs used whe	re required		0	0	1	4		o F			nfood-contact surfaces cleanable, properly designed	d, c		Ы	1
	9 10				tice from approve obtained for special	d source alized processing method	5	8	0	2		+	- 0			and used		+	+	
		OUT			Food T	emperature Control					40		-			g facilities, installed, maintained, used, test strips		_	익	1
3	и	0	Prop cont		oling methods use	d; adequate equipment f	or temperature	0	0	2	43	_	O N UT	ontoo	a-cor	ntact surfaces clean Physical Facilities	C	10	>	1
	2				properly cooked f				0	1	43	_	0 ⊩	lot and	i cold	water available; adequate pressure	- 0			2
_	3	_			thawing methods			0	0	1	49	_	_			stalled, proper backflow devices		_	_	2
-	4	OUT		mom	eters provided and Foo	d identification		0	0	1	50	_				waste water properly disposed s: properly constructed, supplied, cleaned	- 0	_		2
3	5		_	i prop		nal container; required rec	cords available	0	0	1	5	_				use properly disposed; facilities maintained			5	1
H		OUT				of Food Contaminatio				-	53	5 0	o P	hysica	al fac	lities installed, maintained, and clean		\rightarrow		1
3	6	蒿	Inse	cts, ro	dents, and animal	is not present		0	0	2	54	1	D A	dequa	de ve	ntilation and lighting; designated areas used	- C		٥	1
3	17	0	Cont	amin	ation prevented du	uring food preparation, sto	orage & display	0	0	1		0	UT			Administrative Items				
_	8				leanliness			0	0	1		55 O Current permit posted			0		0	0		
	9				ths; properly used			0	0	1	54	\$ 0	0 1	fost re	cent	inspection posted				-
F.	0	OUT		ringi	ruits and vegetabl	es or Use of Utensils		0	0	1						Compliance Status Non-Smokers Protection Act	YE	:S N	-01	11
	1	0	In-us		nsils; properly stor	red			0		57					with TN Non-Smoker Protection Act	X	KT (2	_
	2					ens; properly stored, dried		0	0	1	53	1				ducts offered for sale oducts are sold. NSPA survey completed		চাৰ	Ы	0
	43 O Single-use/single-service articles; properly stored, used O O 1 44 O Gloves used properly O O 1																			
Fails	are to	com	ect an	y viol	ations of risk factor	items within ten (10) days n	nay result in susper	sion o	f your	r food	servic	e esta	blish	ment pe	ermit.	Repeated violation of an identical risk factor may result	in revocatio	n of	your	r food
serv	ice er	stablis	shmer	st perm	nit. Items identified	as constituting imminent he	alth hazards shall b	e corre	cted i	mmed	iately (or ope	ration	ns shall	ceas	e. You are required to post the food service establishme lling a written request with the Commissioner within ten	nt permit in	a cor	nspic	cuous
						8-14-708, 68-14-709, 68-14-71					-	-								
		\mathbf{i}	~								(

	• 08/29/2023	M. Calmer	08/29/2023			
Signature of Person In Charge	Date	Signature of Environmental	Health Specialist Date			
**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****						

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 6		
	Please call () 6153405620	to sign-up for a class.	101.025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Regal Cinemas: Main Concession Establishment Number #: 605126086

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are wenty-one (21) years of age or older.	
ge-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.	
arage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
Manual dish sink	QA							

Equipment Temperature		
Decoription	Temperature (Fahrenheit)	
Refrigerator	37	
4 door freezer	0	
Reach in freezer	-3	

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Hot dogs in refrigerator	Cold Holding	40
Nacho cheese in dispenser	Hot Holding	137
Hot dogs in refrigerator	Cold Holding	43
Nacho cheese (front)	Hot Holding	135

	olations

Total # 2

Repeated # ()

36: Fruit flies observed around 2 compartment sink in the back area.

39: Wiping cloths stored in 2 compartment sink.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Regal Cinemas: Main Concession

Establishment Number : 605126086

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: Employee health policy posted in the 3 compartment sink area.

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 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: No raw animal products stored or cooked on site.
- 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: (NO) No TCS foods reheated during inspection.
- 18: No tcs foods cooled in this establishment
- 19: (NO) TCS food is not being held hot during inspection.
- 20: Proper cold holding temperatures were observed.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 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: "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.

Establishment Information

Establishment Name: Regal Cinemas: Main Concession Establishment Number : 605126086

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Regal Cinemas: Main Concession Establishment Number # 605126086

Sources								
Source Type:	Food	Source:	Sysco, vistar					
Source Type:	Water	Source:	City					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						

Additional Comments