TENNESSEE DEPARTMENT OF HEALTH VICE ESTARI ISHMENT INSPECTION DEPORT ----

Æ	1				FOOD SERVICE EST	ABL	ISł	IMI	ENI	T 11	NSI	PEC	TIC	SON REPORT	ORE		
		H															
Establ	ishr	ment	t Nan		Citizen Kitchens					Tur		Establi	ehmo	Fermer's Market Food Unit Server O Mobile	Ir	7	
Addres	55				4611 Alabama Avenue					.,,	20101	Louisi	2000	O Temporary O Seasonal			
City					Nashville Time	in 02	2:0	0 F	PM	_ A	M/P	M Tir	ne ou	и 02:05: PM АМ/РМ			
Inspec	tion	n Da	te		04/01/2024 Establishment # 6052453	29		_	Emba	argoe	d C)					
Purpos	se c	of In:	spect	ion	O Routine	nt		O Pr	elimir	ary		0	Cor	nsultation/Other			
Risk C	ate				O1 第2 O3			O 4	_					up Required O Yes 罠 No Number			
					ors are food preparation practices and employe contributing factors in foodborne illness outbrea												
		(Me	rk der	lgnet	FOODBORNE ILLNESS F ted compliance status (IH, OUT, HA, HO) for each aumbered h										antegory	•)	
IN=in	ica	mpīt	nce		OUT=not in compliance NA=not applicable NO=not obser)S=co	rrecte	d on-s	ite duri	ng ins	pection R=repeat (violation of the same code pr		10	1
11	1 0	DUT	NA	NO	Compliance Status Supervision	cos	R	WI	F	IN	017	NA	10	Compliance Status Cooking and Reheating of Time/Temperature	_	<u>n</u> K	WT
1 8	8	0	_		Person in charge present, demonstrates knowledge, and	0	0	5	10					Control For Safety (TCS) Foods		10	
IN	10	DUT	NA	NO	Employee Health				10	00	0			Proper cooking time and temperatures Proper reheating procedures for hot holding	8	00	5
2) 3)]		읭			Management and food employee awareness: reporting Proper use of restriction and exclusion	0	0	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time a Public Health Control	13		
_	~	_	NA	NO	Good Hygienic Practices	-	Ū		18	×	0	0	0	Proper cooling time and temperature	0	То	1
		8			Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	8	0	5			0		0	Proper hot holding temperatures Proper cold holding temperatures	8	0	1
IN	10	OUT	NA	NO	Preventing Contamination by Hands					X			0	Proper date marking and disposition	ŏ		5
6 ji 7 ji	_	0	0	0	Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	0	0	5	22	-	0	×		Time as a public health control: procedures and record	5 O	0	
8 2	<u> </u>		-	-	alternate procedures followed Handwashing sinks properly supplied and accessible		0	2	23	_	OUT	NA X	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	-	0	
IN	1 0	이	NA		Approved Source Food obtained from approved source	0	0		23	IN	O		NO	food Highly Susceptible Populations	0	10	4
10 C	5	0	0		Food received at proper temperature	0	0		24	_	0	22		Pasteurized foods used; prohibited foods not offered	0	0	5
11 E	_	8	×	0	Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	0	5	-	IN	OUT		NO	Chemicals	-	1	
IN	10	DUT	NA	-	destruction Protection from Contamination	- U			25	0		26		Food additives: approved and properly used	- 0	0	
13 5			8		Food separated and protected Food-contact surfaces: cleaned and sanitized	_	0		26	黛	0			Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	ō	1°
14) 15)	_	0	_		Proper disposition of unsafe food, returned food not re-	0	0	5	27	IN O	OUT	22	NU	Compliance with variance, specialized process, and	0	0	5
	•				served									HACCP plan			
				Goo	d Retail Practices are preventive measures to o						_		gens	, chemicals, and physical objects into foods			
				00	T=not in compliance COS=co	rected o	n-site					5		R-repeat (violation of the same code provisio	1)		
	Тс	DUT		_	Compliance Status Safe Food and Water	COS	R	WT	F		UT	_	_	Compliance Status Utensils and Equipment	COS	S R	WT
28 29	T	0			ed eggs used where required Jice from approved source	8	8	1	4		٥F			nfood-contact surfaces cleanable, properly designed,	0	0	1
30	T	Õ			obtained for specialized processing methods	ŏ	0	2	4	6	-			and used g facilities, installed, maintained, used, test strips	6	0	1
	Ŧ	OUT	Prop	er co	Food Temperature Control oling methods used; adequate equipment for temperature				4	_	-			tact surfaces clean	0	6	
31		~	contr	ol	properly cooked for hot holding	0	0	2		-	UT O		lee!d	Physical Facilities water available; adequate pressure		10	
33	_				thawing methods used	- ŏ	0		4	_	-			talled; proper backflow devices	8	8	
34	_	OUT	Therr	morme	eters provided and accurate Food Identification	0	0	1			-			waste water properly disposed s: properly constructed, supplied, cleaned	- 8	0	
35	-	_	Food	prop	erly labeled; original container; required records available	0	0	1		-				use properly disposed; facilities maintained	ō	ō	1
	¢	OUT			Prevention of Feed Contamination				5	3 2	R F	hysica	I faci	ities installed, maintained, and clean	0	0	1
36	1	٥	Insec	ts, ro	odents, and animals not present	0	0	2	5	4	0 /	\dequa	te ve	ntilation and lighting; designated areas used	0	0	1
37		X	Conta	amina	ation prevented during food preparation, storage & display	0	0	1		0	UT			Administrative Items			
38 39	_	-			cleanliness ths; properly used and stored	0	00	1		_	-		-	nit posted inspection posted	0	0	0
40		0			ruits and vegetables		ŏ		Ľ	* 1	5 Iv		JOHR .	Compliance Status			wr
41		OUT	In-us	e ute	Proper Use of Utensils nsils; properly stored	0	0	1	5		-	Somplia	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act	- 33	0	
42 43		0	Utens	sils, e	equipment and linens; properly stored, dried, handled s/single-service articles; properly stored, used	0		1	5	8				ducts offered for sale oducts are sold, NSPA survey completed	0	0	0
44					ed properly		ŏ		Ľ				1991				
					ations of risk factor items within ten (10) days may result in susp mit items identified as constitution imminant health beauch shall					e est	ablish	ment pe	ermit.	Repeated violation of an identical risk factor may result in n			
COLUMN TO BE STATE		_			nit, items tokened as constituting imministre reach nazaros shar	De corre	cted i	immed	iately	or op				e. You are required to post the food service establishment p	rmit in a	conse	
manner report.	T.C	d por	st the action	most is 68-	recent inspection report in a conspicuous manner. You have the 14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14	right to r	eques				eratio	ns shall	ceas	e. You are required to post the food service establishment po			

		04/

Signature of Person In Charge

1/2024 Date Signature of Environmental Health Specialist

04/01/2024

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,	Additiona	al food	safet	y in	forma	tion can	be found on our web	site, h t	ttp://t	n.gov/he	alth/a	artick	e/eh-	foods	ervic	e ****
	-											10.0				

PH-2267 (Rev. 6-15)	Free food safety training classes are available each month at the or Please call () 6153405620 to sign	ounty health department. RDA 629 -up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: Citizen Kitchens Establishment Number #: 605245329

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)							

Equipment l'emperature	
Description	Temperature (Fahrenheit)

Food Temperature Decorption	State of Food	Temperature (Fahrenheit

bserved Violations		
otal # 4		
epeated # ()		
5:		
J. 7		
7:		
1:		
3:		
0.		

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Establishment Information

Establishment Name: Citizen Kitchens Establishment Number : 605245329

Comments/Other Observations

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*See page at the			

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: Citizen Kitchens

Establishment Number : 605245329

Comments/Other Observations (cont'd)

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

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Sources		
Source Type:	Source:	

Additional Comments