



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
82

Establishment Name: Hyatt Place Nashville/Brentwood - FOOD
Address: 202 Summitt View Drive
City: Brentwood
Time in: 07:00 AM
Time out: 08:05 AM
Inspection Date: 04/03/2024
Establishment #: 605242676
Embargoed: 0
Purpose of Inspection: Routine
Risk Category: 1
Follow-up Required: Yes
Number of Seats: 48

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.)

Table with 2 main columns: Compliance Status and Compliance Status. Rows include Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 2 main columns: Compliance Status and Compliance Status. Rows include Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act, and Compliance Status.

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.

Signature of Person in Charge: [Signature] Date: 04/03/2024
Signature of Environmental Health Specialist: [Signature] Date: 04/03/2024

Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice

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 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



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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)
High temperature dish machine	Temperature		171

Equipment Temperature

Description	Temperature (Fahrenheit)
Freezer	-2
Refrigerator #2	40
Refrigerator #1	34
Refrigerator #8	32

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Boiled eggs on ice in buffet area	Cold Holding	48
Milk 2% in jar in buffet area	Cold Holding	50
Skim milk in jar	Cold Holding	51
Potatoes on stove in buffet area	Hot Holding	138
Sausages on stove in buffet area	Hot Holding	124
Yogurt on ice in buffet area	Cold Holding	41

Observed Violations

Total # 7

Repeated # 0

8: No soap at the hand sink in the kitchen. CA: soap was provided during inspection.

13: Raw eggshells (unpasteurized) stored on shelf above scrambled eggs in refrigerator #1 in the bar. CA: raw eggshells must be stored under ready to eat food.

19: Sausages a 124F on stove in buffet area. CA: reheat @ 165F.

20: Boiled eggs @ 48F, milk 2% in jar @ 50F and skim milk in jar @ 51F in jar al these items are on ice in buffet area. CA: food was removed from the buffet.

26: A spray bottle with blue chemical stored on the same shelf and above food in the storage area. CA: Bottle was removed of the shelf.

37: Box of waffle flour stored on the floor.

45: Microwave inside dirty and peeling(rust)



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Employee health policy available.
- 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: I did not observe employee 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.
- 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.
- 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 food cooled during inspection.
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 22: No tcs foods available for this establishment during inspection.
- 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.
- 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.

***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:	Water	Source:	City
Source Type:	Food	Source:	Sysco
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments