TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

	1714	C. C.														1 (
Estabi	shmer	it Nar		FILP- 4th floor E	Back Bar						Tree		Series in K.	- h	Farmer's Market Food Unit Ø Permanent O Mobile	10			
Addres	s			411 Broadway							тур	eore	stabli	snme	O Temporary O Seasonal				/
City				Nashville		Time in	01	.:4	5 P	M	AJ	/ PN	л Tir	ne ou	ат 01:50; PM АМ/РМ				
Inspec	ion D	ate		03/27/2024	Establishment #						-	d 0							
Purpos	e of Ir	spect			Follow-up	O Complaint			O Pre			_		Cor	sultation/Other				
Risk C	ategor	у		O1 第	2	03			04				Fo	ilow-i	up Required O Yes 鏡 No	Number of S	eats	11(0
	F	isk I													to the Centers for Disease Cont control measures to prevent illne	rol and Prevent			
					FOODBORN	E ILLNESS RI	SK F/	GTO	ORS /	AND	PUI	BLIC	HEA	LTH	INTERVENTIONS				
INcio			elgnet		OUT, HA, HO) for ea NA=not applicable	NO=not observe		tems							ach Item as applicable. Deduct points for pection R=repeat (violation of th				
	compi	_	_	OUT=not in compliance Compliance		NO-HOL COSETVI	cos	R		Ē	TOC AD	J OR-SI	ie duri	ng ins	Compliance Status			R	WT
	OUT	NA	NO	Se Person in charge present	upervision	outadae and			_		IN	ουτ	NA	NO	Cooking and Reheating of Time/ Control For Safety (TCS)				
1 📓	O	NA	NO	performs duties	loyse Health	owieuge, and	0	0	5		00	0	Š		Proper cooking time and temperatures Proper reheating procedures for hot hold	ina	8	읽	5
2 2	0	-	no	Management and food er		s; reporting	0		5	-	IN	олт	NA	NO	Cooling and Holding, Date Marking		-	-	
3 🕅	0	NA	NO	Proper use of restriction :	and exclusion glonic Practicos		0	0	Ť	12	0	0	100		a Public Health Centr Proper cooling time and temperature	ol	0		
4 2	0	-	0	Proper eating, tasting, dr	inking, or tobacco i		0	0	5	19	0	0	훓	0	Proper hot holding temperatures		0	0	
	OUT	NA	NO		entamination by	Hands	0			20 21		00	× X		Proper cold holding temperatures Proper date marking and disposition		8	8	5
6 版 7 版	_	0	0	Hands clean and properly No bare hand contact wit		ds or approved	0	0 0	5	22	0	0	×	-	Time as a public health control: procedu	res and records	0	0	
8 🔊	0		-	alternate procedures folk Handwashing sinks prop	erly supplied and a	ccessible		0	2	23	N O	OUT	NA X	NO	Consumer Advisory Consumer advisory provided for raw and	undercooked	0	0	4
9 🚡	001	NA	_	Appr Food obtained from appr	roved Source		0	0	_	-	IN	OUT		NO	food Highly Susceptible Popula	tions	-	-	
10 O		0	*	Food received at proper t Food in good condition, s		ated	8	00	5	24	0	0	×		Pasteurized foods used; prohibited foods	s not offered	0	0	5
12 0	_	×	0	Required records availab destruction			0	0			IN	OUT	NA	NO	Chemicals			_	
IN 13 📡	001		NO		from Contamina ected	tion	0	0	4	25 26	0	0	x		Food additives: approved and properly u Toxic substances properly identified, sto		0	읭	5
14 📓	(O	ŏ		Food-contact surfaces: cl	leaned and sanitize		ŏ		5		_	OUT	NA		Conformance with Approved F	rocedures		_	
15 浜	0			Proper disposition of uns served	afe food, returned	food not re-	0	0	2	27	0	0	黨		Compliance with variance, specialized p HACCP plan	rocess, and	0	٥	5
			Goo	d Retail Practices ar	re preventive m	easures to co	ntro	the	intro	duc	tion	of p	atho	gens	, chemicals, and physical object	s into foods.			
							600	D RE	UAU	L PR	ACT	ICES	;						
			00	Compliance	e Status	COS=corre		R R		inspe	ction				R-repeat (violation of the san Compliance Status		COS	R	WT
28	001	_	eurize	Safe Food a d eggs used where require			0	0	1			UT Fo	ood ar	nd no	Utensils and Equipment nfood-contact surfaces cleanable, proper	fy designed.			
29 30				ice from approved source btained for specialized pr			0	0	2	4	+	00	onstru	cted,	and used		-+	0	1
	OUT			Food Tempera	ature Control					40		_			g facilities, installed, maintained, used, te tact surfaces clean	st strips	_	0	1
31	0	contr	lo	bling methods used; adeq		temperature	0	0	2		0	UT			Physical Facilities				
32				properly cooked for hot h thawing methods used	olding		8		1	4					water available; adequate pressure talled; proper backflow devices			응	2
34	0		mome	ters provided and accura Food Iden			0	0	1	5	_	-			waste water properly disposed s: properly constructed, supplied, cleane	d		8	2
35	0	Food	i prop	erly labeled; original conta	ainer; required reco	ords available	0	0	1	53					se properly disposed; facilities maintaine			0	1
	OUT	_		Prevention of Fee		1				53	_	-	/		ities installed, maintained, and clean		_	0	1
36	-	-		dents, and animals not pr			0	0	2	54	+-	-	dequa	de ve	ntilation and lighting; designated areas u	sed	0	이	1
37				ition prevented during foo	d preparation, stor	age & display	0	0	1		-	UT			Administrative Items				
38 39	Ó	Wipi	ng clo	leanliness ths; properly used and sto	ored		0	0		54					nit posted inspection posted		0	8	0
40	O	_	hing fi	ruits and vegetables Proper Use	of Utensils		0	0	1						Compliance Status Non-Smokers Protection		YES	NO	WT
41 42				sils; properly stored quipment and linens; prop	oedy stored, dried	bandled	8	8		5					with TN Non-Smoker Protection Act ducts offered for sale		8	읭	0
43	0	Sing	e-use	/single-service articles; pro- ed properly	roperly stored, use	d	0	š	1	5	5				oducts are sold, NSPA survey completed			ŏ	1
		-			thin ten (10) days ma	ay result in susper				servic	o esta	blishr	sent pe	ermit.	Repeated violation of an identical risk factor	may result in revoc	ation o	f you	ar food
service manner	establi and po	shmer ist the	t perm most	it. Items identified as consti recent inspection report in a	ituting imminent heal conspicuous manne	Ith hazards shall b r. You have the rig	e corre ht to r	cted in equest	nmedi	ately o	or ope	ration	s shall	cease	e. You are required to post the food service a ling a written request with the Commissioner	stablishment permit	in a o	onspi	icuous
report.	7	sectio	ns 68-1	4-703, 68-14-706, 68-14-768,	68-14-709, 68-14-711,						_		$\overline{)}$	<		-	o /-		
	In	r	J	132		03/2	27/2	024	ŀ			\sim	190	عد	love	C	3/2	//2	2024
Sime	upp of	Date		Charles					late:	Circ	and the	to of t	Enviro	on an c	stal Licalth Consistint				
Signat	ure of	Pers	on in	Charge Addi	tional food eafabr	information one	hefe		ate						rtal Health Specialist				Date

PH-2267 (Rev. 6-15)	Free food safety training clas	RDA 629		
(10200) (1001. 0-10)	Please call () 6153405620	to sign-up for a class.	10112

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information							
Establishment Name:	LP- 4th floor Back Bar						
Establishment Number #:	605323975						

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							
3-compartment sink not set up										

Equipment l'emperature					
Description	Temperature (Fahrenheit)				

Food Temperature	State of Food	Temperature (Fahrenheit

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: FILP- 4th floor Back Bar

Establishment Number : 605323975

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection. 2: On file. 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: Employees washing hands. 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: Food source(s) listed. 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: (IN) All raw animal food is separated and protected as required. 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: (NA) No TCS foods reheated for hot holding. 18: Not applicable. 19: (NA) Establishment does not hot hold TCS foods. 20: (NA) Establishment does not cold hold TCS foods. 21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 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: 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.

Establishment Information

Establishment Name: FILP- 4th floor Back Bar Establishment Number : 605323975

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: FILP- 4th floor Back Bar Establishment Number #: 605323975

Sources			
Source Type:	Food	Source:	Creation garden, ajax, lipman
Source Type:	Water	Source:	City
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments