TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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Est	abis	hme	nt Na		CAL TURNER FOOD COURT					Tre		Establ	La lituation	O Farmer's Market Food Unit ant O Mobile			
Address 1011 21ST AVE NORTH								1 93	pe or	CSIGD	ISC IN	O Temporary O Seasonal					
City	,				Nashville Time	n 02	1:3	5 F	M	A	M/P	мт	ime o	ut 01:40; PM AM / PM			
Ins	xecti	on D	ate		03/27/2024 Establishment # 6052567						d C						
			nspec		O Routine			O Pro			-) Co	nsultation/Other			
Ris	k Ca	lego	nv .		O1 102 O3			04		2		F	ollow-	up Required O Yes 段 No Number of	Seats	10	0
Г			lisk		ors are food preparation practices and employe contributing factors in foodborne illness outbrea									to the Centers for Disease Control and Prever		_	
				-	FOODBORNE ILLNESS F								_				
				nigna	ted compliance status (IN, OUT, NA, NO) for each numbered ht	m. For		a mark	M 00	л, н	erk C	OS or I	R for e	ach item as applicable. Deduct points for category or subcat)	
-	⊨in c	ompi	lance		OUT=not in compliance NA=not applicable NO=not obser Compliance Status		R	۳۳	S=co	mecte	d on-t	site dur	ring in:	spection R=repeat (violation of the same code provis Compliance Status		R	WT
	IN	ou	NA	NO	Supervision		_			IN	001	NA	NO	Cooking and Roheating of Time/Temperature Control For Safety (TCS) Foods		_	
1	鬣	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5		22	-	0		Proper cooking time and temperatures	0	0	5
2	IN 2X		NA	NO	Employee Health Management and food employee awareness; reporting	0	0		17	0		-	1	Proper reheating procedures for hot holding Cooling and Holding, Date Marking, and Time as	0	0	Ļ
3	×	0	1		Proper use of restriction and exclusion	0	0	5		IN	001	NA	NO	a Public Health Control			
4	IN XX		NA		Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	0	0			0	8	8	100	Proper cooling time and temperature Proper hot holding temperatures	8	0	
5	区	0	NA	0	No discharge from eyes, nose, and mouth Preventing Contamination by Hands		ŏ	5	20	1	0	0		Proper cold holding temperatures Proper date marking and disposition	8	°	5
6	13	0			Hands clean and properly washed	0	0			1000	6	6	-	Time as a public health control: procedures and records	ō	ō	
7	×	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN	001	-	NO	Consumer Advisory	-	-	
		00	NA	NO	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
9 10	高の	0	0	152	Food obtained from approved source Food received at proper temperature		0			IN	001	_	NO				
11	×	0		_	Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	0	5	24		0	85		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0	0	X	O NO	destruction Protection from Contamination	0	0		25	IN O	00		NO	Chemicals Food additives: approved and properly used		0	
13	X	0	0		Food separated and protected	_	0			黛	0			Toxic substances properly identified, stored, used	ŏ	ŏ	5
	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	001	NA	NO	Conformance with Approved Procedures			
145	54	0			Proper disposition of unsafe food, returned food not re-	10	0	2	27	6	10	1 522		Compliance with variance, specialized process, and	0		5
15	X	0			Proper disposition of unsate food, returned food not re- served	0	0	2	27	0	0	黨		Compliance with variance, specialized process, and HACCP plan	0	0	5
15	2	0		God			-				-	-	gen	HACCP plan	0	0	5
15	<u>í</u>	0			served od Retail Practices are preventive measures to o	ontro	d the	intro ETAI	oduc	tior AC	of p	patho	gen	HACCP plan , chemicals, and physical objects into foods.	0	0	5
15	2				served d Retail Practices are preventive measures to o T=not in compliance COS=cor Compliance Status	GOC	d the	intro arAl	oduc	tion AG	of j	patho	gen	HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status			5 WT
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PH-2267 (Rev. 6-15)	Free food safety training cl	RDA 625		
1192201 (Nev. 0-10)	Please call () 6153405620	to sign-up for a class.	nor oz

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

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Establishment Information						
Establishment Name: C	AL TURNER FOOD COURT					
Establishment Number #:	605256709					

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.	
	<u> </u>

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							

Equipment Temperature	
Decoription	Temperature (Fahrenheit)

ood Temperature	State of Food	Temperature (Fahrenheit

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: CAL TURNER FOOD COURT Establishment Number : 605256709

Comments/Other Observations		
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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: CAL TURNER FOOD COURT Establishment Number : 605256709

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: CAL TURNER FOOD COURT Establishment Number #: 605256709

Sources		
Source Type:	Source:	

Additional Comments