TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

200	100	14	and the second														(
Est	abisi	hmen	t Nar		Chief's- Neo	n Steeple Lev	el 4				_	Tvr	xe of E	Establi	ishme	O Farmer's Market Food Unit ant @ Permanent O Mobile	7	Ś	
Adx	fress				200 Broadwa	ay					_					O Temporary O Seasonal			
Cit	/				Nashville Time in					5 F	PM	A	M / PI	M Th	me o	ut 03:40: PM AM / PM			
Ins	pectio	on Da	ate		04/08/202	4 Establishment #						_							
Pu	pose	of In	spec	tion	ORoutine	間 Follow-up	O Complaint			O Pro	elimin	ary		c	Cor	nsultation/Other		R WT 0 5 0 5 0 5 0 5 0 5 0 5 0 5 0 5 0 5 0 5 0 5 0 5 0 5 0 5 0 5 0 5 0 5 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1	
Ris	k Cat	tegon	y		篇1	02	O 3			O 4				Fo	low-	up Required O Yes 🕅 No Number of S	Seats	14	WT 5 5 5 5 5 5 5 5 5 5 5 7 1 1 1 1 1 1 1 1
Г		R	isk I													I to the Centers for Disease Control and Preven control measures to prevent illness or injury.	tion		
						FOODBOR	NE ILLNESS RJ	SK F	ACT	ors	AND	PU	BLIC	HEA	LTH	INTERVENTIONS			
<u> </u>	kin a			elgne					ltem							ach Item as applicable. Deduct points for category or subcat spection R=repeat (violation of the same code provis)	
Ľ	en c	ompli	ance	_	OUT=not in complianc Comp	liance Status	NO=not observe		R		Ĩ	necie	u on-s	ale duri	ng ins	pection R=repeat (violation of the same code provis Compliance Status		R	WT
	_	OUT	NA	NO		Supervision						IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	鬣	0			Person in charge pro performs duties	esent, demonstrates k	nowledge, and	0	0	5		0	0	×		Proper cooking time and temperatures	0	0	5
2	N		NA	NO		Employee Health od employee awarene	ss; reporting	0	0		17	0	0	×	0	Proper reheating procedures for hot holding Ceeling and Helding, Date Marking, and Time as	0	0	
3	×	0	1		Proper use of restric	tion and exclusion		0	0	5		IN	OUT	NA	NO	a Public Health Control			
4	IN O		NA			d Hygienic Practice g. drinking, or tobacco					18 19	-	0	岌		Proper cooling time and temperature Proper hot holding temperatures			
5	0	0		14	No discharge from e	yes, nose, and mouth		ŏ	0	5	20	0	0	25		Proper cold holding temperatures	0	0	5
6	ĭ 0	OUT O	NA		Preventin Hands clean and pro	g Contamination by operly washed	y Hands	0	0		21	_	0	26		Proper date marking and disposition			
7	0	0	0	10		ct with ready-to-eat foo	ods or approved	0	ō	5	22	O	O	×	O NO	Time as a public health control: procedures and records Consumer Advisory	0	0	
8	×				Handwashing sinks	properly supplied and	accessible	0	0	2	23	_	0	12	NO	Consumer advisory provided for raw and undercooked	0	0	4
9	IN 嵐	0	_	NO	Food obtained from			0	0		-	IN	OUT		NO	food Highly Susceptible Populations	-	-	
10	o X	0	0	20	Food received at pro	oper temperature ion, safe, and unadulte	rated	00		5	24	0	0	X		Pasteurized foods used; prohibited foods not offered	0	0	5
12		ŏ	×	0	Required records av	vailable: shell stock tag		ŏ	ŏ			IN	OUT	NA	NO	Chemicals			
	IN			NO		tion from Contamin	ation				25	0	0	X		Food additives: approved and properly used	0	0	5
13	創業	0			Food separated and Food-contact surface	i protected es: cleaned and sanitiz	zed	00	0	4	26	良 IN	0 OUT	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	-
15		ŏ	Ť	1	Proper disposition of	f unsafe food, returned		ŏ	-	2	27	-	0	82	110	Compliance with variance, specialized process, and	0	0	5
	~~	-			served			-	-			-				HACCP plan	-	-	
L				Goo	d Retail Practice	is are preventive r	measures to co	ntro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects into foods.			
				0	T=not in compliance		COS=corre			٩A				5		R-repeat (violation of the same code provision)			
匚					Compl	iance Status	003-0016			WT	É					Compliance Status	COS	R	WT
	28	OUT	_	eurize	Safe Fe ed eggs used where r	ood and Water required		0	0	1	4	_	UT F	ood ar	nd no	Utensils and Equipment infood-contact surfaces cleanable, properly designed,	0		
	29 30	0	Wate	er and	fice from approved s		é	0	0	2	\vdash	+	•			and used	0		1
Ē	~	OUT			Food Tem	perature Control					4		-			g facilities, installed, maintained, used, test strips	0	-	1
:	31	0	Prop		oling methods used; a	adequate equipment fo	or temperature	0	0	2	4	_	O N UT	lonfoo	d-cor	ntact surfaces clean Physical Facilities	0	0	1
	32		Plan	t food	properly cooked for				0	1	4	8	0 -			water available; adequate pressure	0		
	33 34	8	<u> </u>		thawing methods use eters provided and ac			0	00	1	4		_			stalled; proper backflow devices	0		
		OUT				identification		-	-		5		-			es: properly constructed, supplied, cleaned			
Ŀ	35	0	Food	i prop		container; required rec		0	0	1	5		-	-	·	use properly disposed; facilities maintained	0		1
E		OUT				Food Contaminatio	n .	_			5	_	-			lities installed, maintained, and clean	0		1
⊢	36	0	-		idents, and animals n			0	0	2	5	+	-	vaequa	ne ve	ntilation and lighting; designated areas used	0	0	1
	37					g food preparation, sto	vrage & display	0	0	1			UT			Administrative Items			
_	38 39	-			cleanliness ths: properly used ar	nd stored		0	0	1	5	_	_		-	nit posted inspection posted	8		0
_	10	0	Was		ruits and vegetables				Ō			_	_			Compliance Status			WT
H	11	OUT		e ute	nsils; properly stored	Use of Utensils		0	0	1	5		-0	Sompli	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act	0	- M	
	12	0	Uten	sils, e	equipment and linens	; properly stored, dried es; properly stored, us		0	0	1	5	8				ducts offered for sale oducts are sold, NSPA survey completed	0	0	0
	4				ed properly	es, property secred, us			ŏ		Ľ	-			pi	serve are even, the 25 and the southpleases			
	ure to															Repeated violation of an identical risk factor may result in revo- e. You are required to post the food service establishment perm			
and the second second		ALC: NO. OF T														e. You are required to post the food service establishment perm lling a written request with the Commissioner within ten (10) days			
mar	rice e vier a	nd po							135			-		-					
mar	rice e vier a	nd po				-708, 68-14-709, 68-14-71	1, 68-14-715, 68-14-7	16, 4-5		A		1	_)	(tota -	0 4 10		
mar rep	vice er vier a ort. T		H					16, 4-5	2024	4 Date	84	mat	v) gr		ental Health Specialist	04/0)8/2	2024 Date

PH-2267 (Rev. 6-15)	Free food safety training cla	sses are available each mor	nth at the county health department.	RDA 629
1192201 (Nev. 0-10)	Please call () 6153405620	to sign-up for a class.	104 025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Chief's- Neon Steeple Level 4 Establishment Number #: 605324001

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 Temperature								
Decoription	Temperature (Fahrenheit)							

ecoription	State of Food	Temperature (Fahrenheit

Total # 2 Repeated # 0	
Repeated # ()	
37:	
46:	

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Establishment Information

Establishment Name: Chief's- Neon Steeple Level 4 Establishment Number: 605324001

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: Chief's- Neon Steeple Level 4 Establishment Number : 605324001

Comments/Other Observations (cont'd)

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

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Additional Comments