

**TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA**



Establishment Information

Establishment Name: Copper Branch
Establishment Number #: 605303858

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)
three compartment sink	Quaternary	200	

Equipment Temperature

Description	Temperature (Fahrenheit)
Walk-in cooler	40
Barista cooler 1	37
Barista cooler 2	39
Reach-in cooler 1	39

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Cole slaw in walk-in cooler	Cold Holding	40
Nashville "chicken"	Cold Holding	38
Sweet potato, prepped at 11 AM	Cooling	58
Shiitake in reach-in cooler 1	Cold Holding	39
Tempeh in line cooler 1	Cold Holding	42
Tomatoes in line cooler 1	Cold Holding	39
Nashville "chicken" in line cooler	Cold Holding	38
Chickpeas in line cooler 2	Cold Holding	38
Diced tomatoes in line cooler 2	Cold Holding	39
Rice in steamwell	Hot Holding	188
Chili in crock pot	Hot Holding	135
Chickpeas in pizza line cooler	Cold Holding	45
Rice in rice cooker	Hot Holding	188

Observed Violations

Total # 6

Repeated # 0

8: Observed steamer cup stored in hand washing sink — hand washing sink has no towels; Corrective Action: removed cup, stocked paper towels
20: Observed pizza line cooler holding at 47 F with chickpeas held inside at 45 f; Corrective Action: placed items on ice, cooler to undergo maintenance
36: Door propped open with unenclosed kitchen
43: Observed ramekins used as scoops in smoothie spice station
43: Observed ramekin used as scoop in general tsao sauce
47: Observed excessive residue in bottom of reach-in cooler

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: An employee health policy is present.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Observed proper hand wadhing
- 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 info
- 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: No cooking observed
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling observed
- 19: See food info
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 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.

***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:	Food	Source:	Sysco
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments

A follow-up will be conducted regarding cold holding temperatures of pizza cooler.