

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Follow-up Required

SCORE

Establishment Name	NEVER NEV	ER		Tur	e of Establishment	O Fermer's Mark	et Food Unit	86
Address	413 HOUSTO	ON STREET		- ',,	e or Establishment	O Temporary	O Seasonal	
City	Nashville		Time in 05	:00 PM A	M / PM Time out	05:30 PM	AM / PM	
Inspection Date	04/18/202	4 Establishment#	605258466	Embargoe	d 0			
Purpose of Inspection	⊠ Routine	O Follow-up	O Complaint	O Preliminary	O Consu	ultation/Other		

Number of Seats 117 orted to the Centers for Dis ase Control and Prevention

04

O3

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS T, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable.

itus (IN, OUT, NA, NO) for ea

117	IN-in compliance OUT-not in compliance NA-not applicable NO-not observed					id		0
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health		-	
2	D)(0			Management and food employee awareness; reporting	0	0	
3	寒	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	300	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	
		OUT	NA	NO	Proventing Contamination by Hands			
6	滋	0		0	Hands clean and properly washed	0	0	
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	0	26			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	Ж	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	0	0	黨		Food separated and protected	0	0	4
14	0	X	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re-	0	0	2

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	×	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	X	Proper reheating procedures for hot holding	8	0	,
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18		0	0	X	Proper cooling time and temperature	0	0	
19	_	0	0	文	Proper hot holding temperatures	0	0	
20		0	0		Proper cold holding temperatures	0	0	5
21	0	25	0	0	Proper date marking and disposition	0	0	•
22	_	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25		0	X		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

级 Yes O No

to control the introduction of pathoge ns, chemicals, and physical objects into foods.

		OUT=not in compliance COS=con				Inspect		
		Compliance Status	COS					_
	OUT	Safe Food and Water	111				OUT	
28	0	Pasteurized eggs used where required	0	0	1	45	0	Foo
29	0	Water and ice from approved source	0	0	2	45	١٠	cor
30	0	Variance obtained for specialized processing methods	0	0	1			185
	OUT	Food Temperature Control						Wa
	0	Proper cooling methods used; adequate equipment for temperature	0	$\overline{}$	2	47 (No
31	•	control	"	0	ľI		OUT	$\overline{}$
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Hot
33	Ō	Approved thawing methods used	0	Ō	1	49	ō	Plu
34	0	Thermometers provided and accurate	0	0	1	50	0	Se
	OUT	Food Identification	1	-		51	100	Toi
35	0	Food properly labeled; original container; required records available	0	0	1	52	0	Ga
	OUT	Prevention of Feed Contamination				53	0	Phy
36	0	Insects, rodents, and animals not present	0	0	2	54	0	Ade
37	86	Contamination prevented during food preparation, storage & display	0	0	1		OUT	Г
38	0	Personal cleanliness	0	0	1	55	0	Cur
39	0	Wiping cloths; properly used and stored	0	0	1	56	麗	Мо
40	0	Washing fruits and vegetables	0	0	1			
	OUT	Proper Use of Utensils						
41	0	In-use utensils; properly stored	0	0	1	57		Cor
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58	1	Tot
43	0	Single-use/single-service articles; properly stored, used	0	0	1	59	1	If to
44	0	Gloves used properly	0	0	1			

		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	0	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	- 3
49	0	Plumbing installed; proper backflow devices	0	0	- 2
50	0	Sewage and waste water properly disposed	0	0	- 2
51	126	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	•
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	Г
56	100	Most recent inspection posted	0	0	_ `
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

conspicuous manner. You have the right to request a hearing regarding this report by filing a written request w 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. thin ten (10) days of the date of th

04/18/2024

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04/18/2024

Signature of Person In Charge

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 6153405620 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: NEVER NEVER
Establishment Number #: |605258466

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)				
Low temp dish machine Three compartment sink (not	Chlorine Chlorine	50					

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Reach in cooler	33			
Prep cooler	35			
Bar cooler	40			

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Beer cheese on prep cooler	Cold Holding	42

Observed Violations
Total # 6
Repeated # ()
8: No paper towels or soap at bar hand sink. Corrective Action: restocked. 14: QA solution for three compartment sink is reading 0 ppm. The QA is not being pulled up through the tubing into the spout. The QA is used to fill the sanitizer buckets, but the buckets are also reading 0 ppm. Corrective Action: contact autochlor and use bleach water mixture for red sanitizer buckets. Corrective Action: follow-up required within 10 days 21: Observed open gallon of orange juice with manufacturer's best by date of 4/14/24 during routine inspection on 4/18/24. Corrective Action: embargoed. 37: Employee food stored on prep table. 51: Unisex restrooms are missing a covered trash receptacle. 56: Most recent inspection not posted.

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Information

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Establishment Number: 605258466

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Policy available on site
- 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: No violations observed
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: See sources
- 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: No raw animal foods served.
- 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 foods being cooled during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: See temps
- 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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Establishment Information

Establishment Information								
Establishment Name: NEVER NEVER								
Establishment Number #: 605258466		Till the state of						
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Sources								
Source Type: Food	Source:	Best Brands and Lipman						
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Additional Comments								