

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

rmer's Market Food Unit	1	\bigcap
ermanent O Mobile		1 11

SCORE

O Fe Residence Inn Kitchen ∰ Pe Establishment Name Type of Establishment 1800 WEST END AVENUE O Temporary O Seasonal Address Nashville Time in 07:25 AM AM / PM Time out 07:30; AM City 04/16/2024 Establishment # 605242948 Embargoed 0 Inspection Date ∰ Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other Risk Category О3 Follow-up Required O Yes 疑 No

RNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTION

117	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	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	TXC	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	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	26%	0		0	No discharge from eyes, nose, and mouth	0	0	
		OUT	NA	NO	Preventing 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			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	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	0	0	窳		Food separated and protected	0	0	4
14	×	0	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	黨	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	200	Proper reheating procedures for hot holding	0	0	۰
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	涎	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	250	0	0	0	Proper date marking and disposition	0	0	1
22	×	0	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	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

s, chemicals, and physical objects into foods.

		OUT=not in compliance COS=con	ected or	1-6/50	άı
		Compliance Status	COS		_
	OUT	Safe Food and Water		_	_
28	0	Pasteurized eggs used where required	0	0	г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	<u> </u>
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	_
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	- 0	0	

pecti	on	R-repeat (violation of the same code provision		_		
		Compliance Status	cos	R	W	
	OUT Utensils and Equipment					
45 O Food and nonfood-contact surfaces cleanable, properly of constructed, and used			0	0	1	
46 O 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	-	
49	0	Plumbing installed; proper backflow devices	0	0	- 2	
50 O Sewage and waste water properly disposed		Sewage and waste water properly disposed	0	0	- 2	
51	0	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				
55	0	Current permit posted	0	0	П	
56	0	Most recent inspection posted	0	0		
		Compliance Status	YES	NO	W	
		Non-Smokers Protection Act				
57		Compliance with TN Non-Smoker Protection Act	- 3%	0		
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0		

You have the right to request a h n (10) days of the date of the

04/16/2024

04/16/2024

Date

gnature of Person In Charge

**** 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.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information										
Establishment Name: Residence Inn Kitchen										
Establishment Number #: [605242948										
NSPA Survey - To be completed if										
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 per	rson attempting to gain entry	to submit acceptable f	orm of identification.							
"No Smoking" signs or the international "Non-S	moking" symbol are not con:	spicuously posted at ev	ery entrance.							
Garage type doors in non-enclosed areas are r	Garage type doors in non-enclosed areas are not completely open.									
Tents or awnings with removable sides or vent	s in non-enclosed areas are	not completely remove	d or open.							
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	prohibited.								
Smoking observed where smoking is prohibited	by the Act.									
Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fai	renhelt)						
Fi										
Equipment Temperature										
Description			Temperature (Fah	renheit)						
Food Temperature										
Description		State of Food	Temperature (Fah	renhelt)						

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Establishment Information



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Comments/Other Observations	
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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 Name: Residence Inn Kitchen			
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Comments/Other Observations (cont'd)			
A 1 1111 1 O A - / 41-11			
Additional Comments (cont'd)			
See last page for additional comments.			

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Sources							
Source Type:	Source:						
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Additional Comments							