TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

	111	RT A	9										O Fermer's Market Food Unit	()	
Estab	lishm	nent Na		Belle Meade Country Club- Patio Bar					Tva	e of E	Establi	shme	El Permanent O Mobile	7	5	
Addre	55			815 Belle Meade Blvd					.,,				O Temporary O Seasonal			
City				Nashville Time in	02	2:4	0 F	PM	_ A	M/P	M Th	me or	иt 02:55: PM АМ/РМ			
Inspec	tion	Date		04/12/2024 Establishment # 60532455	6		_	Emba	argoe	<u>d</u> 0)					
Purpo	se of	f Inspe	ction	Routine O Follow-up O Complaint			O Pr	elimir	ary		c	Cor	nsultation/Other			
Risk (Categ			O1 302 O3			O 4						up Required O Yes 觊 No Number of		62	
		Risk		ors are food preparation practices and employee ontributing factors in foodborne illness outbreak										tion		
				FOODBORNE ILLNESS RI												
IN=ir		npliance		ed compliance status (IN, OUT, NA, NO) for each sumbered liter OUT=not in compliance NA=not applicable NO=not observ		Reins							ech item as applicable. Deduct points for category or subciti spection R=repeat (violation of the same code provis			
			_	Compliance Status		R		Ē		_	_		Compliance Status		R	WT
\vdash	-	UT NA	NO	Supervision Person in charge present, demonstrates knowledge, and	-		_		IN	OUT	NA	NO	Cooking and Roheating of Time/Temperature Control For Safety (TCS) Foods			
18		O UT NA		performs duties Employee Health	0	0	5		00	0	×		Proper cooking time and temperatures Proper reheating procedures for hot holding	0	8	5
23		0		Management and food employee awareness; reporting	_	0	5	<u> </u>	IN	олт	NA	NO	Cooling and Holding, Date Marking, and Time as	Ť		
3 8	_		NO	Proper use of restriction and exclusion Good Hygienic Practices	0	0	-	18	0	0	XX	0	Public Health Control Proper cooling time and temperature	0	0	
4 2	87	0	0	Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	0	8	5		0		200	0	Proper hot holding temperatures Proper cold holding temperatures	0		
11	N O	UT NA	NO	Preventing Contamination by Hands				21		ŏ	ŵ		Proper cold noting temperatures Proper date marking and disposition	ŏ	ŏ	5
6 8 7 8	_	0 0	_	Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	0	0	5	22		0	×	-	Time as a public health control: procedures and records	0	٥	
8 8		0		alternate procedures followed Handwashing sinks property supplied and accessible		0	2	23	IN O	OUT	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	0	0	4
		UT NA O	NO	Approved Source Food obtained from approved source	0	0		-	IN	OUT		NO	food Highly Susceptible Populations	-	-	
10 C		00		Food received at proper temperature Food in good condition, safe, and unadulterated	8	0	5	24	0	0	x		Pasteurized foods used; prohibited foods not offered	0	0	5
12 (_	0 🐹	0	Required records available: shell stock tags, parasite destruction	ō	ō			IN	оυт	NA	NO	Chemicals		_	
		UT NA D 😹		Protection from Contamination Food separated and protected	-		4	25	0 炭	0	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	0	읭	5
14 8	κ (0 0		Food-contact surfaces: cleaned and sanitized	ŏ		5	Ē	IN	OUT	NA	NO	Conformance with Approved Procedures	Ľ	-	
15 🕅	8 0	0		Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	窝		Compliance with variance, specialized process, and HACCP plan	0	٥	5
			Goo	d Retail Practices are preventive measures to c	ontro	l the	intr	oduc	tion	ofp	atho	gens	, chemicals, and physical objects into foods.			
					GOO						5					
			ou	Finot in compliance COS=com Compliance Status		R		; inspe	iction				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
28		UT O Pas	steurize	Safe Food and Water d eggs used where required	0	0	1	4		NUT O	ood ar	nd no	Utensils and Equipment nfood-contact surfaces cleanable, properly designed,	0	0	
29 30				ice from approved source btained for specialized processing methods	8	8	2		-	- 0			and used	0	0	
	-	UT		Food Temperature Control				19			A second s		g facilities, installed, maintained, used, test strips	0	0	1
31			CONT CO	sing methods used: adequate equipment for temperature					-	_			itact surfaces clean	0		
32	\rightarrow	con	trol	ling methods used; adequate equipment for temperature	0	0	2	4	7	NUT	lonfoo	d-cor	ntact surfaces clean Physical Facilities	0		2
33	1	O Plat	trol nt food proved	properly cooked for hot holding thawing methods used	8	0	2	4	7 2 6 8 9	NUT O H	ionfoo	d-cor		0	8	2
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PH-2267 (Rev. 6-15)	Free food safety training class	sses are available each mor	nth at the county health department.	RDA 625
P192207 (Nev. 0-15)	Please call () 6153405620	to sign-up for a class.	104 023

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Belle Meade Country Club- Patio Bar Establishment Number #: 605324556

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-temperature dishwasher	Chlorine	50							

Equipment l'emperature					
Description	Temperature (Fahrenheit)				

Food Temperature	State of Food	Temperature (Fahrenheit

Oherstein	Mar I and a second	
Observed	VIOLATIONS	
Obocircu	rolauono	

Total # 2

Repeated # 0

37: Employee drink stored next to customer drink and clean utensils

47: Ice scoop handle is touching ice

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Belle Meade Country Club- Patio Bar

Establishment Number: 605324556

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 posted on-site. Staff is aware of reportable symptoms and illnesses.

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: Observed employees washing their hands at appropriate times and with correct technique.

7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

8: (IN): All handsinks are properly equipped and conveniently located for food employee use.

9: See source information.

10: (NO): No food received during inspection.

11: (IN) All food was in good, sound condition at time of inspection.

12:

13: No raw meat is present at site.

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: (NÁ) No raw animal foods served.

17: (NA) No TCS foods reheated for hot holding.

18: Proper cooling time and temperatures were not observed during the time of inspection.

19: (NA) Establishment does not hot hold TCS foods.

20: (NA) Establishment does not cold hold TCS foods.

21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 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: (NÁ) Establishment is not required to have a variance or HACCP plan, performs no special processes.

57: "No Smoking" signs or the international "No Smoking" symbol are conspicuously posted at every entrance.

58: Tobacco products are not sold.

***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.

Establishment Information

Establishment Name: Belle Meade Country Club- Patio Bar Establishment Number: 605324556

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Belle Meade Country Club- Patio Bar Establishment Number # 605324556

Sources			
Source Type:	Food	Source:	Sysco, Creation Gardens
Source Type:		Source:	

Additional Comments