



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

100

Establishment Name LUKES 32 BRIDGE 1ST FLOOR BAR Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 301 BROADWAY ☐ Temporary ☐ Seasonal
City Nashville Time in 02:40 PM AM / PM Time out 02:45 PM AM / PM
Inspection Date 04/03/2024 Establishment # 605256198 Embargoed 0
Purpose of Inspection ☐ Routine ☒ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☒ 1 ☐ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 0

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=In compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)										
Compliance Status															COS	R	WT	Compliance Status															COS	R	WT
Supervision																		Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																	
1	IN	OUT	NA	NO	Person in charge present, demonstrates knowledge, and performs duties.					16	IN	OUT	NA	NO	Proper cooking time and temperatures					17	IN	OUT	NA	NO	Proper reheating procedures for hot holding										
2	IN	OUT	NA	NO	Management and food employee awareness, reporting						18	IN	OUT	NA	NO	Proper cooling time and temperature					19	IN	OUT	NA	NO	Proper hot holding temperatures									
3	IN	OUT	NA	NO	Proper use of restriction and exclusion						20	IN	OUT	NA	NO	Proper cold holding temperatures					21	IN	OUT	NA	NO	Proper date marking and disposition									
Good Hygienic Practices																		Cooling and Holding, Date Marking, and Time as a Public Health Control																	
4	IN	OUT	NA	NO	Proper eating, tasting, drinking, or tobacco use						22	IN	OUT	NA	NO	Time as a public health control: procedures and records					23	IN	OUT	NA	NO	Consumer advisory provided for raw and undercooked food									
5	IN	OUT	NA	NO	No discharge from eyes, nose, and mouth							24	IN	OUT	NA	NO	Pasteurized foods used; prohibited foods not offered					25	IN	OUT	NA	NO	Food additives: approved and properly used								
Preventing Contamination by Hands																		Consumer Advisory																	
6	IN	OUT	NA	NO	Hands clean and properly washed							26	IN	OUT	NA	NO	Toxic substances properly identified, stored, used					27	IN	OUT	NA	NO	Compliance with variance, specialized process, and HACCP plan								
7	IN	OUT	NA	NO	No bare hand contact with ready-to-eat foods or approved alternate procedures followed																														
8	IN	OUT	NA	NO	Handwashing sinks properly supplied and accessible																														
Approved Source																		Highly Susceptible Populations																	
9	IN	OUT	NA	NO	Food obtained from approved source																														
10	IN	OUT	NA	NO	Food received at proper temperature																														
11	IN	OUT	NA	NO	Food in good condition, safe, and unadulterated																														
12	IN	OUT	NA	NO	Required records available: shell stock tags, parasite destruction																														
Protection from Contamination																		Chemicals																	
13	IN	OUT	NA	NO	Food separated and protected																														
14	IN	OUT	NA	NO	Food-contact surfaces: cleaned and sanitized																														
15	IN	OUT	NA	NO	Proper disposition of unsafe food, returned food not re-served																														

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES																											
OUT=not in compliance					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)																	
Compliance Status															COS	R	WT										
Safe Food and Water																											
28	OUT				Pasteurized eggs used where required					45	OUT				Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used												
29	OUT				Water and ice from approved source					46	OUT				Warewashing facilities, installed, maintained, used, test strips												
30	OUT				Variance obtained for specialized processing methods					47	OUT				Nonfood-contact surfaces clean												
Food Temperature Control																											
31	OUT				Proper cooling methods used; adequate equipment for temperature control					48	OUT				Physical Facilities												
32	OUT				Plant food properly cooked for hot holding					49	OUT				Hot and cold water available; adequate pressure												
33	OUT				Approved thawing methods used					50	OUT				Plumbing installed; proper backflow devices												
34	OUT				Thermometers provided and accurate					51	OUT				Sewage and waste water properly disposed												
Food Identification																											
35	OUT				Food properly labeled; original container; required records available					52	OUT				Toilet facilities: properly constructed, supplied, cleaned												
Prevention of Food Contamination																											
36	OUT				Insects, rodents, and animals not present					53	OUT				Garbage/refuse properly disposed; facilities maintained												
37	OUT				Contamination prevented during food preparation, storage & display					54	OUT				Physical facilities installed, maintained, and clean												
38	OUT				Personal cleanliness					55	OUT				Adequate ventilation and lighting; designated areas used												
39	OUT				Wiping cloths: properly used and stored					56	OUT				Administrative Items												
40	OUT				Washing fruits and vegetables					57	OUT				Current permit posted												
Proper Use of Utensils																											
41	OUT				In-use utensils; properly stored					58	OUT				Most recent inspection posted												
42	OUT				Utensils, equipment and linens; properly stored, dried, handled					Compliance Status					YES	NO	WT										
43	OUT				Single-use/single-service articles; properly stored, used					Non-Smokers Protection Act																	
44	OUT				Gloves used properly					59	OUT				Compliance with TN Non-Smoker Protection Act												
																			58	OUT				Tobacco products offered for sale			
																			59	OUT				If tobacco products are sold, NSPA survey completed			

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 04/03/2024 Signature of Environmental Health Specialist [Signature] Date 04/03/2024

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

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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

Description	Temperature (Fahrenheit)

Food Temperature

Description	State of Food	Temperature (Fahrenheit)

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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.

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Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

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Sources

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Additional Comments

All critical items corrected.