



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

83

Establishment Name Red Bicycle Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 1200 5th N. Ave. ☐ Temporary ☐ Seasonal
City Nashville Time in 01:30 PM AM / PM Time out 03:00 PM AM / PM
Inspection Date 03/21/2024 Establishment # 605226605 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 33

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

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

OUT=not in compliance					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)																													
Compliance Status															COS	R	WT	Compliance Status															COS	R	WT				
OUT																		OUT																					
Safe Food and Water																																							
28	<input type="radio"/>	Pasteurized eggs used where required														<input type="radio"/>	<input type="radio"/>	1	45	<input checked="" type="radio"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used														<input type="radio"/>	<input type="radio"/>	1		
29	<input type="radio"/>	Water and ice from approved source														<input type="radio"/>	<input type="radio"/>	2	46	<input type="radio"/>	Warewashing facilities, installed, maintained, used, test strips														<input type="radio"/>	<input type="radio"/>	1		
30	<input type="radio"/>	Variance obtained for specialized processing methods														<input type="radio"/>	<input type="radio"/>	1	47	<input checked="" type="radio"/>	Nonfood-contact surfaces clean														<input type="radio"/>	<input type="radio"/>	1		
Food Temperature Control																																							
31	<input type="radio"/>	Proper cooling methods used; adequate equipment for temperature control														<input type="radio"/>	<input type="radio"/>	2	Physical Facilities																				
32	<input type="radio"/>	Plant food properly cooked for hot holding														<input type="radio"/>	<input type="radio"/>	1	48	<input type="radio"/>	Hot and cold water available; adequate pressure														<input type="radio"/>	<input type="radio"/>	2		
33	<input type="radio"/>	Approved thawing methods used														<input type="radio"/>	<input type="radio"/>	1	49	<input type="radio"/>	Plumbing installed; proper backflow devices														<input type="radio"/>	<input type="radio"/>	2		
34	<input type="radio"/>	Thermometers provided and accurate														<input type="radio"/>	<input type="radio"/>	1	50	<input type="radio"/>	Sewage and waste water properly disposed														<input type="radio"/>	<input type="radio"/>	2		
Food Identification																				51	<input checked="" type="radio"/>	Toilet facilities: properly constructed, supplied, cleaned														<input type="radio"/>	<input type="radio"/>	1	
35	<input type="radio"/>	Food properly labeled; original container; required records available														<input type="radio"/>	<input type="radio"/>	1	52	<input type="radio"/>	Garbage/refuse properly disposed; facilities maintained														<input type="radio"/>	<input type="radio"/>	1		
Prevention of Food Contamination																				53	<input checked="" type="radio"/>	Physical facilities installed, maintained, and clean														<input type="radio"/>	<input type="radio"/>	1	
36	<input type="radio"/>	Insects, rodents, and animals not present														<input type="radio"/>	<input type="radio"/>	2	54	<input type="radio"/>	Adequate ventilation and lighting; designated areas used														<input type="radio"/>	<input type="radio"/>	1		
37	<input checked="" type="radio"/>	Contamination prevented during food preparation, storage & display														<input type="radio"/>	<input type="radio"/>	1	Administrative Items																				
38	<input type="radio"/>	Personal cleanliness														<input type="radio"/>	<input type="radio"/>	1	55	<input type="radio"/>	Current permit posted														<input type="radio"/>	<input type="radio"/>	0		
39	<input type="radio"/>	Wiping cloths: properly used and stored														<input type="radio"/>	<input type="radio"/>	1	56	<input type="radio"/>	Most recent inspection posted														<input type="radio"/>	<input type="radio"/>			
40	<input type="radio"/>	Washing fruits and vegetables														<input type="radio"/>	<input type="radio"/>	1	Compliance Status																				
Proper Use of Utensils																				Non-Smokers Protection Act																			
41	<input checked="" type="radio"/>	In-use utensils; properly stored														<input type="radio"/>	<input type="radio"/>	1	57		Compliance with TN Non-Smoker Protection Act														<input type="radio"/>	<input checked="" type="radio"/>			
42	<input type="radio"/>	Utensils, equipment and linens; properly stored, dried, handled														<input type="radio"/>	<input type="radio"/>	1	58		Tobacco products offered for sale														<input type="radio"/>	<input type="radio"/>	0		
43	<input checked="" type="radio"/>	Single-use/single-service articles; properly stored, used														<input type="radio"/>	<input type="radio"/>	1	59		If tobacco products are sold, NSPA survey completed														<input type="radio"/>	<input type="radio"/>			
44	<input type="radio"/>	Gloves used properly														<input type="radio"/>	<input type="radio"/>	1																					

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 Donnie Date 03/21/2024 Signature of Environmental Health Specialist DS Date 03/21/2024

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

Establishment Name:	Red Bicycle
Establishment Number #:	605226605

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.

Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
3 compartment sink	Quaternary	200	
Sanitizer bucket	Quaternary	200	

Description	Temperature (Fahrenheit)
M3 Cooler	34
Asber cooler	40
True cooler	41
Atosa reach in freezer	11

Description	State of Food	Temperature (Fahrenheit)
Ham deli meat in asber cooler	Cold Holding	40
Sliced tomatoes in asber cooler	Cold Holding	40
Precooked sausage patty in cooler	Cold Holding	41
Container shredded mixed cheese in prep cooler	Cold Holding	40

Observed Violations

Total # 11

Repeated # 0

1: Persons in charge have been marked 5th repeat for cold holding violation for having liquid raw eggs at room temperature reading above 41F and no time policy in place. Corrective Action: follow up required with no scheduled date but tentatively within 10days. Notified Person in charge permit may be revoked upon review per 5th repeat. Management will contact Person in charge to schedule meeting with operator if necessary.

20: Container of raw liquid egg on ice bath reading 56F for undetermined amount of time. Embargoed. Employee states they just changed ice, however ice bath is not adequate by not surrounding entire container. Time policy made from last inspection is not on site or implemented. New manager for location, Sadie, contacted over phone is unaware of time policy.

37: Roll of toilet paper stored on top of apples.

41: Observed In use scoop for deli meat in prep cooler stored in container where handle is touching food.

43: Several boxes of single use items such paper cups stacked and stored directly on ground near back door.

43: Single use small black ramekin observed stored in tomato container as scoop in asber cooler.

45: Cutting boards of both prep coolers observed excessively worn with deep knife marks and discoloration.

47: Exterior and interior of most coolers observed dirty and sticky with food buildup.

47: Interior of ice machine at coffee bar area observed excessively dirty with black buildup.

51: Unisex restroom missing a covered waste bin.

53: Gasket on right door of M3 cooler in poor repair coming off of door.

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: Red Bicycle

Establishment Number : 605226605

Comments/Other Observations

- 2: Available.
- 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: Not observed.
- 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.
- 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: Not observed.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: No cooling.
- 19: (NO) TCS food is not being held hot during inspection.
- 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: Require no smoking sign on all entrances.
- 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.

Establishment Information

Establishment Name: Red Bicycle

Establishment Number : 605226605

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

Establishment Information

Establishment Name: Red Bicycle
Establishment Number #: 605226605

Sources

Source Type:	Water	Source:	Municipal
Source Type:	Food	Source:	US Foods
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments

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