



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
91

Establishment Name: Liz's Kitchen
Address: 107 Memorial Drive
City: Nashville
Inspection Date: 04/16/2024
Time in: 12:40 PM
Time out: 01:55 PM
Risk Category: 03
Number of Seats: 83

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.)

Table with 2 main columns: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures.

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

GOOD RETAIL PRACTICES

Table with 2 main columns: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act.

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.

Signature of Person In Charge: [Signature] Date: 04/16/2024
Signature of Environmental Health Specialist: [Signature] Date: 04/16/2024

TENNESSEE DEPARTMENT OF HEALTH  
 DIVISION OF ENVIRONMENTAL HEALTH  
 FOOD INSPECTION DATA



**Establishment Information**

Establishment Name: Liz's Kitchen  
 Establishment Number #: 605215373

**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	Chlorine	50	

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
Prep cooler	38
Dukers upright refrigerator next to ice machine	35
Upright silver freezer in back area	-1
Saturn upright freezer in back area	-8

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Cook potatoes on steam table	Hot Holding	146
Spaghetti with meat sauce on steam table	Hot Holding	144
Cook green beans on steam table	Hot Holding	174
Cook salmon on steam table	Hot Holding	145
Cook fish out of deep fryer	Cooking	183
Cook spaghetti sauce with meat in warmer	Hot Holding	145
Cook salmon in warmer	Hot Holding	143
Cook slice tomatoes on prep cooler	Cold Holding	40
Cut lettuce on prep cooler	Cold Holding	40
Pork chop out of deep fryer	Cooking	201
Sliced tomatoes inside of prep cooler	Cold Holding	38
Raw bacon in Dukers upright refrigerator	Cold Holding	41
Mac and cheese in whirlpool refrigerator	Cold Holding	36
Cook corn in refrigerator whirlpool	Cold Holding	35
milk in refrigerator	Cold Holding	36

**Observed Violations**

**Total # 6**

**Repeated # 0**

- 19: Cook pork chops on steam table reading at 129F. Must be 135 F or above ( CA) embargo
- 20: Cole slaw on ice reading at 50F? Employee stated it was just brought out. Ice is only on the bottom of container. ( CA) removed to add ice on the bottom and around container after doing a quick chill
- 37: Open bottle of vanilla coke on table in kitchen near microwave with seal broken and not full
- 39: Wet wipe cloth laying out not in sanitizer solution in kitchen
- 47: Blade of can opener dirty
- 52: Dumpster is leaking outside



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**Comments/Other Observations**

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Have a health policy
- 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 dish washer wash hands after handling dirty dishes before handling clean dishes
- 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 food 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: See food temperature chart
- 17: (NO) No TCS foods reheated during inspection.
- 18: Cooling is done with ice bath
- 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: Have a consumer advisory
- 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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***Comments/Other Observations (cont'd)***

***Additional Comments (cont'd)***

***See last page for additional comments.***

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**Sources**

Source Type: Food Source: GFS, Rest Depot. And Hasley

Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

**Additional Comments**