# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT SCORE

1744 - DO.			io.								O Fermer's Market Food Unit									
Est	ablisi	nem	t Nar		REDNECK F	RIVIERA -KITC	HEN & BA	R 2	ND			Turn	o of E	stabli		E Dormonant OM				
Adx	iress				208 Broadwa	ay						1.34		SIGUE	511110	O Temporary O Se	asonal			
City	,				Nashville		Time in	01	1:1	5 P	M	AJ	4/P	и ті	me ou	ut 02:00: PM A	M / PM			
,		n Da	ta		03/19/202	4 Establishment #						_	d 0							
		of In			MRoutine	O Follow-up	OComplaint			- O Pre			-		0.000	nsultation/Other				
		egon		20011	01	\$12	03			04		,		-			O No Number of S	Coate	39	8
Na	N CB		r		ors are food prep	aration practices a	and employee		vior	s mo				rep	orted	to the Centers for Disc	ase Control and Prever			-
				as c	ontributing facto			_					_	_		control measures to pr	event illness or injury.			
		(11	rk de	elgne	ted compliance status											INTERVENTIONS ach item as applicable. Deduc	t points for category or subcat	egory.	)	
IN	⊧in c	ompii	ance			e NA=not applicable	NO=not observe		R		\$=007	recte	d on-si	te duri	ng ins	pection R=repeat ( Compliance Sta	violation of the same code provis		L D I	WT
	IN	OUT	NA	NO	Comp	Supervision		000	1~1		h	IN	OUT	NA	NO		g of Time/Temperature	000	~ 1	
1	展	0				esent, demonstrates kn	owledge, and	0	0	5	16	0	0	0		Control For Saf Proper cooking time and ten	ety (TCS) Foods			
		OUT	NA	NO		Employee Health						ŏ	ŏ	ŏ		Proper reheating procedures		ŏ	00	5
2	XX	8			Management and to Proper use of restric	od employee awarenes tion and exclusion	ss; reporting	6	0	5		IN	оυт	NA	NO		te Marking, and Time as aith Control			
	IN	OUT	NA	NO		d Hygienic Practices	•	-	-			X	0	0	0	Proper cooling time and tem		0		_
4	XX	8				g. drinking, or tobacco eyes, nose, and mouth	use	0	0	5		20	00	0		Proper hot holding temperat Proper cold holding tempera		0	00	
	IN	OUT O	NA	NO		g Contamination by	Hands					X		Ò		Proper date marking and dis			ŏ	5
6 7	直截	0	0	0	No bare hand contain	ct with ready-to-eat foor	ds or approved	6	0	5	22	0	0	×		Time as a public health cont		0	0	
· 1	0	23		-	alternate procedures Handwashing sinks	s followed properly supplied and a	accessible		0	2	23	N 0	OUT	NA	NO	Consume Consumer advisory provided	for raw and undercooked	0	0	
9	IN 宸		NA	NO	Food obtained from	Approved Source approved source		0	0	_		IN	OUT	NA	NO	food Highly Suscept	ble Populations	Ľ	<u> </u>	-
10	0	0	0	8	Food received at pro		enterd		0	5	24	0	0	25		Pasteurized foods used; pro		0	0	5
12	<u>×</u>	0	82	0	Required records av	vailable: shell stock tags		6	6	Ť	H	IN	OUT	NA	NO	Cher	nicals			
H	IN	OUT	NA	NO	destruction Protect	tion from Contamina	ition	-	-	_	25	0	0	25		Food additives: approved an	d properly used	0	ा	
		8			Food separated and	protected es: cleaned and sanitiz	nd	8	0	4	26	O IN	Ж OUT	NA	NO	Toxic substances properly is	entified, stored, used	0	ō	•
	ñ X	0	Ť	1	Proper disposition of	f unsafe food, returned		6	6	2	27	0	0	2		Compliance with variance, s		0	0	5
	~	•			served			-	-	-	_	•	•	~		HACCP plan		-	-	-
				Goo	d Retail Practice	s are preventive m	neasures to co	ontro	l the	intro	duc	tion	of p	atho	gens	, chemicals, and physic	al objects into foods.			
				0	T=not in compliance		COS=corre			ar/J			1CES	3		P_nament (used at	on of the same code provision)			
		0.117	_		Compl	iance Status	000-0010		R		Ĕ			_	_	Compliance St	atus	COS	R	WT
	8		Past		ed eggs used where r			0	0	1	4	_	UT D	ood a	nd no	Utensils and Equi infood-contact surfaces clean		0	0	1
	9 10				lice from approved s obtained for specialize	ource ed processing methods		8	8	2	$\vdash$	+	- 0			and used				
		OUT	-			perature Control		1			46		-			g facilities, installed, maintain	ed, used, test strips	0	0	1
3	и		cont		oling methods used; a	adequate equipment fo	r temperature	0	0	2	47	_	D N UT	omoo	a-con	tact surfaces clean Physical Facili	ties	0	0	1
-	2				properly cooked for I thawing methods use			8	8	1	42	_	-			water available; adequate p stalled; proper backflow device		8	8	2
	4				eters provided and ac			ŏ	ŏ	1	50	_			- T	waste water properly dispos		0	0	2
		OUT				identification					51	_				es: properly constructed, supp			0	1
3	5	O OUT	Food	1 prop		container; required reco		0	0	1	53			-		use properly disposed; faciliti lities installed, maintained, ar		0	0	1
3	6	0.00								2	54	_	-			ntilation and lighting; designa		0	0	1
,	7	-		_		g food preparation, stor	rana & disnlav	0	0 0	1		0	υт			Administrative				
	8	_			cleanliness	group preparation, and	iede a gishiak	0	0	1	55			ument	perm	nit posted		0	0	
- 3	9	Ó	Wipi	ng cic	ths; properly used an	nd stored		0	0	1	54					inspection posted		0	0	0
-4	0	OUT	_	hingt	ruits and vegetables Proper I	Use of Utensils		0	0	1	H					Compliance Str Non-Smokers F		YES	NO	WT
	1	_			nsils; properly stored	properly stored, dried,	handlad		8	1	57					with TN Non-Smoker Protect ducts offered for sale	ion Act		8	0
4	3	0	Sing	le-use	single-service article	es; properly stored, use		0	0	1	53	<u>,</u>				oducts are sold, NSPA surve	y completed	ŏ		Ů.
	4				ed properly				0	1										
serv	ice e	stablis	hmer	st perm	nit. Items identified as o	constituting imminent hea	ith hazards shall b	e corre	cted i	mmedi	ately o	or ope	ration	s shal	ceas	e. You are required to post the	cal risk factor may result in revo food service establishment perm	it in a i	consp	icuous
man repk						t in a conspicuous manne -708, 68-14-709, 68-14-711,				t a hea	nng n	egard	ing thi	s repo	rt by f		commissioner within ten (10) day	s of the	e date	of this
03/19/						19/2	2024	1			).	u	2	and a		03/1	.9/2	2024		
Sig	natu	re of	Pers	ion In	Charge				-	Date	Sig	natu	re of	Envir	onme	ental Health Specialist				Date
_						Additional food safety	information can	n be fo	ound	on ou	web	site,	http:	//tn.g	ov/h	ealth/article/eh-foodservi	ce ****			
PH	2267	(Rev.	6-15	)		Free food safety	training classe	s are	ava	ilable	eacl	h ma	onth a	at the	cou	inty health department.			R	DA 629
		Please call (					16	) 6153405620 to sign-up for a class.						1						

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information Establishment Name: REDNECK RIVIERA -KITCHEN & BAR 2ND FLR

Establishment Number #: 605254982

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-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.	
arage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	1
moking observed where smoking is prohibited by the Act.	+

Warewashing Info			
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
3-compartment sink	QA	150	

Equipment l'emperature					
Description	Temperature (Fahrenheit)				
Walk in cooler	44				
Preptable-cooler	36				

Food Temperature		
Decoription	State of Food	Temperature (Fahrenheit)
Baked beans in Walk in cooler - prepped 30min	Cooling	61
Diced tomatoes in Walk in cooler	Cold Holding	39
Sour cream on Preptable-cooler	Cold Holding	35
Red sauce on Preptable-cooler	Cold Holding	34
Hotdogs in Preptable-cooler	Cold Holding	35
Queso sauce in steam well 1	Hot Holding	155
Cooked pulled pork in steam well 2	Hot Holding	186

#### Observed Violations

Total # 7 Repeated # ()

8: Second floor bar does not have hot water. CA: PIC notified to open a maintenance ticket.

8: No hot water available at kitchen hand sink. CA: PIC notified to open maintenance ticket.

8: Sanitizer bucket stored in kitchen hand sink. CA: repved.

26: Unlabeled white jug - liquid contents unknown, stored below 3-compartment sink. CA: discarded.

26: Unlabeled chemical spray bottle containing a yellow liquid stored at kitchen hand sink. CA: emptied.

42: Spout caps at second floor bar stored in standing water.

46: No QA test strips.

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### Establishment Information

Establishment Name: REDNECK RIVIERA -KITCHEN & BAR 2ND FLR

Establishment Number : 605254982

#### Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: Posted.

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: Employees washing hands.

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

9: Food source(s) listed.

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: No cooking performed during inspection.

17: (NO) No TCS foods reheated during inspection.

18: Food temps listed.

19: Food temps listed.

20: Food temps listed.

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.

24: (NA) A highly susceptible population is not served.

25: (NA) Establishment does not use any additives or sulfites on the premises.

27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes. 57:

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.

## Establishment Information

Establishment Name: REDNECK RIVIERA -KITCHEN & BAR 2ND FLR Establishment Number : 605254982

Comments/Other Observations (cont'd)

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

## Establishment Information

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SourcesSource Type:FoodSource:Gfs, ajax, lipmanSource Type:WaterSource:CitySource Type:Source:Source:Source Type:Source:Source:Source Type:Source:Source:

### Additional Comments