



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

99

Establishment Name Opryland Hotel - Delta Banquet (Ballroom B) Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 2800 Opryland Dr. ☐ Temporary ☐ Seasonal
City Nashville Time in 04:06 PM AM / PM Time out 04:20 PM AM / PM
Inspection Date 03/19/2024 Establishment # 605225245 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				
	IN	OUT	NA	NO	Supervision									IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods											
1	☒	☐			Person in charge present, demonstrates knowledge, and performs duties					☐	☐	5	16	☐	☐	☐	☒	Proper cooking time and temperatures					☐	☐	5				
	IN	OUT	NA	NO	Employee Health								17	☐	☐	☐	☒	Proper reheating procedures for hot holding					☐	☐					
2	☒	☐			Management and food employee awareness, reporting					☐	☐	5		IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control											
3	☒	☐			Proper use of restriction and exclusion					☐	☐		18	☒	☐	☐	☐	Proper cooling time and temperature					☐	☐	5				
	IN	OUT	NA	NO	Good Hygienic Practices								19	☒	☐	☐	☐	Proper hot holding temperatures					☐	☐					
4	☒	☐		☐	Proper eating, tasting, drinking, or tobacco use					☐	☐	20	☒	☐	☐		Proper cold holding temperatures					☐	☐						
5	☒	☐		☐	No discharge from eyes, nose, and mouth					☐	☐	21	☒	☐	☐	☐	Proper date marking and disposition					☐	☐						
	IN	OUT	NA	NO	Preventing Contamination by Hands							<td>22</td> <td>☐</td> <td>☐</td> <td>☒</td> <td>☐</td> <td colspan="5">Time as a public health control: procedures and records</td> <td>☐</td> <td>☐</td> <td></td>	22	☐	☐	☒	☐	Time as a public health control: procedures and records					☐	☐					
6	☒	☐		☐	Hands clean and properly washed					☐	☐	5		IN	OUT	NA	NO	Consumer Advisory											
7	☒	☐		☐	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					☐	☐		23	☒	☐	☐		Consumer advisory provided for raw and undercooked food					☐	☐	4				
8	☒	☐			Handwashing sinks properly supplied and accessible					☐	☐	2		IN	OUT	NA	NO	Highly Susceptible Populations											
	IN	OUT	NA	NO	Approved Source							<td>24</td> <td>☐</td> <td>☐</td> <td>☒</td> <td></td> <td colspan="5">Pasteurized foods used; prohibited foods not offered</td> <td>☐</td> <td>☐</td> <td>5</td>	24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered					☐	☐	5				
9	☒	☐			Food obtained from approved source					☐	☐	5		IN	OUT	NA	NO	Chemicals											
10	☐	☐	☐	☒	Food received at proper temperature					☐	☐		25	☐	☐	☒		Food additives: approved and properly used					☐	☐	5				
11	☒	☐			Food in good condition, safe, and unadulterated					☐	☐		26	☒	☐		Toxic substances properly identified, stored, used					☐	☐						
12	☐	☐	☒	☐	Required records available: shell stock tags, parasite destruction					☐	☐			IN	OUT	NA	NO	Conformance with Approved Procedures											
	IN	OUT	NA	NO	Protection from Contamination							<td>27</td> <td>☐</td> <td>☐</td> <td>☒</td> <td></td> <td colspan="5">Compliance with variance, specialized process, and HACCP plan</td> <td>☐</td> <td>☐</td> <td>5</td>	27	☐	☐	☒		Compliance with variance, specialized process, and HACCP plan					☐	☐	5				
13	☒	☐	☐		Food separated and protected					☐	☐	4																	
14	☒	☐	☐		Food-contact surfaces: cleaned and sanitized					☐	☐	5																	
15	☒	☐			Proper disposition of unsafe food, returned food not re-served					☐	☐	2																	

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	Compliance Status				COS	R	WT				
Safe Food and Water								Utensils and Equipment									
28	OUT	☐	Pasteurized eggs used where required	☐	☐	1	45	OUT	☐	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	☐	☐	1				
29	☐	Water and ice from approved source	☐	☐	2	46	☐	Warewashing facilities, installed, maintained, used, test strips	☐	☐	1						
30	☐	Variance obtained for specialized processing methods	☐	☐	1	47	☐	Nonfood-contact surfaces clean	☐	☐	1						
Food Temperature Control								Physical Facilities									
31	OUT	☐	Proper cooling methods used; adequate equipment for temperature control	☐	☐	2	48	OUT	☐	Hot and cold water available; adequate pressure	☐	☐	2				
32	☐	Plant food properly cooked for hot holding	☐	☐	1	49	☐	Plumbing installed; proper backflow devices	☐	☐	2						
33	☐	Approved thawing methods used	☐	☐	1	50	☐	Sewage and waste water properly disposed	☐	☐	2						
34	☐	Thermometers provided and accurate	☐	☐	1	51	☐	Toilet facilities: properly constructed, supplied, cleaned	☐	☐	1						
Food Identification								Administrative Items									
35	OUT	☐	Food properly labeled; original container; required records available	☐	☐	1	52	OUT	☐	Current permit posted	☐	☐	0				
Prevention of Food Contamination								56	☐	Most recent inspection posted	☐	☐	0				
36	☐	Insects, rodents, and animals not present	☐	☐	2					Compliance Status				YES	NO	WT	
37	☒	Contamination prevented during food preparation, storage & display	☐	☐	1					Non-Smokers Protection Act							
38	☐	Personal cleanliness	☐	☐	1	57	☐	Compliance with TN Non-Smoker Protection Act	☒	☐	0						
39	☐	Wiping cloths; properly used and stored	☐	☐	1	58	☐	Tobacco products offered for sale	☐	☐	0						
40	☐	Washing fruits and vegetables	☐	☐	1	59	☐	If tobacco products are sold, NSPA survey completed	☐	☐	0						
Proper Use of Utensils																	
41	OUT	☐	In-use utensils; properly stored	☐	☐	1											
42	☐	Utensils, equipment and linens; properly stored, dried, handled	☐	☐	1												
43	☐	Single-use/single-service articles; properly stored, used	☐	☐	1												
44	☐	Gloves used properly	☐	☐	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

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



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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)

Observed Violations

Total # 1

Repeated # 0

37:

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Comments/Other Observations

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***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:	Source:
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Additional Comments