TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

and the second																			
Establishment Name				Bankers Alley Hotel, Tapestry Collection Banquet 221 2nd Avenue North Type of Establishment															
Address				221 2nd Avenue North Type of Establishment O Mobile O Temporary O Seasonal										/					
City				Nashville		Time in	01	L:2	5 P	M	A	M/P	м ті	me or	и 01:45: РМ АМ/РМ				
		on D	ate		03/19/2024 Establishment # 605315219 Embargoed 0														
			ispec		Routine	O Follow-up	O Complaint			- O Pre		-	-		Cor	nsultation/Other			
Risi	Ca	tegor	y		O 1	882	03			04				Fo	low-	up Required O Yes 🕄 No Number of S	Seats		
Г		F	isk													I to the Centers for Disease Control and Prever control measures to prevent illness or injury.	tion		
						FOODBO	RNE ILLNESS RI	SK F	ACTO	ORS	AND	PU	BLIC	HEA	LTH	INTERVENTIONS			
				algna					ltema							ach Hem as applicable. Deduct points for category or subcat	_		
Ē	_	ompi	_	_		pliance NA=not applicable ompliance Status	NO=not observ		R		Ē	recie	u on-s	ne our	ng ins	pection R=repeat (violation of the same code provis Compliance Status		R	WT
Щ	_	-	NA	NO	Person in char	Supervision ge present, demonstrates	inculation and			_		IN	ουτ	NA	NO	Cooking and Roheating of Time/Temperature Control For Safety (TCS) Foods			
1	邕		NA	NO	performs duties		Niomesge, and	0	0	5		8	8	0		Proper cooking time and temperatures Proper reheating procedures for hot holding	0	0	5
2	X	0		110		ind food employee awarer	ess; reporting	_	0	5	Ë,	IN	олт		NO	Cooling and Holding, Date Marking, and Time as	Ĕ		
3	窝 IN		NA	NO	,	estriction and exclusion Good Hygienic Practic	-	0	0	<u> </u>	18	0	0	0		Public Health Control Proper cooling time and temperature	0		
4	0	0	-		Proper eating.	tasting, drinking, or tobaco	co use	0	2	5	19	0	0	0		Proper hot holding temperatures	0	0	
	IN		NA		Preve	rom eyes, nose, and mout enting Contamination			0			ô	ô	<u>家</u> 0	2	Proper cold holding temperatures Proper date marking and disposition	00	00	5
6	0 0	0	0	义		nd properly washed contact with ready-to-eat f	oods or approved	0	0	5	22		0	×		Time as a public health control: procedures and records	0	0	
8	X	0			alternate proce Handwashing s	dures followed sinks properly supplied an	d accessible	-	0	2	23	IN O	OUT	NA X	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	0	0	4
9	IN 嵐		NA	NO	Food obtained	Approved Source from approved source		0	0	_		IN	OUT		NO	food Highly Susceptible Populations	Ľ	_	-
	0 ※		0	2		at proper temperature ondition, safe, and unadu	terated	8	0	5	24	0	0	83		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0	ō	×	0		ds available: shell stock t		ō	ō			IN	OUT	NA	NO	Chemicals		_	
43			NA O	NO	Pro	d and protected	nation		ि		25	0 炭	00	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	0	<u> </u>	5
			ŏ		Food-contact s	urfaces: cleaned and san			ŏ		20	IN	_	NA	NO	Conformance with Approved Procedures	Ĕ		
15	X	0			Proper disposit served	tion of unsafe food, return	ed food not re-	0	0	2	27	0	0	窝		Compliance with variance, specialized process, and HACCP plan	0	0	5
Г				Goo	d Retail Prac	ctices are preventive	measures to co	ntro	the	intro	oduc	tion	ofp	atho	gens	, chemicals, and physical objects into foods.			
								GOO						8					
F	_			00	T=not in complian Co	ce Smpliance Status	COS=com		R R		inspe	ction				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
	8	OUT		eurize	Sa ed eggs used wi	fe Food and Water here required		0	0	1	4		NUT O F	ood a	nd no	Utensils and Equipment nfood-contact surfaces cleanable, properly designed,			
	9 0	0	Wat	er and	lice from appro-	ved source cialized processing metho	ds	0	0	2	\vdash	+	° (and used	0	0	1
		OUT			Food	Temperature Control sed; adequate equipment		_			4	-	-			g facilities, installed, maintained, used, test strips ntact surfaces clean	0	0	1
	1	0	cont	rol	-		ior temperature	0	0	2		0	UT			Physical Facilities			
	2 3				thawing method	d for hot holding ds used			Ō	1	4	9	-			I water available; adequate pressure stalled; proper backflow devices	00	0	2
3	4	0		mom	eters provided a	nd accurate ood identification		0	0	1	5		-			waste water properly disposed s: properly constructed, supplied, cleaned	0	0	2
3	5	0	Food	d prop	erly labeled; ori	ginal container; required r	ecords available	0	0	1	5	_		Sarbaç	e/refi	use properly disposed; facilities maintained	0	0	1
		OUT				on of Feed Contaminat	ion				5	_	-			lities installed, maintained, and clean	0	0	1
⊢	6	0	-			nais not present		0	0	2	5	-	-	vaequa	ne ve	ntilation and lighting; designated areas used	0	0	1
	7 8	0			ation prevented	during food preparation, s	torage & display	0	0	1	5		UT O C			Administrative items nit posted	0		
3	9	Ó	Wipi	ng cic	ths; properly us			0	0	1						inspection posted	0	0	0
H	0	OUT				per Use of Utensils		0	0	1	\vdash					Compliance Status Non-Smokers Protection Act			WT
R	1 2				nsils; properly si squipment and li	tored inens; properly stored, drie	id. handled		8		5					with TN Non-Smoker Protection Act ducts offered for sale	No.	읭	0
43 O Single-use/single-service articles; properly stored, used O O 1 44 O Gloves used properly O O 1								0	0										
		o com	ect an	y viola	ations of risk fact											Repeated violation of an identical risk factor may result in revo			
man	ner a	nd po	ist the	most	recent inspection		nner. You have the rig	phe to n	equest							e. You are required to post the food service establishment perm fling a written request with the Commissioner within ten (10) day			
repo	. 1	A.		5						1			7,		7_	Anto	0.274	0/2	2024
Sie	hati	re d	Pere	ion In	Charge		03/2	19/2		Date	4	Inat	U		onm	Intal Health Spezialist	03/1	.9/2	2024
	-art/si					**** Additional food safe	ety information car	be fo			r web					ealth/article/eh-foodservice ****			2-010
							r									inty health department			

PH-2267 (Rev. 6-15)	Free food safety training class		th at the county health department.	RDA 629
1192201 (Nev. 0-10)	Please call () 6153405620	to sign-up for a class.	104.025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Bankers Alley Hotel, Tapestry Collection Banquet Establishment Number #: 605315219

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
Hightemp washer			165						

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Reach-in cooler	70				
Reach-in cooler 2	41				
Reach-in cooler 3	40				

ood Temperature	State of Food	Temperature (Fahrenheit

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Establishment Number : 605315219

Comments/Other Observations

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

- 2: An employee health policy is present.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (N.O.) No food workers present.
- 5: (N.O.) No food workers present at the time of inspection.
- 6: No food workers present
- 7: (NO) No food workers present during the inspection.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See source info
- 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 food cooked during inspection
- 17: (NO) No TCS foods reheated during inspection.
- 18: No food cooled during inspection
- 19: (NO) TCS food is not being held hot during inspection.
- 20: (NA) Establishment does not cold hold TCS foods.
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 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: 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.

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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:	Sysco, creation	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments

No TCS foods held in kitchen at time of inspection. Hand sinks and warewashing facilities operational.