



# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

99

Establishment Name Brentwood Suites - FOOD Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile  
Address 622 Church St E ☐ Temporary ☐ Seasonal  
City Brentwood Time in 12:50 PM AM / PM Time out 01:10 PM AM / PM  
Inspection Date 04/15/2024 Establishment # 605160169 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 10

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

**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		
<b>Safe Food and Water</b>																			
28	OUT				Pasteurized eggs used where required					45	OUT				Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used				
29	OUT				Water and ice from approved source					46	OUT				Warewashing facilities, installed, maintained, used, test strips				
30	OUT				Variance obtained for specialized processing methods					47	OUT				Nonfood-contact surfaces clean				
<b>Food Temperature Control</b>																			
31	OUT				Proper cooling methods used; adequate equipment for temperature control					<b>Physical Facilities</b>									
32	OUT				Plant food properly cooked for hot holding					48	OUT				Hot and cold water available; adequate pressure				
33	OUT				Approved thawing methods used					49	OUT				Plumbing installed; proper backflow devices				
34	OUT				Thermometers provided and accurate					50	OUT				Sewage and waste water properly disposed				
<b>Food Identification</b>																			
35	OUT				Food properly labeled; original container; required records available					51	OUT				Toilet facilities: properly constructed, supplied, cleaned				
<b>Prevention of Food Contamination</b>																			
36	OUT				Insects, rodents, and animals not present					52	OUT				Garbage/refuse properly disposed; facilities maintained				
37	OUT				Contamination prevented during food preparation, storage & display					53	OUT				Physical facilities installed, maintained, and clean				
38	OUT				Personal cleanliness					54	OUT				Adequate ventilation and lighting; designated areas used				
39	OUT				Wiping cloths: properly used and stored					<b>Administrative Items</b>									
40	OUT				Washing fruits and vegetables					55	OUT				Current permit posted				
<b>Proper Use of Utensils</b>																			
41	OUT				In-use utensils; properly stored					56	OUT				Most recent inspection posted				
42	OUT				Utensils, equipment and linens; properly stored, dried, handled					<b>Compliance Status</b>					YES	NO	WT		
43	OUT				Single-use/single-service articles; properly stored, used					<b>Non-Smokers Protection Act</b>									
44	OUT				Gloves used properly					57	OUT				Compliance with TN Non-Smoker 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. 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, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 04/15/2024 Signature of Environmental Health Specialist [Signature] Date 04/15/2024

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

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



***Establishment Information***

Establishment Name: Brentwood Suites - FOOD

Establishment Number #: 605160169

***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

34:

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***Comments/Other Observations***

- 1:
- 2:
- 3:
- 4:
- 5:
- 6:
- 7:
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9:
- 10:
- 11:
- 12:
- 13:
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15:
- 16:
- 17:
- 18:
- 19:
- 20:
- 21:
- 22:
- 23:
- 24:
- 25:
- 26:
- 27:
- 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:	Source:
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**Additional Comments**