TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

66-9

SCORE

Establishment Name Riddim and spice bar (upstairs)												- Barrow	Farmer's Market Food Unit Ø Permanent O Mobile				
Address 2116 MEHARRRY BLVD					Type of Establishment O Temporary O Seasonal												
City Nashville Time in						02	2:4	0 F	M	A	M/P	иты	me o	ат 02:55: PM АМ / РМ			
Inspection Date 03/27/2024 Establishment # 605315063 Embargoed 0																	
			nspect		Routine O Follow-up O Complain			O Pr			-		Cor	sultation/Other			
,					¥1 02 03			04		,		-			Seats		
	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																	
(Hark designated compliance status (IN, OUT, NA, NO) for each numbered Hem. For Hems marked OUT, mark COS or R for each Hem as applicable. Deduct points for category or subcategory.))								
IN	•in c	ompi	iance		OUT=not in compliance NA=not applicable NO=not observ Compliance Status		COS=corrected on-site during inspection R=repeat (violation of the same code R WT Compliance Status									R	WT
Π	IN	τυο	NA	NO	Supervision		_			IN	оит	NA	NO	Cooking and Reheating of Time/Temperature			
1	鼠	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	×	0	Control For Safety (TCS) Foods Proper cooking time and temperatures	0		
2			NA	NO	Employee Health Management and food employee awareness; reporting	0	0			Ó		X		Proper reheating procedures for hot holding	_	0	5
	Â	ŏ	1		Proper use of restriction and exclusion	ō	ŏ	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time a a Public Health Control	'		
			NA		Good Hygienic Practices					0	0	X		Proper cooling time and temperature	0	2	
	0	0		24	Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth		00	5	19 20	00	8	200		Proper hot holding temperatures Proper cold holding temperatures	0	00	
	IN O	001	NA		Preventing Contamination by Hands Hands clean and properly washed	0	0			0	0	26		Proper date marking and disposition	0	0	
-	ō	ō	0	x	No bare hand contact with ready-to-eat foods or approved	0	ō	5	22	O	0	NA	-	Time as a public health control: procedures and records Consumer Advisory	0	0	
8	×	0			alternate procedures followed Handwashing sinks properly supplied and accessible	0	0	2	23	_	0	12	NO	Consumer advisory provided for raw and undercooked	0	0	4
9	黨	0	NA		Approved Source Food obtained from approved source		0			IN	OUT		NO	food Highly Susceptible Populations	-		
	0 ※		0	×	Food received at proper temperature Food in good condition, safe, and unadulterated	8	0	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
-	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	1		IN	OUT	NA	NO	Chemicals			
			NA	NO	Protection from Contamination					0 溪	00	X		Food additives: approved and properly used	0	8	5
		0			Food separated and protected Food-contact surfaces: cleaned and sanitized	ő	0	4	26	IN		NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures			
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	黨		Compliance with variance, specialized process, and HACCP plan	0	0	5
		Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.															
				Goo	d Retail Practices are preventive measures to c						-		gens	, chemicals, and physical objects into toods.			
						GOO	D R	ETAI	L PR	ACT	1CE		geni				
		00			T=not in compliance COS=con Compliance Status	GOO	D R	during	L PR	AG iction	TICE		gena	R-repeat (violation of the same code provision Compliance Status		R	WT
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22	9	00	Paste	OU eurize	F=not in compliance COS=com Compliance Status Safe Food and Water	ected o COS O	D R n-site R	during WT	inspe 4	Con ction 5	103 ЮТ О 5	ood ar	nd no	R-repeat (violation of the same code provision Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used	0	0	1
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PH-2267 (Rev. 6-15)	Free food safety training clas	RDA 629		
rezzor (ner. o-ro)	Please call () 6153405620	to sign-up for a class.	nur des

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Riddim and spice bar (upstairs) Establishment Number #: [605315063

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 wenty-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.	
Sarage 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.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							
Low temp dishmachine	Chlorine	50								

Temperature (Fahrenheit)
36
38

Food Temperature	State of Food	Temperature (Fahrenheit

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Riddim and spice bar (upstairs)

Establishment Number : 605315063

Comments/Other Observations

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

2: Illness policy is known and practiced

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:

7: (NO) No food workers present during the inspection.

8: (IN): All handsinks are properly equipped and conveniently located for food employee use.

9:

- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NÁ) Shell stock not used and parasite destruction not required at this establishment.

13: No raw animal products

- 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: (NÁ) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.

18:

- 19: (NA) Establishment does not hot hold TCS foods.
- 20: (NA) Establishment does not cold hold TCS foods.

21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 24 hours.

- 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.

***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: Riddim and spice bar (upstairs) Establishment Number : 605315063

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Riddim and spice bar (upstairs) Establishment Number # 605315063

Sources		
Source Type:	Source:	

Additional Comments