TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

No.	1000	ALC: NO	A.C.											O Fermer's Market Food Unit	1	(1
Est	abis	hmen	t Nar		One Hotel-L19 Kitchen					Ту	pe of	Establ	ishm	El Permanent O Mobile	J		
Ađ	fress				710 Demonbreun Street									O Temporary O Seasonal			
Cit	/				Nashville Tim	ein <u>0</u> 1	1:1	.0 F	PM	_ A	M/P	M Ti	ime o	ut 01:15: PM АМ/РМ			
Ins	pectio	on Da	rte		04/17/2024 Establishment # 605314	752		_	Emba	argoi	ed 0)					
Pu	pose	of In	spec		O Routine 御 Follow-up O Compl			O Pr) Co	nsultation/Other			
Ris	k Cat	tegor	,		O1 X2 O3			O 4				Fo	wollow	up Required O Yes 🕄 No Number of S	Seats	10	0
		R	isk											d to the Centers for Disease Control and Preven control measures to prevent illness or injury.			
					FOODBORNE ILLNESS												
		(11	rk de	algna										each Hem as applicable. Deduct points for category or subcat	egery.)	
"	≹=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not ob: Compliance Status		R	CC TwT	>s=co	rrecte	id on-i	site dur	ing in:	spection R=repeat (violation of the same code provis Compliance Status		R	WT
	IN	OUT	NA	NO	Supervisien					IN	ou	r na	NO	Cooking and Reheating of Time/Temperature		_	
1	鬣	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	6	0	×	Control For Safety (TCS) Foods Proper cooking time and temperatures	0	0	
2	IN XX	OUT	NA	NO	Employee Health Management and food employee awareness, reporting	0	TO	_	17	0	0	0	X	Proper reheating procedures for hot holding	0	0	•
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	001	r na	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
Ļ	IN XX	OUT O	NA		Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use		0		18 19	0			1 0 0	Proper cooling time and temperature Proper hot holding temperatures	0	0	
5	\mathbb{X}	0		0	No discharge from eyes, nose, and mouth	ŏ	ŏ	5	20	25	0	0		Proper cold holding temperatures	0	0	5
6	IN N	OUT	NA		Preventing Contamination by Hands Hands clean and properly washed	0	0			0	-			Proper date marking and disposition Time as a public health control: procedures and records	0	0 0	
7	鬣	0	0	0	No bare hand contact with ready-to-eat foods or approve alternate procedures followed	d O	0	5	-	IN		1			ľ	<u> </u>	
8	XX IN	OUT	NA	NO	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	黨	0			Food obtained from approved source Food received at proper temperature	0	8			IN	OUT	-	NO	1 or an an			
	×				Food in good condition, safe, and unadulterated	ŏ		5	24	0	0	X		Pasteurized foods used; prohibited foods not offered	0	0	5
12		0	X	0	Required records available: shell stock tags, parasite destruction	0	0			IN			NO				
13		OUT		NO	Protection from Contamination Food separated and protected	0	0	4	25 26	0	0		J	Food additives: approved and properly used Toxic substances properly identified, stored, used	0	0	5
		0	0]	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re-	_	0	-		IN	001	r na	NO	Conformance with Approved Procedures Compliance with variance, specialized process, and			
15	黛	0			served	0	0	2	27	0	0	8		HACCP plan	0	0	5
				Goo	d Retail Practices are preventive measures to	contro	l the	e intr	oduc	tion	of	patho	gen	s, chemicals, and physical objects into foods.			
								ET/A				8					
				00	Compliance Status	corrected of COS		WT	; inspe	iction				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
	28	OUT	Past	eurize	Safe Food and Water ed eggs used where required	0	0	1		-		Food a	nd no	Utensils and Equipment onfood-contact surfaces cleanable, properly designed,	0		
	29 30				d ice from approved source obtained for specialized processing methods	0		2	E	-	-			, and used	0	0	1
		OUT			Food Temperature Control				4	_	-			ng facilities, installed, maintained, used, test strips ntact surfaces clean	0	0	1
	и	0	cont		oling methods used; adequate equipment for temperature	0	0	2	H	_	1 O	vonioo	Q-COI	Physical Facilities	-	0	1
	12 13				I properly cooked for hot holding thawing methods used	- 8	8	-		_	-			d water available; adequate pressure stalled; proper backflow devices	8	0	2
_	14	0			eters provided and accurate	ŏ	ō		5	0	0	Sewag	e and	d waste water properly disposed	0	0	2
	35	OUT	Food	i prop	Food Identification perly labeled; original container; required records available	0	0	1		_				es: properly constructed, supplied, cleaned fuse properly disposed; facilities maintained	0	0 0	1
		OUT			Prevention of Food Contamination	-	1-			_	-		-	ilities installed, maintained, and clean	0	0	1
:	6	0	Inse	cts, ro	odents, and animals not present	0	0	2	5	4	0 /	Adequa	ate ve	entilation and lighting; designated areas used	0	0	1
;	97	0	Cont	tamin	ation prevented during food preparation, storage & display	, 0	0	1		4	тис			Administrative Items			
	8	-	-		cleanliness	0	0		5					mit posted		8	0
	39 10				oths; properly used and stored fruits and vegetables		0		Ľ	6	0 [/	MOSt re	scent	inspection posted Compliance Status	O YES		WT
F.	11	OUT	in-us	e ute	Proper Use of Utensils Insils; properly stored	- 0	0	1	5	7	_	Compli	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act	X	0	
_	12	0	Uten	sils, e	equipment and linens; properly stored, dried, handled e/single-service articles; properly stored, used	0	0	1	5	8		Tobacc	:o pro	oducts offered for sale roducts are sold, NSPA survey completed	0	0	0
	ŭ.				sed properly		ŏ										
														Repeated violation of an identical risk factor may result in revo- se. You are required to post the food service establishment permi			
ma	mer a	nd po	st the	most		e right to i	reque							filing a written request with the Commissioner within ten (10) days			
		Z	Þ	Ŋ	1/	4/17/2	202	4		-	~)~~	n	dre)4/1	712	2024
Sig	natu	re of	Pers	ion In	n Charge			Date	Si	gnati	ure of	f Envir	onmo	ental Health Specialist	, ,, _	, 2	Date
					**** Additional food safety information	can be fe	ound	on ou	ur web	bsite	http	p://tn.g	jov/h	nealth/article/eh-foodservice ****			

PH-2267 (Rev. 6-15)	Free food safety training class	es are available each mon	th at the county health department.	RDA 629
(19220) (Net. 0-10)	Please call () 6153405620	to sign-up for a class.	101.025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: One Hotel-L19 Kitchen Establishment Number #: 605314752

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Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							

-quipment l'emperature							
Description	Temperature (Fahrenheit)						

Food Temperature	State of Food	Temperature (Fahrenheit

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Comments/Other Observations		
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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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Establishment Name: One Hotel-L19 Kitchen Establishment Number : 605314752

Comments/Other Observations (cont'd)

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

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Sources		
Source Type:	Source:	

Additional Comments