TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

		NAT OF															
Felsh					FILP- 3rd Floor Kitchen									O Farmer's Market Food Unit mt O Mobile			
Establishment Name Address			411 Broadway Type of Establishment O Mobile O Temporary O Seasonal								ノ						
7100/000			01	1.2	0 F	- M			и ть								
,	Nashville Time in 01:50 PM AM / PM Time out 02:10; PM AM / PM 04/05/2024 Establishment # 605324512 Embargoed 0																
Purpo					Routine O Follow-up O Complaint			- O Pr		-			0.000	sultation/Other			
Risk			φουα		01 122 03			04	çarrar	ылу				up Required O Yes 🕅 No Number of S	Cante	20	0
POSK	.409			icte	ors are food preparation practices and employee		vior	8 mo				repo	rtec	to the Centers for Disease Control and Preven			Ŭ.
			_	IS C	ontributing factors in foodborne illness outbreak												
		(Hari	k des	gnat	FOODBORNE ILLNESS RI led compliance status (IK, OUT, HA, HO) for each numbered liter	n. For	item:	mark	ANU 61 01	л, п	ark CC	DS or R	fore	INTERVENTIONS ach item as applicable. Deduct points for category or subcat	ngory.)		
IN=i	n ca	mpilar	108		OUT=not in compliance NA=not applicable NO=not observ Compliance Status	ed COS	R)S=co	rrecte	d on-s	ite duri	ng ins	pection R*repeat (violation of the same code provis Compliance Status		R	WT
1	N C	DUT	NA	NO	Supervision					IN	оυт	NA	NO	Cooking and Reheating of Time/Temperature			
		0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5		0		0	×	Control For Safety (TCS) Foods Proper cooking time and temperatures	00	0	
2			NA		Employee Health Management and food employee awareness; reporting	0			17	0				Proper reheating procedures for hot holding Ceoling and Holding, Date Marking, and Time as	0	0	9
3 8	ĸ	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	a Public Health Control			
			NA		Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	0	0	5		0	8	义		Proper cooling time and temperature Proper hot holding temperatures	0	0	
4 2			NA		No discharge from eyes, nose, and mouth Preventing Centamination by Hands	0	0	•	20	12	0			Proper cold holding temperatures Proper date marking and disposition	8	8	5
6 }	8	0		0	Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	0	-	5	22	_	o	X		Time as a public health control: procedures and records	0	0	
78		-	0	0	alternate procedures followed Handwashing sinks properly supplied and accessible	0	0			_	_	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked			
	NC	DUT	NA		Approved Source			1	23	O	O OUT	X8 NA	10	food Highly Susceptible Populations	0	0	4
10 (স	0	0		Food obtained from approved source Food received at proper temperature	0			24	-	001	200	NO	Pasteurized foods used; prohibited foods not offered	0	0	5
11 y 12 (_	0	x	0	Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	0	5	-	IN	OUT		NO	Chemicals	-	-	
H-	NC	DUT	NA	-	Protection from Contamination				25	0	0			Food additives: approved and properly used	0	0	5
13 X 14 X		응	읡		Food separated and protected Food-contact surfaces: cleaned and sanitized		0		26	<u>泉</u> IN		NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	÷
15 8			_		Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	8		Compliance with variance, specialized process, and HACCP plan	0	0	5
			_	-	d Retail Practices are preventive measures to co							- 41					
			_		a netali Practices are preventive measures to co	600							yena	, chemicals, and physical objects into loods.			
				00	Tenot in compliance COSecone Compliance Status		n-site	during						R-repeat (violation of the same code provision) Compliance Status	cos	R	WT
	_	TUC			Safe Food and Water					0	UT			Utensiis and Equipment		~ 1	
28		0 V	Water	and	d eggs used where required lice from approved source	0	0	2	4	5				nfood-contact surfaces cleanable, properly designed, and used	0	0	1
30	_	201	Variar	cec	btained for specialized processing methods Food Temperature Control	0	0	1	4	- I -	o lu					~ 1	1
31		٥ŀ	here we a			-		_		-	0 V	Varews	ashin	g facilities, installed, maintained, used, test strips	0	0	1
32	_	∽ ₀	contro		bling methods used; adequate equipment for temperature	0	0	2	4	7	_			tact surfaces clean	0	0	
	_	0 0 P	ontro Plant 1	l lood	properly cocked for hot holding	0	0	1	4	7 7 8	ON NUT	ionfoo	d-cor	tact surfaces clean Physical Facilities water available; adequate pressure	0	0 0	2
34	+	0 P 0 A 0 T	Plant 1	l lood ved	properly cooked for hot holding thawing methods used eters provided and accurate	-	0	1	4	7 7 8 9 0		lonfoo lot and lumbir lewage	d-cor d cold ng ins e and	tact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed	0 0 0	0 0 0	2
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34 35 36 37	c		Food Conta	l ved orop s, ro mina nai c	properly cocked for hot holding thawing methods used eters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present tion prevented during food preparation, storage & display eleanliness this: properly used and stored ruts and vegetables	0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0	1 1 1 2 1 1 1	4 4 5 5 5 5 5 5	7 8 9 0 1 2 3 4 5		lonfoo lot and lumbir cewage oilet fa sarbag hysica dequa	d-con g ins and cilitie e/refu il faci de ve	tact surfaces clean	000000000000000000000000000000000000000		2 2 1
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PH-2267 (Rev. 6-15)	Free food safety training class Please call (ses are available each mor) 6153405620	th at the county health department. to sign-up for a class.	RDA 629	
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information							
Establishment Name: FILP- 3rd Floor Kitchen							
Establishment Number #: 605324512							

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				
3-compartment sink not set up Low-temperature dish washer	Chlorine	100					

Equipment l'emperature					
Description	Temperature (Fahrenheit)				
Low-boy cooler	38				
two-door Reach in cooler	38				

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Remoulade sauce in two-door Reach in cooler	Cold Holding	37			



Establishment Information

Establishment Name: FILP- 3rd Floor Kitchen

Establishment Number : 605324512

Comments/Other Observations

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

2: Knowledge of policy.

3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.

4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.

5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.

6: Employees washing hands.

7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

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

9: Food source(s) listed.

- 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 cooking performed.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: Not applicable.
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: Food temps listed.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 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: FILP- 3rd Floor Kitchen Establishment Number : 605324512

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: FILP- 3rd Floor Kitchen Establishment Number #: 605324512

Sources			
Source Type:	Food	Source:	Us foods, creation garden
Source Type:	Water	Source:	City
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments