#### TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

A.								ſ									
Establishment Name BROOKLYN BOWL VENUE BAR								_	Tvr	oe of i	Establ	ishme	O Fermer's Market Food Unit ent @ Permanent O Mobile				
Address 925 3RD AVE NORTH								.,,				O Temporary O Seasonal					
City Nashville Time in					, 07	7:1	5 F	M	A	M/P	м ті	me o	и 07:25: PM _ АМ/РМ				
Inspection Date 04/18/2024 Establishment # 605261985																	
			nspec		Routine O Follow-up O Complaint			O Pro					Cor	nsuitation/Other			
Ris	Ca	tegor	v		¥1 02 03			04		2		Fo	wollow-	up Required O Yes 窥 No Number of	Seats	0	
Г					ors are food preparation practices and employee							rep	ortec	to the Centers for Disease Control and Preven		_	
				45 0	ontributing factors in foodborne illness outbreak FOODBORNE ILLNESS RI												
		(11	ark de	algnat	ted compliance status (IK, OUT, NA, NO) for each numbered Net										tegory.	)	
IN	⊨in c	ompi	iance		OUT=not in compliance NA=not applicable NO=not observ Compliance Status									pection R=repeat (violation of the same code provit Compliance Status		R	WT
	IN	τυο	NA	NO	Supervision					IN	OUT	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	0	×	0	Control For Safety (TCS) Foods Proper cooking time and temperatures	0	ГОТ	
5	IN XX		NA	NO	Employee Health Management and food employee awareness; reporting	0	0		17	Ó	Ó	X	ò	Proper reheating procedures for hot holding	_	°	•
3	Â	ŏ	1		Proper use of restriction and exclusion	ŏ	ŏ	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
			NA	1114	Good Hygienic Practices		_		18	-	0	X		Proper cooling time and temperature	0		
4	8				Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	8	00	5	19	0 133	8	8	0	Proper hot holding temperatures Proper cold holding temperatures	0	8	
6	IN O	001	NA		Preventing Contamination by Hands Hands clean and properly washed	0	0			0		25		Proper date marking and disposition	-	0	
7	o	ō	0	x	No bare hand contact with ready-to-eat foods or approved	ō	ō	5	22	-	0	×		Time as a public health control: procedures and records	0	0	
8	X	0			alternate procedures followed Handwashing sinks properly supplied and accessible	0	0	2	23	IN O	OUT	NA X	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	0	0	4
9	国家		NA	NO	Approved Source Food obtained from approved source	0	0		-	IN	OUT		NO	food Highly Susceptible Populations	-		
the second se	0 ×		0	×	Food received at proper temperature Food in good condition, safe, and unadulterated	8	0	5	24	0	0	83		Pasteurized foods used; prohibited foods not offered	0	0	5
12	õ	ō	×	0	Required records available: shell stock tags, parasite destruction	ō	ō			IN	OUT	NA	NO	Chemicals			
			NA	NO	Protection from Contamination					0	0	X		Food additives: approved and properly used	0	2	5
			<u>家</u> 0		Food separated and protected Food-contact surfaces: cleaned and sanitized	8	00	4	26	<u>実</u> IN	O OUT	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	
$ \rightarrow $	_			1	Personal dispersions of seconds from a strength for dispersion	_		_			-	-	_	A state of the sta			
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	窝		Compliance with variance, specialized process, and HACCP plan	0	0	5
15	2	0		Goo		-							geni	HACCP plan	0	0	5
15	2	0			served d Retail Practices are preventive measures to c	ontro	l the	intro	oduc	<b>tion</b> AG	of p	atho	gena	HACCP plan	0	0	5
15	<b>眞</b>	0			served	ontro GOC	l the	intro arAl during	oduc	<b>tion</b> AG	of p	atho	geni	HACCP plan			5 WT
		OUT		00	served  d Retail Practices are preventive measures to co Trinct in compliance COS=com Compliance Status Safe Food and Water	ected o	l the D R n-site R	arA during WT	inspe	tion Ction	i of p ICES	atho		HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment	COS	R	WT
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PH-2267 (Rev. 6-15)	Free food safety training classes Please call (	s are available each mont ) 6153405620	h at the county health department. to sign-up for a class.	RDA 629

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



# Establishment Information Establishment Name: BROOKLYN BOWL VENUE BAR Establishment Number #: 605261985

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 venty-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.	
arage 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.	1
moking observed where smoking is prohibited by the Act.	+

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
Low temp	Chlorine	100							

Equipment l'emperature	
Description	Temperature (Fahrenheit)
Drink cooler	37
Prep cooler	41

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Opened orange juice in reach in cooler	Cold Holding	42

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



#### Establishment Information

Establishment Name: BROOKLYN BOWL VENUE BAR

Establishment Number : 605261985

#### Comments/Other Observations

1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection. 2: Available 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: (N.O.) No food workers present at the time of inspection. 6: No 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. 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: No raw. 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 (NA) No raw animal foods served. 17: (NA) No TCS foods reheated for hot holding. 18: No cooling. 19: (NA) Establishment does not hot hold TCS foods. 20: See temps. 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.

## Establishment Information

Establishment Name: BROOKLYN BOWL VENUE BAR Establishment Number: 605261985

Comments/Other Observations (cont'd)

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

#### Establishment Information

Establishment Name: BROOKLYN BOWL VENUE BAR

Establishment Number # 605261985

Water	Source:	Municipal
	Source:	
	Water	Source: Source: Source:

### Additional Comments