# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

and the second																	
Estable	houseth	2000	Belle Meade	e Country Kitc	hen & Grill &	& Irc	qu	ois						Fermer's Market Food Unit     @ Permanent O Mobile			
Establishment Name Type of Establishment O Mobile 815 Belle Meade Blvd.																	
City	Nashville 01:15 DM 01:25 DM																
Inspecti	on Date		04/04/202	24 Establishment	60500059					bargo							
	of Insp	ection	ORoutine	樹 Follow-up	O Complaint			-		inary			Cor	nsultation/Other			
Risk Ca			<b>O</b> 1	<b>3</b> 122	<b>O</b> 3			<b>O</b> 4						up Required O Yes 賞 No Number of		10	0
	Ris													I to the Centers for Disease Control and Preve control measures to prevent illness or injury.	ntion		
	(Marche		ted compliance state											INTERVENTIONS ach item as applicable. Deduct points for category or subca			
IN=in o	complianc		OUT=not in complian	nce NA=not applicable		ю		C						pection R=repeat (violation of the same code provis	ion)		
IN	OUT N	A NO	Com	Supervision		cos	R	WT			0.17			Compliance Status Cooking and Reheating of Time/Temperature	cos	R	WT
1 展	0			present, demonstrates	knowledge, and	0	0	5		IN 6 淀	OUT			Control For Safety (TCS) Foods Proper cooking time and temperatures			
1000		A NO	performs duties	Employee Health food employee awarer	oper paporting		0			70				Proper reheating procedures for hot holding	ŏ	8	5
3 🕱	0			riction and exclusion	ress, reporting	ŏ	ō	5		IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
IN 4 送	OUT N			od Hygionic Practic ting, drinking, or tobacc			0			8 <u>)</u> 9 )	8			Proper cooling time and temperature Proper hot holding temperatures	0	8	
5 😹	O OUT N	0	No discharge from	eyes, nose, and mout ing Contamination	th	ŏ	ŏ	5	2	0 2	0	ő		Proper cold holding temperatures	ŝ	š	5
6 🚊	0	_	Hands clean and p	properly washed		0	0			2 2	ŏ	ō		Proper date marking and disposition Time as a public health control: procedures and records	ō	ŏ	
7 嵐	00	0	alternate procedur			0	0	5		IN	OUT	NA	NO	Consumer Advisory			
	OUT N	A NO		s properly supplied an Approved Source	d accessible		0	2	2	0.0	0	0		Consumer advisory provided for raw and undercooked food	0	٥	4
	00	সঙ্গ	Food received at p	m approved source proper temperature		0			2	4 O	OUT	NA	NO	Highly Susceptible Populations Pasteurized foods used; prohibited foods not offered	0	0	
11 <u>実</u> 12 漠	0	0		ition, safe, and unadul available: shell stock to		0	0	5	ŀ	IN	OUT	-	NO	Chemicals	ľ	_	-
IN	OUT N	A NO	destruction Prote-	ction from Contami	nation			_	2	5 0	0			Food additives: approved and properly used	0	0	
13 夏 14 <u>実</u>			Food separated an Food-contact surfa	nd protected aces: cleaned and san	tized	0	00		2	6 <u>実</u> IN		NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	-
15 溴		_	Proper disposition served	of unsafe food, returned	ed food not re-	0	0	2	2	7 0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
		Ger			managements of	-		Inte		atla				, chemicals, and physical objects into foods.			
										RAC				, chaimeant and physical edgects into rooms.			
		OL	T=not in compliance Com	pliance Status	COS=corre	cted o		durin						R-repeat (violation of the same code provision) Compliance Status	Icos	R	WT
28	OUT	etoueia		Food and Water			0				NUT	and a	ad no	Utensils and Equipment nfood-contact surfaces cleanable, properly designed,			
29	O W	ater and	d ice from approved	source		0	0	Ż	ĽĽ	45				and used	0	0	1
30	OUT		Food Te	ized processing metho mperature Control			0	_	ᄂᄂ	_	-			g facilities, installed, maintained, used, test strips	0	0	1
31		oper co ntrol	oling methods used	t; adequate equipment	for temperature	0	0	2	H		嵐 N TUX	Vonfoo	d-cor	tact suffaces clean Physical Facilities	0	0	1
32 33			d properly cooked fo thawing methods u			8	8	1	_		-			water available; adequate pressure talled; proper backflow devices	0	읭	2
34		<u> </u>						_							0		2
		erri serri	eters provided and			0	0	1		50	o s	Sewage	e and	waste water properly disposed	0	0	
35	OUT		Food	accurate d Identification al container; required re	ecords available	0	—	1		50 51	0 8 0 1	Sewage foilet fa	e and acilitie			0	1
35	OUT		Feed perly labeled; origina	didentification			0			50 51 52	0 5 0 1 0 0	Sewagi Toilet fa Sarbag	e and acilitie e/refu	waste water properly disposed s: properly constructed, supplied, cleaned	0 0	0	1
35 36	OUT O Fo	od proj	Feed perly labeled; origina	d Identification al container; required re of Food Contaminat			—			50 51 52 53	0 8 0 1 0 0	Sewagi Toilet fa Sarbag Physica	e and acilitie e/refu al faci	waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained	0 0 0	0 0	
36	001 0 Fo 001 0 Ins 0 Co	od prog wects, n	Peed perly labeled; origina Prevention of odents, and animals ation prevented dur	d Identification al container; required re of Food Contaminat	ion	0	0 0	1 2 1		50 51 52 53 54 (	0 5 0 1 0 0 0 P 0 A	Sewagi Toilet fa Sarbag Physica Adequa	e and scilitie e/refu al faci ite ve	waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean ntilation and lighting; designated areas used Administrative items	0 0 0 0	0 0 0	
36	0007 0007 0007 0007 0007 0000 000000000	od prop iects, n intamin rsonal	Food perty labeled; origina Prevention of odents, and animals	d Identification al container; required re of Food Contaminat a not present ring food preparation, s	ion	0	0 0 0	1 2 1 1		50 51 52 53 54 55	0 5 0 1 0 0 0 P 0 A 0 A	Sewagi Toilet fa Sarbag Physica Adequa	e and acilitie e/refi al faci ate ve	waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean ntilation and lighting; designated areas used	0 0 0	0 0 0	
36 37 38	OUT           O           OUT           O	od prop lects, n ntamin rsonal ping cl	Feed perly labeled; origina Prevention of odents, and animals ation prevented dur cleanliness oths; properly used a fruits and vegetable	al container; required re of Food Contaminat a not present ing food preparation, s and stored is	ion	0	0000	1 2 1 1 1		50 51 52 53 54 55	0 5 0 1 0 0 0 P 0 A 0 A	Sewagi Toilet fa Sarbag Physica Adequa	e and acilitie e/refi al faci ate ve	waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean intilation and lighting; designated areas used Administrative Items nit posted inspection posted Compliance Status	0 0 0 0 0 0	0000	
36 37 38 39 40 41	OUT           O           For           OUT           O           Instruction           O           O           O           O           O           O           O           O           O           O           O           O           O           O           O           O	od prop lects, n ntamin rsonal ping ck ashing use ute	Prevention of ordents, and animals ation prevented dur cleanliness oths: properly used a fruits and vegetable Property store	d Identification al container; required re of Food Contaminat a not present ing food preparation, s and stored is r Use of Utensils id	torage & display	0 0 0 0 0 0	0 0 0 0 0	1 2 1 1 1 1		50 51 52 53 54 55 55 56 57		Sewagi Gollet fa Sarbag Physica Adequa Current Most re	e and acilitie e/refi al faci ite ve t perm cent	waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean ntilation and lighting; designated areas used Administrative Items nit posted inspection posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act	0 0 0 0 0 0 0 7 ES	0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 0
36 37 38 39 40 41 42 43	OUT         Fo           OUT         Ins           O         Ins           O         Co           O         Co           O         Pe           O         W           OUT         Ins           O         Ins	od prop lects, n ntamin rsonal ping cl ashing use ute ensits, i gle-us	Feed perty labeled; origina Prevention of odents, and animals ation prevented dur cleanliness oths; properly used a fruits and vegetable Proper equipment and liner e/single-service arti	al container; required re of Food Contaminat a not present ring food preparation, s and stored is r Use of Utensils	torage & display	0 0 0 0 0 0 0 0 0 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 1 1 1 1		50 51 52 53 54 55 55 56		Sewagi Collet fa Sarbag Physica Adequa Current Compli Compli	e and acilitie e/refi al faci te ve t perm cent ance o pro	waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean intilation and lighting; designated areas used Administrative Items nit posted inspection posted Compliance Status Non-Smokers Protection Act	0 0 0 0 0 0 0 7 ES	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 0
36 37 38 39 40 41 41 42 43 44	OUT         Fo           OUT         Ins           O         Ins           O         C           O         Pe           O         W           O         W           O         W           O         Ins           O         Ins           O         Si           O         Si           O         Si           O         Si	od prop lects, n intamin ping cli ashing use ute ensils, i igle-us oves ut	Feed perly labeled; origina Prevention of odents, and animals ation prevented dur cleanliness oths; properly used is fruits and vegetable Proper equipment and liner elsingle-service arti- sed properly	al container; required re of Food Contaminat a not present ring food preparation, s and stored is r Use of Utensils id rs; properly stored, drie cles; properly stored, u	torage & display torage & display d, handled ised	000000000000000000000000000000000000000	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		50 51 52 53 54 55 55 56 57 58 59		Sewag foilet fa Sarbag Physica Adequa Adequa Current Jost re Complic Tobacc F tobac	e and acilitie e/refi al faci te ve t perm cent ance o pro co pr	waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean ntilation and lighting; designated areas used Administrative Items nit posted inspection posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed	0 0 0 0 0 0 7 ES 0 0	0 0 0 0 0 0 0 0 0 0 0 0	1 1 0 WT
36 37 38 39 40 41 41 42 43 44 5ervice e	OUT         Fo           OUT         Ins           OUT         Co	od prop ects, n ntamin rsonal ping cli ashing use ute ensils, igle-us oves ut any viol ment per	Feed perly labeled; origina Prevention of odents, and animals ation prevented duri cleanliness oths: properly used is fruits and vegetable equipment and liner elyingle-service arti- sed properly ations of risk factor it mit. Items identified at recent inspection rep	al Identification al container; required re of Food Contaminat a not present ing food preparation, s and stored is r Use of Utensils is r Use of Utensils is cles; properly stored, drie cles; properly stored, drie cles; properly stored, drie tens within ten (10) days is constituting imminent h	torage & display torage & display ed, handled used may result in susper wealth hazards shall b			1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	serv	50 51 52 53 54 54 55 55 55 55 55 55 55 55 55 55 55		Sewag foilet fa Sarbag Physica Adequa Current Most re Compli Tobac Fobac Fobac	e/refi e/refi al faci te ve t perm cent ance o pro co pro	waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean ntilation and lighting; designated areas used Administrative Items hit posted inspection posted Compliance Status Nen-Smokers Protection Act with TN Non-Smoker Protection Act	O O O O VES O O O O O O O O O O O O O O O O O O O	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 0 WT 0
36 37 38 39 40 41 41 42 43 44 5ervice e	OUT         Fo           OUT         Ins           OUT         Co	od prop ects, n ntamin rsonal ping cli ashing use ute ensils, igle-us oves ut any viol ment per	Feed perly labeled; origina Prevention of odents, and animals ation prevented duri cleanliness oths: properly used is fruits and vegetable equipment and liner elyingle-service arti- sed properly ations of risk factor it mit. Items identified at recent inspection rep	al container; required n of Food Contaminat of Food Contaminat ing food preparation, s and stored is r Use of Utensils rd rs; properly stored, drie cles; properly stored, u tems within ten (10) days	torage & display torage & display d, handled ised may result in susper wath hazards shall b mer. You have the rig 11, 68-14-715, 68-14-7		0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	serv	50 51 52 53 54 54 55 55 55 55 55 55 55 55 55 55 55		Sewag foilet fa Sarbag Physica Adequa Current Most re Compli Tobac Fobac Fobac	e/refi e/refi al faci te ve t perm cent ance o pro co pro	waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean intilation and lighting; designated areas used Administrative items nit posted inspection posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act with TN Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revo . You are required to post the food service establishment permitting a written request with the Commissioner within ten (10) day	O O O O O VES O O O O VES O O O O O O O O O O O O O O O O O O O	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 0 WT 0
36 37 38 39 40 41 41 42 43 44 Failure to service e manner d report. 1	OUT OUT OUT O Int O CC O Pe O W O W O W O W O Ut O Int O Int	od prop lects, n ntamin rsonal ping cli ashing use ute ensits, n gle-us oves ut any viol ent pen he most jons 68	Peed perly labeled; origina Prevention of odents, and animals ation prevented duri cleanliness oths; properly used is fruits and vegetable Proper insils; properly used is equipment and liner elsingle-service arti- sed properly ations of risk factor it mit. Items identified a recent inspection rep 14-701 02-14-701, 08-	al Identification al container; required re of Food Contaminat a not present ing food preparation, s and stored is r Use of Utensils is r Use of Utensils is cles; properly stored, drie cles; properly stored, drie cles; properly stored, drie tens within ten (10) days is constituting imminent h	torage & display torage & display ed, handled used may result in susper wealth hazards shall b			1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	servi	50 51 52 53 54 55 55 55 55 55 55 55 55 55 55 55 55		Sewag Sewag Soliet fa Sarbag Physica Adequa Adequa Compli Compli Tobac	e and acilitie ee/refi al faci de ve t perm cent ance o pro co pro co pri co pri co pri t by f	waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean ntilation and lighting; designated areas used Administrative items nit posted inspection posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revo . You are required to post the food service establishment permitting a written request with the Commissioner within ten (10) day Additional and the Commissioner within ten (10) day	O O O O VES O O O O O O O O O O O O O O O O O O O	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 0 WT 0 0 x food icuous of this
36 37 38 39 40 41 41 42 43 44 Failure to service e manner d report. 1	OUT OUT OUT O Int O CC O Pe O W O W O W O W O Ut O Int O Int	od prop lects, n ntamin rsonal ping cli ashing use ute ensits, n gle-us oves ut any viol ent pen he most jons 68	Provention of perty labeled; origina Prevention of odents, and animals ation prevented duri cleanliness oths: properly used a fruits and vegetable Properly equipment and liner equipment	al Identification al container; required re of Food Contaminat a not present ing food preparation, s and stored is r Use of Utensils id rs; properly stored, drid cles; properly stored, drid cles; properly stored, drid cles; properly stored, drid s constituting imminent is act in a conspicuous mar 14-708, 68-14-709, 68-14-7	torage & display torage & display ed, handled sed may result in susper seath hazards shall b may. You have the rig 11, 68-14-715, 68-14-7 04/0	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	servi	50 51 52 53 54 55 55 55 55 55 55 55 55 55 55 55 55		Sewage Sollet fa Sarbag Physica Adequa Adequa Current Most re Complic Tobac Fitobac Fitobac Fitobac Fitobac	e and acilitie ee/refi al faci de ve t perm cent ance o pro co pro co pro co pro emit, ceas emit, ceas emit, ceas en toy f	waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean intilation and lighting; designated areas used Administrative items nit posted inspection posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act with TN Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revo . You are required to post the food service establishment permitting a written request with the Commissioner within ten (10) day	O O O O O VES O O O O VES O O O O O O O O O O O O O O O O O O O	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 0 WT 0

PH-2267 (Rev. 6-15)	Free food safety training class	RDA 62		
(Nev. 0-10)	Please call (	) 6153405620	to sign-up for a class.	104.02

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



### Establishment Information

Establishment Name: Belle Meade Country Kitchen & Grill & Iroquois Establishment Number #: 605000590

#### 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 Maohine Name Sanitizer Type PPM Temperature ( Fahrenheit)

Equipment Temperature				
Description	Temperature (Fahrenheit)			

Description	State of Food	Temperature ( Fahrenheit

Observed Violations
Total # 1 Repeated # 0
Repeated # 0
47:

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



## Establishment Information

Establishment Name: Belle Meade Country Kitchen & Grill & Iroquois Establishment Number : 605000590

Comments/Other Observations	
Comments/Other Observations           1:           2:           3:           4:           5:           6:           7:           8:           9:           10:           11:           12:           13:           14:           15:           16:           17:           18:           19:           20:           21:           22: Time as a Public Health Control is constructed and kept in box with shellfish tags.           23:           24:           25:           26:           27:           57:           58:	
1. 2.	
2.	
а. Л	
4. E:	
D.	57
0.	10 A
7.	
0.	
9.	
12.	
17.	
18.	
19:	
20.	
21: 20. Time as a Dublic Haalth Oceanal is an esta stad and haat is her with shall fish to se	
22: Time as a Public Health Control is constructed and kept in box with shellfish tags.	
23.	
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.

# Establishment Information

Establishment Name: Belle Meade Country Kitchen & Grill & Iroquois Establishment Number : 605000590

Comments/Other Observations (cont'd)

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

## Establishment Information

Establishment Name: Belle Meade Country Kitchen & Grill & Iroquois Establishment Number # 605000590

Sources	
Source Type:	Source:
Additional Comments	
Critical violation has been corrected.	

- Iroquois bar not open due to construction.