TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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	20	net.				TOOD OLA						• ••	101	20					
194	1	11.	Sec.															7	
Estab	lish	men	t Nan		Regal Cinem	nas: Main Con	cession							-t-b	-	Fermer's Market Food Unit Kerner's Market Food Unit Kerner's Market Food Unit		7	
Addre	65				3815 Green	Hills Village D)r.					1 yş	xe or i	Establi	shme	O Temporary O Seasonal			
City					Nashville		Time in	02	2:5	0 F	M	A	M/P	м ті	ne o	ut 03:00; PM AM / PM			
Inspe	ntin	n Da	de		07/25/202	22 Establishment #					Emba	_							
Purpo					ORoutine	愛 Follow-up	O Complaint		_	- O Pr		-	-		Cor	nsultation/Other		_	
Risk					2K1	02	03			04		,				up Required O Yes 🕱 No Number of	Seats	0	
1005	-014		isk F	act	ors are food prep	aration practices	and employee			8 mc				repo	rtec	to the Centers for Disease Control and Preve		-	
				as c	ontributing facto			_		_				_		control measures to prevent illness or injury. INTERVENTIONS			
		(Ma	rk de	lgnet	ted compliance statu											ach liem as applicable. Deduct points for category or subca	legory.)	
IN=i	n co	mpiii	ance			iance Status	NO=not observe		R		»s=	rrecte	d on-s	ite duri	ng ins	spection R=repeat (violation of the same code provi Compliance Status		R	WT
1	N	DUT	NA	NO		Supervision						IN	оυт	NA	NO	Cooking and Reheating of Time/Temperature			
1 8	ĸ	0			Person in charge pr performs duties	esent, demonstrates k	nowledge, and	0	0	5	16	0	0	0	*	Control For Safety (TCS) Foods Proper cooking time and temperatures	0	o	
27			NA	NO		Employee Health od employee awarene	ss: reporting	0			17	Ó	ò	Ó	X	Proper reheating procedures for hot holding	Ó	0	5
3 8	_	ŏ			Proper use of restric		internet and a second se	ō	ō	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
			NA			d Hygionic Practice						0	0	0		Proper cooling time and temperature	0	8	
4 8		8				g, drinking, or tobacco eyes, nose, and mouth			0	5			00	0	0	Proper hot holding temperatures Proper cold holding temperatures		8	
6 3		001	NA		Preventin Hands clean and pr	g Contamination b	y Hands		0			12	0	0	0	Proper date marking and disposition	0	0	Ű
-+	_	ŏ	0	0	No bare hand conta	ct with ready-to-eat fo	ods or approved	6	ŏ	5	22	-	0	×	-	Time as a public health control: procedures and records	0	0	
8 8	K	0	-	-	alternate procedure Handwashing sinks	s followed properly supplied and	accessible		0	2	23	IN O	OUT	NA X	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	0	0	
98	N K	ол О	NA	NO	Food obtained from	Approved Source		0	0		-	IN	OUT		NO	food Highly Susceptible Populations	, v	<u> </u>	•
10 (51	0	0	*	Food received at pr	oper temperature		0	0		24		0	80	110	Pasteurized foods used; prohibited foods not offered	0	0	5
11 3 12 (_	0	82	0		ion, safe, and unadult vailable: shell stock tag		0	0	5	H	IN	OUT	_	NO	Chemicals	-		•
	_	-	NA	-	destruction	tion from Contamin		0	0		25	0	001	XX	NO	Food additives: approved and properly used	0	o	
13 S	8	0	0	110	Food separated and			0	0	4		Ř	0			Toxic substances properly identified, stored, used	ŏ	ŏ	5
13 S 14 S	K	0	0			es: cleaned and sanit f unsafe food, returne	1.8	0	0	5		IN		NA	NO	Conformance with Approved Procedures Compliance with variance, specialized process, and			
15 8	8	0			served			0	0	2	27	0	0	黨		HACCP plan	0	0	5
				Goo	d Retail Practice	es are preventive	measures to co	ontro	l the	intr	oduc	tion	of p	atho	geni	s, chemicals, and physical objects into foods.			
				- 011	T=not in compliance		COS=come	GOO						5		B			
				00		liance Status	003-0016		R			caon				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
28	_			u uricano	Safe F ed eggs used where	ood and Water		~		-			UT	and a	ud no	Utensils and Equipment			
29		0	Wate	r and	lice from approved s	source		0	0	2	4	5				prfood-contact surfaces cleanable, properly designed, and used	0	0	1
30	_		Varia	nce o		ed processing method perature Control	ts	0	0	1	4	6	o v	Varew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
31	T					adequate equipment f	or temperature	0	0	2	4	_	-	lonfoo	d-cor	ntact surfaces clean	0	0	1
32	+	-	contr		properly cocked for	hat hairing		-	0	-	4	-	UT	iot and	Loold	Physical Facilities i water available; adequate pressure	0	0	2
33	_				thawing methods us				ŏ	1	4	_	-			stalled; proper backflow devices			2
34	_	-	Then	nome	eters provided and a			0	0	1	5	0	0 8	šewag	and	I waste water properly disposed	0	0	
	(OUT			Food	identification				_	5	_	_			es: properly constructed, supplied, cleaned	_		
35		0	Food	prop	erly labeled; original	container; required re	cords available	0	0	1	5	2	0	Sarbag	e/refi	use properly disposed; facilities maintained	0	0	1
	-	OUT				Food Contamination	on				5		_			ilities installed, maintained, and clean		0	1
36	4	•	Insec	ts, ro	idents, and animals r	not present		0	0	2	5	4	0 /^	/dequa	de ve	entilation and lighting; designated areas used	0	0	1
37		X	Cont	amina	ation prevented durin	g food preparation, st	orage & display	0	0	1		0	UT			Administrative Items			
38	_	-	-		cleanliness ths: properly used a	nd stored		0	0	1	5				-	nit posted inspection posted	0	0	0
40	_			<u> </u>	ruits and vegetables	14 510104		ŏ		1	f	• I ·	<u> </u>	105616	cent	Compliance Status	YES	NO	WT
	_	DUT				Use of Utensils		-				1				Non-Smokers Protection Act		_	
41 42					nsils; properly stored outprent and linens	; properly stored, dried	1 handled		8		5	<u>/</u>				with TN Non-Smoker Protection Act ducts offered for sale	X	읭	0
43		0	Singl	e-use	single-service articl	es; properly stored, us		0	0	1	5	9				roducts are sold, NSPA survey completed	ŏ		-
44	_	-			ed properly				0	_					and the				
of the local division of the local divisiono		-							cted i	mmed	iately			ns shall	ceas	Repeated violation of an identical risk factor may result in revo e. You are required to post the food service establishment perm	it in a i	consp	icuous
service	. 65	tablis													-	All and a second s		distant.	of this
service manne	r an	tablis d po	st the	most	recent inspection repo					t a he	aring r	egard	ling th	is repo	nt by f	filing a written request with the Commissioner within ten (10) day	s of the	Gate	
service manne	r an	d po C.A. s	st the section	most is 68-	recent inspection repo	rt in a conspicuous man I-708, 68-14-709, 68-14-71	1, 68-14-715, 68-14-7	16, 4-5	-320.		aring r	-	-						2002
service manne report	r an T.C	d po C.A. s	st the rection	most 15 68-	recent inspection repo 14-703, 68-14-706, 68-14	rt in a conspicuous man I-708, 68-14-709, 68-14-71		16, 4-5	.022		~		0	m~~~	ne		07/2		2022 Date

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 629		
(nev. 0-15)	Please call () 6153405620	to sign-up for a class.	101.025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: Regal Cinemas: Main Concession Establishment Number #: 605126086

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										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							
			l							

Equipment Temperature	
Description	Temperature (Fahrenheit)

Description	State of Food	Temperature (Fahrenheit

Obser	ved Violations	
Total #	2	
Repeate	ed # ()	
37:		
49:		
49:		

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Establishment Information

Establishment Name: Regal Cinemas: Main Concession Establishment Number : 605126086

Comments/Other Observations	

**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: Regal Cinemas: Main Concession Establishment Number : 605126086

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