

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Follow-up Required

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SCORE

O Farmer's Market Food Unit Hilton Garden Inn Great American Grill Permanent O Mobile Establishment Name Type of Establishment 1715 Broadway Ave. O Temporary O Seasonal Address Nashville Time in 08:45 AM AM / PM Time out 08:50; AM City 04/10/2024 Establishment # 605214577 Embargoed 0 Inspection Date ∰ Follow-up Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection

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ORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

117	IN-in compliance OUT-not in compliance NA-not applicable NO-not observed CX							
Compliance Status							R	WT
	IN	OUT	NA	NO	Supervision			
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	D)(0			Management and food employee awareness; reporting	0	0	
3	寒	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	26%	0		0	No discharge from eyes, nose, and mouth	0	0	
		OUT	NA	NO	Proventing Contamination by Hands			
6	滋	0		0	Hands clean and properly washed	0	0	
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	Ŕ	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re-	0	0	2

					Compliance Status	cos	R	WT		
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods					
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5		
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٠		
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control					
18	×	0	0	0	Proper cooling time and temperature	0	0			
19	×	0	0	0	Proper hot holding temperatures	0	0			
20	243	0	0		Proper cold holding temperatures	0	0	5		
21	*	0	0	0	Proper date marking and disposition	0	0	*		
22	×	0	0	0	Time as a public health control: procedures and records	0	0			
	IN	OUT	NA	NO	Consumer Advisory					
23	0.0	0	0		Consumer advisory provided for raw and undercooked food	0	0	4		
	IN	OUT	NA	NO	Highly Susceptible Populations					
24	0	0	300		Pasteurized foods used; prohibited foods not offered	0	0	5		
	IN	оит	NA	NO	Chemicals					
25	0	0	3%		Food additives: approved and properly used	0	0	5		
26	X	0			Toxic substances properly identified, stored, used	0	0	۰		
	IN	OUT	NA	NO	Conformance with Approved Procedures					
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5		

O Yes 疑 No

s, chemicals, and physical objects into foods.

			GOO	D R	4/A
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	WT
	OUT				
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	2
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	0	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	1
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	1
44	0	Gloves used properly	0	0	1

specti	on	R-repeat (violation of the same code provision)					
		Compliance Status	cos	R	WT		
	OUT	Utensiis and Equipment					
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0 0 1				
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1		
47	0	Nonfood-contact surfaces clean	0 0 1		1		
	OUT	Physical Facilities					
48	0	Hot and cold water available; adequate pressure	0	0	2		
49	0	Plumbing installed; proper backflow devices	0	0	2		
50	0	Sewage and waste water properly disposed	0	0	2		
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1		
52	0	Garbage/refuse properly disposed, facilities maintained	0	0	1		
53	0	Physical facilities installed, maintained, and clean	0	0	1		
54	0	Adequate ventilation and lighting; designated areas used	0 0 1				
	OUT	Administrative Items	П				
55	0	Current permit posted	0	0	0		
56	0	Most recent inspection posted	0	0	٥		
		Compliance Status	YES	NO	WT		
		Non-Smokers Protection Act					
57		Compliance with TN Non-Smoker Protection Act	- XX	0			
58		Tobacco products offered for sale	0	0	0		
59		If tobacco products are sold, NSPA survey completed	0	0			

ost recent inspection report in a conspicuous manner. You have the right to request a he 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. in (10) days of the date of the

Signature of Person In Charge

04/10/2024

04/10/2024

Date

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 6153405620 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information										
Establishment Name: Hilton Garden Inn Great American Grill										
Establishment Number #: 605214577										
NSPA Survey - To be completed if: Age-restricted venue does not affirmatively rest		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.										
		<u> </u>								
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.										
Garage type doors in non-enclosed areas are n										
Tents or awnings with removable sides or vents	s in non-enclosed areas are	not completely remove	d or open.							
Smoke from non-enclosed areas is inflitrating in	nto areas where smoking is p	prohibited.								
Smoking observed where smoking is prohibited	by the Act.									
Warewashing Info	Anniklasa Tura	200	Tomassatus (Feb							
Maonine Name	Sanitizer Type	PPM	Temperature (Fai	irenneit)						
Equipment Temperature										
Description			Temperature (Fah	renhelt)						
Food Temperature										
Description		State of Food	Temperature (Fah	renhelt)						

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



Establishment Name: Hilton Garden Inn Great American Grill	
Establishment Number: 605214577	
Comments/Other Observations	
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Additional Comments	

Additional Col	mments			
See last pa	age for addition	onal comme	ents.	

^{***}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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Comments/Other Observations (cont'd)		
Additional Commants (pontid)		
Additional Comments (cont'd)		
See last page for additional comments.		

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Sources					
Source Type:	Source:				
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Additional Comments					

Establishment Information