



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
99

Establishment Name: HCA Capitol View
Address: 1100 Charlotte Avenue
City: Nashville
Inspection Date: 04/17/2024
Time in: 02:25 PM
Time out: 03:30 PM
Risk Category: 03
Number of Seats: 900

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Table with 2 main columns: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 2 main columns: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Compliance Status, Non-Smokers Protection Act.

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit.

Signature of Person In Charge: [Signature] Date: 04/17/2024
Signature of Environmental Health Specialist: [Signature] Date: 04/17/2024

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

Establishment Name: HCA Capitol View
 Establishment Number #: 605249225

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)
3 compartment sink Hobart	Quaternary High temp	200	178
Hobart main			180

Equipment Temperature

Description	Temperature (Fahrenheit)
Dukers reach in freezer	-4
True refrigerator Salad	40
everest salad bar cooler	38
True cooler coffee	40

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Sourcream in reach in cooler	Cold Holding	40
Half and half in reach in cooler	Cold Holding	41
Cooked chicken cooling for an hour in traulsen	Cold Holding	51
Raw beef patties in traulsen cooler	Cold Holding	40
Traulsen cooler	Cold Holding	41
Cooked mushrooms in traulsen	Cold Holding	40
Sliced tomatoes in traulsen cooler	Cold Holding	40
Honey dew in walk in cooler	Cold Holding	41
Bin of cut coleslaw in walk in cooler	Cold Holding	40
cooked chicken in walk in freezer cooling 30min	Cooling	77
Ham deli meats in walk in cooler	Cold Holding	40

Observed Violations

Total # 3

Repeated # 0

53: Floor tiles beneath salvajor food waste system observed excessive black buildup.

53: Ceiling tiles above dish area observed dusty.

53: Observed excessive wall damage near hand washing sink on pizza line.



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Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Posted on wall.
- 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: No handwashing observed.
- 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: 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: (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: Not observed.
- 17: (NO) No TCS foods reheated during inspection.
- 18: See temp.
- 19: Not observed.
- 20: See temp.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Time as Public Health Control policy available for pizza.
- 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.

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Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

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Sources

Source Type: Food Source: Sysco

Source Type: Food Source: Creation gardens

Source Type: Water Source: Municipal

Source Type: Source:

Source Type: Source:

Additional CommentsEcolab pest control
Michael.ausley@sodexo.com