

Establishment Name

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

ANOTHER BROKEN EGG CAFE

Type of Establishment

O Farmer's Market Food Unit Permanent O Mobile

208 COMMERCE ST Address

O Temporary O Seasonal

Nashville City

Time in 12:45 PM AM/PM Time out 01:55: PM AM/PM

Inspection Date

04/08/2024 Establishment # 605258977 O Follow-up **E**Routine

Embargoed 25 O Preliminary

Risk Category

Purpose of Inspection

O Complaint

Follow-up Required

O Consultation/Other

级 Yes O No

Number of Seats 100

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	IN-in compliance OUT-not in compliance NA-not applicable NO-not observed							С
	Compliance Status							WT
	IN	OUT	NA	NO	Supervision			
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	$\exists x$	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	-
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	5
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	0	寒		0	Hands clean and properly washed	0	0	
7	鉱	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	0	20			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	窓	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	0	凝	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- served	0	0	2

	Compliance Status						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	3%	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	寒	0	0	0	Proper hot holding temperatures	0	0		
20	0	×	0		Proper cold holding temperatures	0	0	5	
21	*	0	0	0	Proper date marking and disposition	0	0	*	
22	0	羅	0	0	Time as a public health control: procedures and records	0	0		
	IN	OUT	NA	NO	Consumer Advisory				
23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4	
	IN	OUT	NA	NO	Highly Susceptible Populations				
24	0	0	M		Pasteurized foods used; prohibited foods not offered	0	0	5	
	IN	оит	NA	NO	Chemicals				
25	0	0	X		Food additives: approved and properly used	0	0	5	
26	X	0			Toxic substances properly identified, stored, used	0	0	9	
	IN	OUT	NA	NO	Conformance with Approved Procedures				
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5	

s, chemicals, and physical objects into foods.

					347	
		OUT=not in compliance COS=con				
		Compliance Status	cos	R	W	
	OUT	Safe Food and Water				
28	0	Pasteurized eggs used where required	0	0	1	
29	0	Water and ice from approved source	0	0		
30	0	Variance obtained for specialized processing methods	0	0	Ι.	
	OUT	Food Temperature Control				
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:	
32	0	Plant food properly cooked for hot holding	0	0	Т	
33	家	Approved thawing methods used	Ō	Ō	Н	
34	0	Thermometers provided and accurate	0	0	Т	
	OUT Food Identification					
35	0	Food properly labeled; original container; required records available	0	0	-	
	OUT	Prevention of Food Contamination				
36	0	Insects, rodents, and animals not present	0	0		
37	885	Contamination prevented during food preparation, storage & display	0	0	Г	
38	0	Personal cleanliness	0	0	Г	
39	0	Wiping cloths; properly used and stored	0	0		
40	0	Washing fruits and vegetables	0	0	Г	
	OUT	Proper Use of Utensils				
41	120	In-use utensils; properly stored	0	0	Г	
42		Utensils, equipment and linens; properly stored, dried, handled	0	0	Г	
43		Single-use/single-service articles; properly stored, used	0	0	Г	
44		Gloves used properly	0	0		

pecti		Compliance Status	cos	R	W.
	OUT	Utensils and Equipment			
45	麗	Food and norifood-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
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	-
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١ ١
53	3%	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	'
	OUT	Administrative Items			
55	0	Current permit posted	0	0	Г
56	0	Most recent inspection posted	0	0	Ľ
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

icuous manner. You have the right to request a h n (10) days of the date of the 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

Signature of Person In Charge

PH-2267 (Rev. 6-15)

04/08/2024

04/08/2024 Date

RDA 629

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

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Number #: |605258977

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.	\vdash
Smoking observed where smoking is prohibited by the Act.	+

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)				
Low temp washer	Chlrine	50					

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Expo line cooler	39					
Reach-in cooler	41					
Omelette line cooler	60					
Under grill cooler	60					

Food Temperature		T
Description	State of Food	Temperature (Fahrenheit
Tomatoes in line cooler 1	Cold Holding	54
Salmon in line cooler 1	Cold Holding	58
Feta cheese in under grill cooler	Cold Holding	58
Salmon in line cooler 1	Cold Holding	60
Diced tomatoes n line cooler 1	Cold Holding	58
Sliced turkey in line cooler 1	Cold Holding	58
Pimento cheese in line cooler 2	Cold Holding	50
Sausage in walk-in cooler	Cold Holding	40
Salmon in walk-in cooler, portioned at 10:30 AM	Cooling	45
Chicken in walk-in cooler	Cold Holding	42
Ham in walk-in cooler	Cold Holding	41
White gravy in hot pan	Hot Holding	140

Observed Violations
Total # 13
Repeated # 0
6: Observed dish washer move from washing dirty dishes to putting away clean dishes without changing gloves or washing hands; Corrective Action: trained 8: Observed line hand sink to be used for dumping food waste at beginning of inspection— sink was clogged; Corrective Action: removed food waste to make
sink accessible
13: Observed raw shelled eggs stored over juice in walk-in cooler; Corrective Action: rotated product, discussed proper vertical storage with person in charge 20: Diced tomatoes (58 F), salmon (60 F), sliced turkey (59 F) held in line cooler 1 at temperatures exceeding 41 F; Corrective Action: embargoed 25 lbs,
maintenance order put in for cooler
22: French toast batter, buttermilk pancake mix, tomatoes, on time policy held without proper stamp on first walkthrough; Corrective Action: embargoed, discussed tagging items accurately when held on time policy
33: Observed salmon in reduced oxygen packaging thawing unvented
37: Employee yogurt stored with food in line cooler 2
41: Observed scoops stored in stagnant water beside grill top
42: Observed wet nesting in dish area
43: Observed to go containers stored right side up on line
43: Observed coffee filters stored uncoverd
45: Cutting boards with excessive grooves, build-up in use
53: Multiple items in walk-in freezer contaminated by ice caused by leak from
condenser

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: An employee health policy is present.
- 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.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: See source info
- 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.
- 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: Foods cooked during inspection were under consumer advisory
- 17: (NO) No TCS foods reheated during inspection.
- 18: See food info
- 19: See food info
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 23: Consumer advisory provided for egg dishes, hamburgeers
- 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:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: ANOTHER BROKEN EGG CAFE					
Establishment Number: 605258977					
Comments/Other Observations (cont'd)					
Additional Comments (cont'd)					
See last page for additional comments.					
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Establishment Information

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Establishment Name: ANOTHER BROKEN EGG CAFE								
Establishment Number #:	605258977							
Sources								
Source Type:	Food	Source:	Gfs, creation					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comme	nts							