



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

99

Establishment Name RESIDENCE INN RESTAURANT Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 2500 MUSIC VALLEY DRIVE ☐ Temporary ☐ Seasonal
City Nashville Time in 09:31 AM AM / PM Time out 09:50 AM AM / PM
Inspection Date 04/05/2024 Establishment # 605256723 Embargoed 0
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 84

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

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

| IN=In compliance | | | | | OUT=not in compliance | | | | | NA=not applicable | | | | | NO=not observed | | | | | COS=corrected on-site during inspection | | | | | R=repeat (violation of the same code provision) | | | | |
|--|----------------------------------|-----------------------|-----------------------|-----------------------|--|-----|-----------------------|-----------------------|-----------------------|--|-----------------------|-----------------------|-----------------------|-----------------------|--|-----|-----------------------|-----------------------|-----------------------|--|-----------------------|-----------------------|-----------------------|-----------------------|---|-----------------------|-----------------------|-----------------------|----|
| Compliance Status | | | | | Compliance Status | | | | | Compliance Status | | | | | Compliance Status | | | | | Compliance Status | | | | | Compliance Status | | | | |
| IN | OUT | NA | NO | WT | IN | OUT | NA | NO | WT | IN | OUT | NA | NO | WT | IN | OUT | NA | NO | WT | IN | OUT | NA | NO | WT | IN | OUT | NA | NO | WT |
| Supervision | | | | | Supervision | | | | | Supervision | | | | | Supervision | | | | | Supervision | | | | | Supervision | | | | |
| 1 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 16 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 17 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 |
| Employee Health | | | | | Employee Health | | | | | Employee Health | | | | | Employee Health | | | | | Employee Health | | | | | Employee Health | | | | |
| 2 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 18 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 19 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 |
| 3 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 20 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 21 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 |
| Good Hygienic Practices | | | | | Good Hygienic Practices | | | | | Good Hygienic Practices | | | | | Good Hygienic Practices | | | | | Good Hygienic Practices | | | | | Good Hygienic Practices | | | | |
| 4 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 22 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 23 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 |
| 5 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 24 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 25 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 |
| Preventing Contamination by Hands | | | | | Preventing Contamination by Hands | | | | | Preventing Contamination by Hands | | | | | Preventing Contamination by Hands | | | | | Preventing Contamination by Hands | | | | | Preventing Contamination by Hands | | | | |
| 6 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 26 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 27 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 |
| 7 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 28 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 29 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 |
| 8 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 2 | 30 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 31 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 |
| Approved Source | | | | | Approved Source | | | | | Approved Source | | | | | Approved Source | | | | | Approved Source | | | | | Approved Source | | | | |
| 9 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 32 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 33 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 |
| 10 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 34 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 35 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 |
| 11 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 36 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 37 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 |
| Protection from Contamination | | | | | Protection from Contamination | | | | | Protection from Contamination | | | | | Protection from Contamination | | | | | Protection from Contamination | | | | | Protection from Contamination | | | | |
| 13 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 4 | 38 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 39 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 |
| 14 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 40 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 41 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 |
| 15 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 2 | 42 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 | 43 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5 |

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

| OUT=not in compliance | | | | | COS=corrected on-site during inspection | | | | | R-repeat (violation of the same code provision) | | | | | |
|----------------------------------|----------------------------------|---|-----------------------|-----------------------|---|----------------------------|----------------------------------|---|----------------------------------|---|----|----|-----|---|----|
| Compliance Status | | | | | COS | R | WT | Compliance Status | | | | | COS | R | WT |
| Safe Food and Water | | | | | Utensils and Equipment | | | | | | | | | | |
| 28 | <input type="radio"/> | Pasteurized eggs used where required | <input type="radio"/> | <input type="radio"/> | 1 | 45 | <input type="radio"/> | Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used | <input type="radio"/> | <input type="radio"/> | 1 | | | | |
| 29 | <input type="radio"/> | Water and ice from approved source | <input type="radio"/> | <input type="radio"/> | 2 | 46 | <input type="radio"/> | Warewashing facilities, installed, maintained, used, test strips | <input type="radio"/> | <input type="radio"/> | 1 | | | | |
| 30 | <input type="radio"/> | Variance obtained for specialized processing methods | <input type="radio"/> | <input type="radio"/> | 1 | 47 | <input type="radio"/> | Nonfood-contact surfaces clean | <input type="radio"/> | <input type="radio"/> | 1 | | | | |
| Food Temperature Control | | | | | Physical Facilities | | | | | | | | | | |
| 31 | <input type="radio"/> | Proper cooling methods used; adequate equipment for temperature control | <input type="radio"/> | <input type="radio"/> | 2 | 48 | <input type="radio"/> | Hot and cold water available; adequate pressure | <input type="radio"/> | <input type="radio"/> | 2 | | | | |
| 32 | <input type="radio"/> | Plant food properly cooked for hot holding | <input type="radio"/> | <input type="radio"/> | 1 | 49 | <input type="radio"/> | Plumbing installed; proper backflow devices | <input type="radio"/> | <input type="radio"/> | 2 | | | | |
| 33 | <input type="radio"/> | Approved thawing methods used | <input type="radio"/> | <input type="radio"/> | 1 | 50 | <input type="radio"/> | Sewage and waste water properly disposed | <input type="radio"/> | <input type="radio"/> | 2 | | | | |
| 34 | <input type="radio"/> | Thermometers provided and accurate | <input type="radio"/> | <input type="radio"/> | 1 | 51 | <input type="radio"/> | Toilet facilities: properly constructed, supplied, cleaned | <input type="radio"/> | <input type="radio"/> | 1 | | | | |
| Food Identification | | | | | Administrative Items | | | | | | | | | | |
| 35 | <input type="radio"/> | Food properly labeled; original container; required records available | <input type="radio"/> | <input type="radio"/> | 1 | 52 | <input type="radio"/> | Garbage/refuse properly disposed; facilities maintained | <input type="radio"/> | <input type="radio"/> | 1 | | | | |
| Prevention of Food Contamination | | | | | Compliance Status | | | | | YES | NO | WT | | | |
| 36 | <input type="radio"/> | Insects, rodents, and animals not present | <input type="radio"/> | <input type="radio"/> | 2 | 53 | <input type="radio"/> | Physical facilities installed, maintained, and clean | <input type="radio"/> | <input type="radio"/> | 1 | | | | |
| 37 | <input checked="" type="radio"/> | Contamination prevented during food preparation, storage & display | <input type="radio"/> | <input type="radio"/> | 1 | 54 | <input type="radio"/> | Adequate ventilation and lighting; designated areas used | <input type="radio"/> | <input type="radio"/> | 1 | | | | |
| 38 | <input type="radio"/> | Personal cleanliness | <input type="radio"/> | <input type="radio"/> | 1 | Non-Smokers Protection Act | | | | | | | | | |
| 39 | <input type="radio"/> | Wiping cloths: properly used and stored | <input type="radio"/> | <input type="radio"/> | 1 | 55 | <input type="radio"/> | Current permit posted | <input type="radio"/> | <input type="radio"/> | 0 | | | | |
| 40 | <input type="radio"/> | Washing fruits and vegetables | <input type="radio"/> | <input type="radio"/> | 1 | 56 | <input type="radio"/> | Most recent inspection posted | <input type="radio"/> | <input type="radio"/> | | | | | |
| Proper Use of Utensils | | | | | Non-Smokers Protection Act | | | | | | | | | | |
| 41 | <input type="radio"/> | In-use utensils; properly stored | <input type="radio"/> | <input type="radio"/> | 1 | 57 | <input checked="" type="radio"/> | Compliance with TN Non-Smoker Protection Act | <input checked="" type="radio"/> | <input type="radio"/> | | | | | |
| 42 | <input type="radio"/> | Utensils, equipment and linens; properly stored, dried, handled | <input type="radio"/> | <input type="radio"/> | 1 | 58 | <input type="radio"/> | Tobacco products offered for sale | <input type="radio"/> | <input type="radio"/> | 0 | | | | |
| 43 | <input type="radio"/> | Single-use/single-service articles; properly stored, used | <input type="radio"/> | <input type="radio"/> | 1 | 59 | <input type="radio"/> | If tobacco products are sold, NSPA survey completed | <input type="radio"/> | <input type="radio"/> | | | | | |
| 44 | <input type="radio"/> | Gloves used properly | <input type="radio"/> | <input type="radio"/> | 1 | | | | | | | | | | |

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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge Levera Mares Date 04/05/2024 Signature of Environmental Health Specialist C. Finch/Victor Date 04/05/2024

**** 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**



Establishment Information

Establishment Name: RESIDENCE INN RESTAURANT

Establishment Number #: 605256723

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) |
|-----------------------------|----------------|-----|---------------------------|
| High temperature dishwasher | Heat | | 172 |

Equipment Temperature

| Description | Temperature (Fahrenheit) |
|-----------------|---------------------------|
| Walk in cooler | 35 |
| Walk in freezer | -10 |

Food Temperature

| Description | State of Food | Temperature (Fahrenheit) |
|-------------------------------------|---------------|---------------------------|
| Turkey sausage on steam table | Hot Holding | 150 |
| Cooked eggs on steam table | Hot Holding | 148 |
| Ham and egg sandwich on steam table | Hot Holding | 154 |
| Chicken in walk in cooler | Cold Holding | 38 |
| Ham in walk in cooler | Cold Holding | 40 |
| Cooked eggs in walk in cooler | Cold Holding | 39 |

Observed Violations

Total # 1

Repeated # 0

37: Personal phone stored on prep table In the back area

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: RESIDENCE INN RESTAURANT

Establishment Number : 605256723

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 available
- 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: 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: Next page
- 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: NO
- 17: (NA) No TCS foods reheated for hot holding.
- 18: NA
- 19: Check temperature log
- 20: Check temperature log
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 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.

Establishment Information

Establishment Name: RESIDENCE INN RESTAURANT

Establishment Number : 605256723

Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

Establishment Information

Establishment Name: RESIDENCE INN RESTAURANT

| | |
|-------------------------|-----------|
| Establishment Number #: | 605256723 |
|-------------------------|-----------|

Sources

| | |
|--------------|------|
| Source Type: | Food |
|--------------|------|

Source: US foods

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments