

Establishment Name

Address

Risk Category

City

# TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Number of Seats 40

Permanent O Mobile Type of Establishment

Follow-up Required

O Temporary O Seasonal

O Yes 疑 No

04/15/2024 Establishment # 605314874 Embargoed 0 Inspection Date

Green Room Restaurant

1 Terminal Dr.

Nashville

O Consultation/Other

Time in 03:05 PM AM / PM Time out 03:10: PM AM / PM

日本 Follow-up Purpose of Inspection Routine O Complaint O Preliminary О3

04

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTION

10	IN-in compliance				OUT=not in compliance NA=not applicable NO=not observe						te during in:			
			_		Compliance Status	cos	R	WT		_	_			
	IN	OUT	NA	NO	Supervision					I	IN	OUT	NA	NO
1	盔	0			Person in charge present, demonstrates knowledge, and	0	0	5	I,	6	×	0	0	0
_	IM	OUT	NA	MO	performs duties  Employee Health		_	_			8	ŏ	ŏ	×
2	100	0	TRACK.	NO	Management and food employee awareness; reporting	0	0		Н	+	~	$\sim$	_	
3	8	ŏ			Proper use of restriction and exclusion	ō	ō	5	Ш	ı	IN	ОUТ	NA	NO
	IN	OUT	NA	NO	Good Hygienic Practices				lia	8	歐	0	0	0
4	XX.	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		la	9	×	0	0	0
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	1 ° 1	2	0	X	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands				2	1	*	0	0	0
6	巡	0		0	Hands clean and properly washed	0	0		١,	2	0	0	×	0
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	Ľ		_			1 -
'	500	_	_	_	alternate procedures followed	_	_			Т	IN	OUT	NA	NO
8	- X	0			Handwashing sinks properly supplied and accessible	0	0	2	I <sub>2</sub>	3	X	0	0	
	_	OUT	NA	NO	Approved Source	_		_	Ľ	-		_	_	
9	200	0			Food obtained from approved source	0	0		ш	1	IN	OUT	NA	NO
10	0	0	0	×	Food received at proper temperature	0	0		<u>-</u>	4	0	0	333	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ľ	~	~	_	000	
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			Τ	IN	OUT	NA	NO
	IN	OUT	NA	NO	Protection from Contamination				2	5	0	0	-X	
13	黛	0	0		Food separated and protected	0	0	4	2	6	Ř	0		
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		Т	IN	OUT	NA	NO
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7	0	0	×	

_					Compliance Status	COS	к	WI
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	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	×	0	0	0	Proper hot holding temperatures	0	0	
20	24	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		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	333		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	2	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

#### to control the introduction of pathoge s, chemicals, and physical objects into foods.

			GOO	D R	ar/.\	IL PRA	CTIC	(5)
		OUT=not in compliance COS=com						
		Compliance Status	cos	R	WT			
	OUT	Safe Food and Water			$\overline{}$		OUT	
28	0	Pasteurized eggs used where required	0	0	1	45	612	Foo
29		Water and ice from approved source	0	0	2	45	羅	cor
30	0	Variance obtained for specialized processing methods	0	0	1	46	0	140
	OUT	Food Temperature Control				49	١.	Wa
	┰	Proper cooling methods used; adequate equipment for temperature	$\Box$			47	0	No
31	0	control	0	0	2		OUT	
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Hot
33	_	Approved thawing methods used	ŏ	ŏ	1	49	ŏ	Plu
34	ŏ	Thermometers provided and accurate	ŏ	ō	1	50	ŏ	Se
	OUT		-	_	÷	51	ŏ	Toi
	001	TVVV INDICATORI				I	_	_
35	0	Food properly labeled; original container; required records available	0	0	1	52	0	Ga
	OUT	Prevention of Food Contamination				53	0	Phy
36	0	Insects, rodents, and animals not present	0	0	2	54	0	Adi
37	0	Contamination prevented during food preparation, storage & display	0	0	1		OUT	
38	0	Personal cleanliness	0	0	1	55	0	Cu
39	0	Wiping cloths; properly used and stored	0	0	1	56	0	Мо
40	0	Washing fruits and vegetables	0	0	1			
	OUT	Proper Use of Utensils						
41	0	In-use utensils; properly stored	0	0	1	57		Cor
42	_	Utensils, equipment and linens; properly stored, dried, handled	ō	ō	1	58	1	Tot
43		Single-use/single-service articles; properly stored, used	0	0	1	59	1	If to
44		Gloves used properly	Ö	ŏ	1			

spect	ion	R-repeat (violation of the same code provision	)		
		Compliance Status	cos	R	WT
	OUT	Utensiis and Equipment			
45	M	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
	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	Т		
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	- X	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

n (10) days of the date of the

04/15/2024

04/15/2024

Signature of Person In Charge

Date

RDA 629

\*\*\*\* 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) ) 6153405620 Please call ( to sign-up for a class.

Date

## TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information									
Establishment Name: Green Room Restaurant									
Establishment Number #: 605314874									
NSPA Survey – To be completed if									
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	s in non-enclosed areas are r	not completely removed or	r open.						
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	rohibited.							
Smoking observed where smoking is prohibited	i by the Act.								
				<u> </u>					
Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature ( Fah	renhelt)					
Equipment Temperature									
Description			Temperature ( Fah	renhelt)					
FdT			•						
Food Temperature		Mate of Free							
Description		State of Food	Temperature (Fah	renheit)					

Observed Violations	
otal # 1 epeated # 0	
epeated # ()	
5:	
"See page at the end of this document for any violations that could not be displayed in this space.	

# TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



Establishment Name: Green Room Restaurant	
Establishment Number: 605314874	
THE STATE OF THE PROPERTY OF T	
Comments/Other Observations	
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19:	
∠. 3·	
4·	
5:	
6:	
7:	
8:	
9:	
10: 11:	
12·	
13:	
14:	
<b>15</b> :	
<b>16</b> :	
17: 10:	
18: 10:	
20: Ca Chicken wings at 40F, hummus at 40F on prep cooler 21: 22: 23: 24: 25: 26: 27:	
21:	
22:	
23:	
24:	
25:	
∠0. ე <del>7</del> .	
57·	
57: 58:	
***See page at the end of this document for any violations that could not be displayed in this space	e.
care page at the one of the describent is, any frequency that each not as displayed in the open	500-
A delition of Community	

Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Green Room Restaurant Establishment Number: 605314874						
					Comments/Other Observations (cont'd)	
Additional Comments (cont'd)						
See last page for additional comments.						
, 0						

Establishment Information

Establishment Information								
Establishment Name: Green Room Restaurant								
Establishment Number #: 605314874								
Sources								
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Additional Comments								