TENNESSEE DEPARTMENT OF HEALTH D SERVICE ESTABLISHMENT INSPECTION REPORT

FOOD SERVICE ESTA		BL	BLISHMENT INSPECTION REPORT								SCORE									
Q			S. S. S.																	
Esta	blish	men	t Nan		UMAMI									- to b P	-	Farmer's Market Food Unit Sermanent O Mobile	9		$\boldsymbol{\zeta}$	
Addr	ess				6900 LEN	OX VILLAG	GE DR STE 28				_	Typ	e of E	stabli	shme	O Temporary O Seasonal				
City					Nashville		Time in	03	3:0	5 F	M	A	4/P	A Th	me ou	at 03:10; PM AM / PM				
Insp	ectio	n Da	rte		03/22/20	024 Establist	hment # 60525707					-	d 0							
			spect		ORoutine	揚 Follow-up				_	elimin				Cor	nsuitation/Other				
Risk	Cate	egon	,		01	\$\$2	03			04				Fo	low-	up Required O Yes 眞 No	Number of S	eats	75	
		R														to the Centers for Disease Contr control measures to prevent illne	ol and Prevent			
						FOO	DBORNE ILLNESS RI	SK F	ACT	ors	AND	PU	BLIC	HEA	LTH	INTERVENTIONS				
184	in ee	niiqme		algnat		liance NA=not ap			ite ma							ach item as applicable. Deduct points for c pection Rerepeat (violation of the				
_	_	_		_		mpliance State			R		Ē	100.00	u on-si	ae dun	ng ins	Compliance Status			R	WT
-	-	-	NA	NO	Person in chara	Supervisi e cresent demon	en strates knowledge, and			_		IN	ουτ	NA	NO	Cooking and Reheating of Time/T Control For Safety (TCS) F				
		0	NA	NO	performs duties		÷ ·	0	0	5		凉 0	0	0		Proper cooking time and temperatures Proper reheating procedures for hot hold	0.0	8	읽	5
2	X	0	144	110		nd food employee a	awareness; reporting		0	5	-	IN	олт		NO	Cooling and Holding, Date Marking		<u> </u>	<u> </u>	
		0	NA	NO		estriction and exclu Bood Hygienic P		0	0	-	18	0	0			a Public Health Centre Proper cooling time and temperature	k	0		
4	X	0	10-1	0	Proper eating, ta	asting, drinking, or	tobacco use	0	8	5	19		0 0	0		Proper hot holding temperatures		0		
		OUT	NA	NO	Preve	om eyes, nose, an nting Contamin	ation by Hands					100	ŏ	0	0	Proper cold holding temperatures Proper date marking and disposition		8	ŏ	5
_		0	0	0	No bare hand co		o-eat foods or approved	0	0 0	5	22	×	0	0		Time as a public health control: procedure	es and records	0	이	
8	20	0	-		alternate procec Handwashing si	inks properly supp	lied and accessible		0	2	23	IN XX	OUT	NA	NO	Consumer Advisory Consumer advisory provided for raw and	undercooked	0	0	4
_			NA		Food obtained f	Approved So from approved sou		0	0			IN	OUT	-	NO	food Highly Susceptible Popular	tions	-	-	-
10 11		0	0	*		at proper temperation andition, safe, and		8	0	5	24	0	0	×		Pasteurized foods used; prohibited foods	not offered	0	0	5
12	_	0	0	0	Required record destruction	is available: shell s	stock tags, parasite	0	0			IN	ουτ			Chemicals				
13			NA	NO	Pre Food separated	and protected	ntamination	0		4	25 26	0 家	0	X		Food additives: approved and properly us Toxic substances properly identified, store		0	응	5
14	×	õ			Food-contact su	urfaces: cleaned ar	nd sanitized returned food not re-	ŏ	ŏ	5		IN	OUT	_	NO	Conformance with Approved P	rocedures	_	-	
15	2	0			served	on or unsale lood,	returned tood not re-	0	0	2	27	0	0	黨		Compliance with variance, specialized pro HACCP plan	ocess, and	٥	٥	5
				Goo	d Retail Prac	tices are preve	entive measures to co	ontro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects	into foods.			
				ou	f=not in compliance	tê.	COS=corre						1CE	3		R-repeat (violation of the sam	e code provision)			
_		OUT			Co	mpliance Statu le Food and Wat	18		R		É		UT		_	Compliance Status Utensils and Equipment		COS	R	WT
20	3	0			d eggs used who	ere required		0	8	1	4	_	0 F			nfood-contact surfaces cleanable, propert and used	y designed,	0	0	1
30)				btained for spec	ialized processing		ŏ	ŏ	1	40	5 (g facilities, installed, maintained, used, tes	at strips	0	0	1
31			Prop	er co			ipment for temperature	0	0	2	47	_		onfoo	d-cor	tact surfaces clean		0	0	1
33		-	contr Plant		properly cooked	for hot holding		-	0		48	_	UT D H	otand	i cold	Physical Facilities water available; adequate pressure		0	0	2
33					thawing methods iters provided an			0	0	1	49	_				talled; proper backflow devices waste water properly disposed			8	2
		OUT	The			od identificatio	n			_	5		-			s: properly constructed, supplied, cleaned	1		ŏ	1
38	_		Food	l prop			uired records available	0	0	1	53		-	-		use properly disposed; facilities maintained	d	2	<u> </u>	1
36	-	OUT	Insec	ts, ro	dents, and anim	n of Feed Conta als not present	mination	0	0	2	5	_	-			lities installed, maintained, and clean ntilation and lighting; designated areas us	ed	0	0	1
37	, †	×	Cont	amina	ition prevented d	during food prepara	ation, storage & display	0	0	1		0	UT			Administrative items		-	- 1	
38	-	_			leanliness			0	0	1	54		_		-	nit posted		0		0
39	_				ths; properly use ruits and vegetab			8	0		54	\$ 0	0 [M	lost re	cent	Compliance Status		O YES		WT
41	_	OUT Sa	In-us	e uter	Prop nsils; properly str	per Use of Utens	sils			1	5	,	-	ompli	ance	Non-Smokers Protection A with TN Non-Smoker Protection Act		म्रा	01	
43	2	20	Uten	sils, e	quipment and lin		ed, dried, handled	0	0 0	1	53	8	T	obacc	o pro	ducts offered for sale oducts are sold, NSPA survey completed		<u> </u>	0	0
					ed properly	in a second s			ŏ			- 1			pr	competent of the second second second		- 1	-	
servi	ce es	tablis	hmen	t perm	sit. Items identified	as constituting imp	minent health hazards shall b	e corre	cted i	mmed	iately (or op	ration	s shall	ceas	Repeated violation of an identical risk factor r e. You are required to post the food service er	stablishment permit	in a o	onspi	cuous
mann	er ar	nd po	st the	most	recent inspection r	report in a conspicue		ght to r	eques				ing thi	s repo	rt by f	Iling a written request with the Commissioner				
	_		C	-	Le contraction de la contracti		03/2	22/2	024	1			F	20	NO B	phyr P.	0	3/2	2/2	024
Sign	atur	e of	Pers	on In	Charge				(Date	Sig	natu				ental Health Specialist				Date
						*** Additional for	od cafaby information can	hole	und -	00.00	r make	wite.	bille:	Oto -	in the	aalth/article/ah_foodsonvice ****				

Additional food safety information can be found on our website, http://th.gownealth/article/en-roodservice									
PH-2267 (Rev. 6-15)	Free food safety training classes are available each month at the county health depute Please call () 6153405620 to sign-up for a class.	artment. RDA 629							

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: UMAMI Establishment Number #: 605257074

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 Maohine Name Sanitizer Type PPM Temperature (Fahrenheit)

Equipment l'emperature						
Description	Temperature (Fahrenheit)					

Description	State of Food	Temperature (Fahrenheit		

Observed Violations	
Total # 7	
Repeated # 0	
34:	
35:	
37:	
39:	
41:	
42:	
47:	
""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		

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: UMAMI

Establishment Number: 605257074

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

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Sources		
Source Type:	Source:	

Additional Comments