

Establishment Name

Purpose of Inspection

Address

City

Baam Burger

223 4th Ave N.

Nashville

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Permanent O Mobile Type of Establishment

Time in 02:05 PM AM/PM Time out 02:15: PM AM/PM

O Temporary O Seasonal

04/15/2024 Establishment # 605305983 Embargoed 0 Inspection Date

> 日本 Follow-up Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 48 Risk Category О3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	e in c	compli	ence		OUT=not in compliance NA=not applicable NO=not observ	ed		C) \$=∞	rrecte	d on-si	te
					Compliance Status	COS	R	WT				
	IN	OUT	NA	NO	Supervision					IN	OUT	1
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	×	0	H
	IN	OUT	NA	NO	Employee Health				17		0	T
2	TX:	0			Management and food employee awareness; reporting	0	0					П
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	ľ
	IN	OUT	NA	NO	Good Hygienic Practices				18	巡	0	Г
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		19	黨	0	Г
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	5	20	245	0	г
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	*	0	Г
6	100	0		0	Hands clean and properly washed	0	0		22	X	0	П
7	×	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	1	IN	_	H
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2		0=0	$\overline{}$	П
	IN	OUT	NA	NO	Approved Source				23	×	0	Ľ
9	黨	0			Food obtained from approved source	0	0			IN	OUT	П
10	*	0	0	0	Food received at proper temperature	0	0	1 1	l	833	$\overline{}$	П
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24	100	0	Ľ
12	×	0	0	0	Required records available: shell stock tags, parasite destruction	0	0			IN	оит	1
	IN	OUT	NA	NO	Protection from Contamination				25	126	0	Г
13	×	0	0		Food separated and protected	0	0	4	26	菜	0	
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	1
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	×	0	-

					Compliance Status	COS	R	WT
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	X	0	0	0	Proper cooking time and temperatures	0	0	5
17	8	0	0	0	Proper reheating procedures for hot holding	0	0	,
	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	試	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	200	0	0		Food additives: approved and properly used	0	0	5
26	菜	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

to control the introduction of pathogens, chemicals, and physical objects into foods.

		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT				
28	0	Pasteurized eggs used where required	0	0	,
29		Water and ice from approved source	0	0	\Box
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	Г
33	0	Approved thawing methods used	0	0	1
34	X	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	885	Contamination prevented during food preparation, storage & display	0	0	1
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	0	in-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	28	Single-use/single-service articles; properly stored, used	0	0	r
44		Gloves used properly	0	O	_

pecti		R-repeat (violation of the same code provision Compliance Status	COS	R	W
	OUT	Utensils and Equipment	1		
45	0	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	
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	_
49	0	Plumbing installed; proper backflow devices	0	0	- 3
50	0	Sewage and waste water properly disposed	0	0	- 3
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	200	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	Ľ
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	×	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

conspicuous manner. You have the right to request a h 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. en (10) days of the date of the

04/15/2024

04/15/2024

Date

**** 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) RDA 629) 6153405620 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information									
Establishment Name: Baam Burger									
Establishment Number #: 605305983									
NSPA Survey - To be completed if									
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.	•								
Age-restricted venue does not require each per	rson attempting to gain entry	y to submit acceptable f	form of identification.						
"No Smoking" signs or the international "Non-S	moking" symbol are not con	spicuously posted at ev	very entrance.						
Garage type doors in non-enclosed areas are r	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	not completely remove	d or open.						
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is	prohibited.							
Smoking observed where smoking is prohibited	i by the Act.								
Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fat	renhelt)					
Facility Taxables									
Equipment Temperature									
Description			Temperature (Fah	renheit)					
Food Temperature		1 -1 1							
Description		State of Food	Temperature (Fah	renheit)					
1		I	1						

Observed Violations
Total # 4 Repeated # 0 34: 37: 43: 53:
Repeated # ()
34:
37 [.]
N3·
TO.
33.

[&]quot;"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: Baam Burger	
Establishment Number: 605305983	
C	

Comments/Other Observations	
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: 21: 22: 23: 24: 25: 26: 27: 57: 58:	
3:	
4:	
5:	
6:	29
7:	
8:	
9. 10.	
10. 11·	
11. 12·	
12·	
14·	
15:	
16:	
17:	
18:	
19:	
20:	
21:	
22:	
23:	
24:	
25. 26:	
20. 27·	
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 Information	
Establishment Name: Baam Burger	
Establishment Number: 605305983	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
. •	

Establishment Information								
Establishment Name: Baam Burger								
Establishment Number # 605305983								
Sources								
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Additional Comments								