TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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Esta	abis	hmen	t Nar	me	Broadway Brewhouse Bar # 2					Tv	na of	Establ	ehmo	O Farmer's Market Food Unit ant O Permanent O Mobile			
Add	fress				317 Broadway					.,	peror	2510124	ann r	O Temporary O Seasonal			
City	,				Nashville	_{ne in} 1	1:1	15 A	M	A	M/P	мті	me ou	ат <u>11:20:AM</u> АМ/РМ			
Insc	pecti	on Da	rte		03/26/2024 Establishment # 605191												
Puη	pose	of In	spec		ORoutine ₿Follow-up OComp			O Pr		-	-		Cor	sultation/Other			
Risi	k Cal	tegon	y		窟1 02 03			04				Fo	low-	up Required O Yes 👯 No Number o	Seats	0	
		R	isk I											I to the Centers for Disease Control and Preve control measures to prevent illness or injury.	ntion		
					FOODBORNE ILLNES	RISK	FAC	TORS	AND	PU	BLIC	HEA	LTH	INTERVENTIONS			
	luin c	(Ch ompli		elgne	ted compliance status (IN, OUT, HA, NO) for each numbered OUT=not in compliance NA=not applicable NO=not ob		r iter							ach Item an applicable. Deduct points for category or subcr pection Rvrepeat (violation of the same code prov)	
Ē		_	_	_	Compliance Status		S R	WŤ	Ē			sie oor	- y	Compliance Status		R	WT
Щ		-	NA	NO	Supervision Person in charge present, demonstrates knowledge, an	4		_		IN	001	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	×	0	NA	NO	performs duties	° 0	0	5		8	8	Š		Proper cooking time and temperatures Proper reheating procedures for hot holding	0	8	5
	X	0	100	1 110	Management and food employee awareness: reporting	_	10	- 6	۲,	IN		NA	NO	Cooling and Holding, Date Marking, and Time as	_		
3	× N	O OUT	NA	NO	Proper use of restriction and exclusion Good Hyglanic Practices	0	0	ľ	18	0	0	100		a Public Health Control Proper cooling time and temperature	0		
4	28	0	100	0	Proper eating, tasting, drinking, or tobacco use	0		5	19	0	0	8	0	Proper hot holding temperatures	0	0	
		OUT	NA	NO	No discharge from eyes, nose, and mouth Preventing Contamination by Hands		0		20 21	8	8			Proper cold holding temperatures Proper date marking and disposition	8	00	5
6 7	直区	0 0	0	0	Hands clean and properly washed No bare hand contact with ready-to-eat foods or approv				22	0	0	×	0	Time as a public health control: procedures and records	0	0	
8	X	0		-	alternate procedures followed Handwashing sinks properly supplied and accessible			2	23	IN O	001	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	0	0	_
	IN 窓	OUT	NA	NO	Approved Source Food obtained from approved source	- 0			-	IN	001		NO	food Highly Susceptible Populations	ľ	<u> </u>	-
10		0	0		Food received at proper temperature Food in good condition, safe, and unadulterated	0		1 1	24	0	0	83		Pasteurized foods used; prohibited foods not offered	0	0	5
	0	ŏ	×	0	Required records available: shell stock tags, parasite destruction	6	_			IN	ουτ	NA	NO	Chemicals			
				NO	Protection from Contamination				25	0	8	X		Food additives: approved and properly used	0	8	5
		0 0			Food separated and protected Food-contact surfaces: cleaned and sanitized	0	0		26	IN	001	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	0		
15	X	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	冥		Compliance with variance, specialized process, and HACCP plan	0	0	5
				God	d Retail Practices are preventive measures t	o contr	ol th	e intr	oduc	tion	of	atho	oens	chemicals, and physical objects into foods.			
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						GO	OD	NTE.		1.10	TICE						
F				OU		corrected	on-sit	e during				8		R-repeat (violation of the same code provision) Compliance Status		R	WT
Ē	98	out	Dact		Compliance Status Safe Food and Water	corrected CO	on-sit S R	e during WT	inspe	Clion	זיע		ad as	Compliance Status Utensils and Equipment	COS		WT
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3	29	0000000	Wate Varia	er and ance o	Compliance Status Safe Food and Water ed eggs used where required dice from approved source obtained for specialized processing methods	COTTECTED CO O O	on-sit S R O O	e during WT	4	6 7		ood a onstru Varew	cted, ashin	Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used	0	0 0	WT 1 1
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PH-2267 (Rev. 6-15)	Free food safety training cla	sses are available each mor	th at the county health department.	RDA 62
Phi/2207 (Nev. 0-10)	Please call () 6153405620	to sign-up for a class.	NDA 62

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Broadway Brewhouse Bar # 2 Establishment Number #: 605191477

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 wenty-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.	
Sarage 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)						

Equipment Temperature					
Description	Temperature (Fahrenheit)				

escription	State of Food	Temperature (Fahrenheit

L	
Observed Violations	
Total # 2	
Repeated # 0	
36: Rodent feces cleaned.	

|42:

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Broadway Brewhouse Bar # 2 Establishment Number : 605191477

omments/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: Broadway Brewhouse Bar # 2 Establishment Number : 605191477

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Broadway Brewhouse Bar # 2 Establishment Number #: 605191477

Sources		
Source Type:	Source:	

Additional Comments