TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

18	Call of				100002.0002.2017												
Esta	blish	men	t Nam		Nutrition Hub of Donelson					Tur	e of F	Establi	ehme	Farmer's Market Food Unit @ Permanent O Mobile			
Addr	655				2548 Lebanon Pike				_	1 yp	eore	stabli	Shime	O Temporary O Seasonal			/
City					Nashville Time in	01	.:0	0 P	M	AJ	4/P	и Тir	me o	ut 01:20; PM AM / PM			
Insp	ection	n Da	te		04/22/2024 Establishment # 60531805				Emba								
			specti		Routine O Follow-up O Complaint			- O Pre		-	-		0.00	nsultation/Other			
Risk								04		,				up Required O Yes 🕅 No Number of S	Seate	16	
15305	Con		isk F	acto	ors are food preparation practices and employee		vior	s mo				repo	ortec	I to the Centers for Disease Control and Preven		_	
			_	LS C	ontributing factors in foodborne illness outbreak FOODBORNE ILLNESS RIS	_		_			_	_					
		(46	rk desi	gnat	ed compliance status (IN, OUT, HA, NO) for each numbered item										egory.)		
IN-	in co	mpīt	ance		OUT=not in compliance NA=not applicable NO=not observe Compliance Status	d COS	R		S=con	recte	d on-si	ite duri	ng ins	pection R=repeat (violation of the same code provisi Compliance Status	on)	R	WT
h	IN C	оит	NA	NO	Supervision					IN	оит	NA	NO	Cooking and Reheating of Time/Temperature	000		
1	×	0	_		Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	100		Control For Safety (TCS) Foods Proper cooking time and temperatures	0		
			NA	NO	Employee Health	0				ŏ		X		Proper reheating procedures for hot holding	0	ŏ	5
		尙			Management and food employee awareness: reporting Proper use of restriction and exclusion	0	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
H	IN C	OUT	NA	NO	Good Hygienic Practices	-	-		18		0	×	0	Proper cooling time and temperature	0	0	_
4 5		8	-		Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	00	0	5		00	00	意义	0	Proper hot holding temperatures Proper cold holding temperatures	0	응	
	IN (OUT	NA	NO	Preventing Contamination by Hands				21		ŏ	ŵ	0	Proper date marking and disposition	ŏ	ŏ	5
_		0	0	0	Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	0	0	5	22	ο	0	×	-	Time as a public health control: procedures and records	0	이	
			0	0	alternate procedures followed Handwashing sinks properly supplied and accessible	-	0	2		_	_	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked		_	
	IN (OUT	NA	NO	Approved Source		_	<u> </u>	23	0	0	篇		food	0	이	4
9	<u>宗</u> 0	8	0	×	Food obtained from approved source Food received at proper temperature	00				IN	OUT	NA	NO	Highly Susceptible Populations			
11	×	0			Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	0	5	24	0	0			Pasteurized foods used; prohibited foods not offered	0	0	•
		0		0	destruction	0	0			IN	OUT	NA		Chemicals		<u> </u>	
			NA O	NO	Protection from Contamination Food separated and protected	0	0	4	25	<u></u> (0	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	8	응	5
14	×	0	0		Food-contact surfaces: cleaned and sanitized		0	5			OUT	NA	NO	Conformance with Approved Procedures		_	
15	2	0			Proper disposition of unsate food, returned food not re- served	0	0	2	27	0	0	冀		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Practices are preventive measures to co			intro STAN					geni	, chemicals, and physical objects into foods.			
														R-repeat (violation of the same code provision)			
				00	F=not in compliance COS=correc	cted or		11.00	nspec	ceon	_						WT
				00				WT	F		UT		_	Compliance Status Utensils and Equipment	COS	R	
28	3	0	Paste	urize	Finot in compliance COS=corre Compliance Status Safe Food and Water d eggs used where required	COS O	R	1	45	0	υτ D			Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed,	0	R O	1
28 28 30	3	0000	Paste	urize r and	COS=corre COS=corre Compliance Status Safe Food and Water d eggs used where required ice from approved source btained for specialized processing methods	COS O O	R	1 2		0	UT D Fr	onstru	cted,	Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used	0	•	1
29	3	0 0 0 0	Paste Water Variar	urize and	COS=corre COS=corre Compliance Status Safe Food and Water d eggs used where required ice from approved source btained for specialized processing methods Food Temperature Control		R 0 0 0	1 2 1	45	0 6 (onstru Varewa	cted, ashin	Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed,	0	0 0	
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Additional lood salety	riniormation can be	riburia on our webs	ste, nupwin.go	whearth/article/en-rood	service

PH-2267 (Rev. 6-15)	Free food safety training ck	RDA 629		
(Net: 0-15)	Please call () 6153405620	to sign-up for a class.	nun des

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Nutrition Hub of Donelson Establishment Number # 605318051

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)							
3 compartment sink	Chlorine	100								

renheit)

ood Temperature	State of Food	Temperature (Fahrenheit

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Nutrition Hub of Donelson

Establishment Number : 605318051

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: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: NA
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: (NA) Establishment does not cold hold TCS foods.

21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 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.

Establishment Information

Establishment Name: Nutrition Hub of Donelson Establishment Number : 605318051

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Nutrition Hub of Donelson

Establishment Number # 605318051

Sources				
Source Type:	Food	Source:	Herbal life	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments