



FOR IMMEDIATE RELEASE
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**Nashville International Airport's Restaurants Offer High-Quality
Dining Options to Travelers**
BNA's 20 Restaurants Boast Top Health Inspection Scores

NASHVILLE, Tenn. – Nashville International Airport's (BNA) restaurants provide the traveling public and airport guests with high-quality, safe, and convenient food and beverage options. All 20 of BNA's restaurants have earned health inspection scores of 90 or above, far exceeding standards.

“Contrary to the impression that may have been left by a recent national news story concerning food establishments at 10 other airports around the country, our standards are high, and we are proud of the outstanding restaurants that bring a taste of Music City as well as nationally recognized brands to our customers,” said Raul Regalado, president and CEO of the Metropolitan Nashville Airport Authority, which owns and operates BNA. “BNA's restaurants play a critical role in helping us deliver the Nashville Airports Experience to passengers and guests.”

The Metropolitan Nashville/Davidson County Public Health Department's Food Division conducts at least two unannounced food inspections of all the food establishments in Davidson County, including all food and beverage locations at BNA, each year. The Health Department's program uses a FDA-approved standardized 44-point food service establishment inspection process. The best food inspection score is 100 points. Any score of 69 and below is considered a failing score.

The Metropolitan Nashville Airport Authority (MNA) was established in 1970, and owns and operates the Nashville International Airport (BNA) and John C. Tune Airport (JWN). For more information, please visit www.flynashville.com.

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