

Risk Category

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit The Goat Mt. Juliet Permanent O Mobile Establishment Name Type of Establishment 1127 Westwood Blvd O Temporary O Seasonal Address **Mount Juliet** Time in 11:41; AM AM / PM Time out 11:54; AM City 06/07/2021 Establishment # 605249951 Embargoed 0 Inspection Date ∰ Follow-up Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection

О3

Number of Seats 170

Follow-up Required

10	≱in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ			C
					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Supervision			
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	380	0			Management and food employee awareness; reporting	0	0	-
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	
Π	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	鉱	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	100	0		_	Handwashing sinks properly supplied and accessible	0	0	2
Ť	IN	_	NA	NO	Approved Source	-	_	-
9	黨	0			Food obtained from approved source	0	0	$\overline{}$
10	0	0	0	28	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated		0	5
12	0	0	Ж	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	×	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	338	0			Proper disposition of unsafe food, returned food not re-	0	0	2

					Compliance Status	cos	R	WT
	IN	OUT	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	0	0	0	300	Proper reheating procedures for hot holding	0	0	٠
	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	243	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	0	0	300		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	5
26	8	0			Toxic substances properly identified, stored, used	0	0	
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

O Yes 疑 No

## s, chemicals, and physical objects into foods.

L PRACTICES

		GOOD RETAI				
		OUT=not in compliance COS=con				
		Compliance Status	cos	R	W	
	OUT	Safe Food and Water				
28	_	Pasteurized eggs used where required	0	0	ľ	
29		Water and ice from approved source	0	0		
30	0	Variance obtained for specialized processing methods	0	0	Ľ	
	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		
34	0	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 Food 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	1992	Wiping cloths; properly used and stored	0	0		
40	0	Washing fruits and vegetables	0	0	Г	
	OUT	Proper Use of Utensils				
41	120	In-use utensils; properly stored	0	0	Г	
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0		
43	0	Single-use/single-service articles; properly stored, used	0	0	Г	
44		Gloves used properly	0	0		

pecti		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment	120		
45	Ħ	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	
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	
50	0	Sewage and waste water properly disposed	0	0	
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	3%	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	- 100	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

on report in a conspicuous manner. You have the right to request a h (10) days of the date of the 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

Signature of Person In Charge

06/07/2021

Date Signature of Environmental Health Specialist

06/07/2021

\*\*\*\* 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 ) 6154445325 Please call ( to sign-up for a class.

Date

### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information								
	liat							
Establishment Name: The Goat Mt. Juliet Establishment Number #:   605249951								
Establishment Number #: [605249951								
NSPA Survey - To be completed if	#57 is "No"							
Age-restricted venue does not affirmatively resi		r facilities at all times to p	persons who are					
twenty-one (21) years of age or older.								
Age-restricted venue does not require each per	rson attempting to gain entry	to submit acceptable for	m of identification.					
"No Smoking" signs or the international "Non-S	moking" symbol are not con:	spicuously posted at eve	ry entrance.					
Garage type doors in non-enclosed areas are r	not completely open.							
Tents or awnings with removable sides or vent	s in non-enclosed areas are	not completely removed	or open.					
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	prohibited.						
Smoking observed where smoking is prohibited	i by the Act.							
Warewashing Info	Sanitizer Type	PPM	Temperature ( Fair	ranhalfi				
madilile Name	samuzer type	FFM	reinperature ( Far	ii ommont)				
F	•	•	•					
Equipment Temperature								
Description			Temperature ( Fah	renneit)				
			-					
Food Temperature								
Description		State of Food	Temperature ( Fah	renhelt)				
Chicken tenders		Cold Holding	41					
1		1						

Observed Violations
Total # 6 Repeated # 0
Repeated # 0
37:
39:
41:
<b>12</b> :
45:
53:
JJ.
""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: The Goat Mt. Juliet
Establishment Number: 605249951
THE VALUE OF CORP. AND THE VALUE OF THE VALU
Comments/Other Observations
1: 2:
2. 3·
4:
5:
6:
7:
8:
9: 10:
10.   11 ·
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18:
13:
14:
15:
16:
17: 10:
10.
20: Items in fryer cooler in temp. Items being kept on ice until part comes in. 21: 22: 23: 24: 25: 26: 27:
21:
22:
23:
24:
25: 26:
20. 27·
57:
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.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Iditional Comments (cont'd)  Iditional Comments (cont'd)  Iditional Comments (cont'd)  Iditional page for additional comments.	Establishment Name: The Goat Mt. Juliet				
Iditional Comments (cont'd)					
Iditional Comments (cont'd)					
	omments/Other Observatio	ns (cont'd)			
	dditional Comments (cont'o	i)			
te last page for additional comments.			nte		
	ce iasi paye ioi addii	llonai comme	iits.		

Establishment Information

Establishment Information	Ti de la constant de
Establishment Name: The Goat Mt. Juliet	
Establishment Number #: 605249951	
1	
Sources	
Source Type:	Source:
Additional Comments	
See routine inspection for comments Revocation letter delivered during inspection for item	20.