



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

99

Establishment Name Cantrell's Grill 2 Type of Establishment ☐ Farmer's Market Food Unit ☐ Permanent ☒ Mobile

Address 1033 Madalyn Way ☐ Temporary ☐ Seasonal

City Portland Time in 11:20 AM AM / PM Time out 12:00 PM AM / PM

Inspection Date 11/06/2023 Establishment # 605316675 Embargoed 0

Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other

Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats _____

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=In compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)								
Compliance Status										COS			R		WT		Compliance Status										COS			R		WT	
Supervision																																	
1	☒	☐	☐	☐	Person in charge present, demonstrates knowledge, and performs duties										☐	☐	☐	☐	5														
Employee Health																																	
2	☒	☐	☐	☐	Management and food employee awareness, reporting										☐	☐	☐	☐	5														
3	☒	☐	☐	☐	Proper use of restriction and exclusion										☐	☐	☐	☐															
Good Hygienic Practices																																	
4	☐	☐	☐	☒	Proper eating, tasting, drinking, or tobacco use										☐	☐	☐	☐	5														
5	☐	☐	☐	☒	No discharge from eyes, nose, and mouth										☐	☐	☐	☐															
Preventing Contamination by Hands																																	
6	☐	☐	☐	☒	Hands clean and properly washed										☐	☐	☐	☐	5														
7	☐	☐	☐	☒	No bare hand contact with ready-to-eat foods or approved alternate procedures followed										☐	☐	☐	☐															
8	☒	☐	☐	☐	Handwashing sinks properly supplied and accessible										☐	☐	☐	☐	2														
Approved Source																																	
9	☒	☐	☐	☐	Food obtained from approved source										☐	☐	☐	☐															
10	☐	☐	☐	☒	Food received at proper temperature										☐	☐	☐	☐	5														
11	☒	☐	☐	☐	Food in good condition, safe, and unadulterated										☐	☐	☐	☐															
12	☐	☐	☒	☐	Required records available: shell stock tags, parasite destruction										☐	☐	☐	☐															
Protection from Contamination																																	
13	☒	☐	☐	☐	Food separated and protected										☐	☐	☐	☐	4														
14	☒	☐	☐	☐	Food-contact surfaces: cleaned and sanitized										☐	☐	☐	☐	5														
15	☒	☐	☐	☐	Proper disposition of unsafe food, returned food not re-served										☐	☐	☐	☐	2														
Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																																	
16	☐	☐	☐	☒	Proper cooking time and temperatures										☐	☐	☐	☐	5														
17	☐	☐	☐	☒	Proper reheating procedures for hot holding										☐	☐	☐	☐															
Cooling and Holding, Date Marking, and Time as a Public Health Control																																	
18	☐	☐	☐	☒	Proper cooling time and temperature										☐	☐	☐	☐															
19	☐	☐	☐	☒	Proper hot holding temperatures										☐	☐	☐	☐															
20	☒	☐	☐	☐	Proper cold holding temperatures										☐	☐	☐	☐	5														
21	☐	☐	☐	☒	Proper date marking and disposition										☐	☐	☐	☐															
22	☐	☐	☒	☐	Time as a public health control: procedures and records										☐	☐	☐	☐															
Consumer Advisory																																	
23	☐	☐	☒	☐	Consumer advisory provided for raw and undercooked food										☐	☐	☐	☐	4														
Highly Susceptible Populations																																	
24	☐	☐	☒	☐	Pasteurized foods used; prohibited foods not offered										☐	☐	☐	☐	5														
Chemicals																																	
25	☐	☐	☒	☐	Food additives: approved and properly used										☐	☐	☐	☐	5														
26	☒	☐	☐	☐	Toxic substances properly identified, stored, used										☐	☐	☐	☐															
Conformance with Approved Procedures																																	
27	☐	☐	☒	☐	Compliance with variance, specialized process, and HACCP plan										☐	☐	☐	☐	5														

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

OUT=not in compliance					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)																							
Compliance Status										COS			R		WT		Compliance Status										COS			R		WT	
Safe Food and Water																																	
28	☐	☐	☐	☐	Pasteurized eggs used where required										☐	☐	☐	☐	1														
29	☐	☐	☐	☐	Water and ice from approved source										☐	☐	☐	☐	2														
30	☐	☐	☐	☐	Variance obtained for specialized processing methods										☐	☐	☐	☐	1														
Food Temperature Control																																	
31	☐	☐	☐	☐	Proper cooling methods used; adequate equipment for temperature control										☐	☐	☐	☐	2														
32	☐	☐	☐	☐	Plant food properly cooked for hot holding										☐	☐	☐	☐	1														
33	☐	☐	☐	☐	Approved thawing methods used										☐	☐	☐	☐	1														
34	☒	☐	☐	☐	Thermometers provided and accurate										☐	☐	☐	☐	1														
Food Identification																																	
35	☐	☐	☐	☐	Food properly labeled; original container; required records available										☐	☐	☐	☐	1														
Prevention of Food Contamination																																	
36	☐	☐	☐	☐	Insects, rodents, and animals not present										☐	☐	☐	☐	2														
37	☐	☐	☐	☐	Contamination prevented during food preparation, storage & display										☐	☐	☐	☐	1														
38	☐	☐	☐	☐	Personal cleanliness										☐	☐	☐	☐	1														
39	☐	☐	☐	☐	Wiping cloths: properly used and stored										☐	☐	☐	☐	1														
40	☐	☐	☐	☐	Washing fruits and vegetables										☐	☐	☐	☐	1														
Proper Use of Utensils																																	
41	☐	☐	☐	☐	In-use utensils; properly stored										☐	☐	☐	☐	1														
42	☐	☐	☐	☐	Utensils, equipment and linens; properly stored, dried, handled										☐	☐	☐	☐	1														
43	☐	☐	☐	☐	Single-use/single-service articles; properly stored, used										☐	☐	☐	☐	1														
44	☐	☐	☐	☐	Gloves used properly										☐	☐	☐	☐	1														
Utensils and Equipment																																	
45	☐	☐	☐	☐	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used										☐	☐	☐	☐	1														
46	☐	☐	☐	☐	Warewashing facilities; installed, maintained, used, test strips										☐	☐	☐	☐	1														
47	☐	☐	☐	☐	Nonfood-contact surfaces clean										☐	☐	☐	☐	1														
Physical Facilities																																	
48	☐	☐	☐	☐	Hot and cold water available; adequate pressure										☐	☐	☐	☐	2														
49	☐	☐	☐	☐	Plumbing installed; proper backflow devices										☐	☐	☐	☐	2														
50	☐	☐	☐	☐	Sewage and waste water properly disposed										☐	☐	☐	☐	2														
51	☐	☐	☐	☐	Toilet facilities: properly constructed, supplied, cleaned										☐	☐	☐	☐	1														
52	☐	☐	☐	☐	Garbage/refuse properly disposed; facilities maintained										☐	☐	☐	☐	1														
53	☐	☐	☐	☐	Physical facilities installed, maintained, and clean										☐	☐	☐	☐	1														
54	☐	☐	☐	☐	Adequate ventilation and lighting; designated areas used										☐	☐	☐	☐	1														
Administrative Items																																	
55	☐	☐	☐	☐	Current permit posted										☐	☐	☐	☐	0														
56	☐	☐	☐	☐	Most recent inspection posted										☐	☐	☐	☐															
Compliance Status																																	
Non-Smokers Protection Act																																	
57	☐	☐	☐	☒	Compliance with TN Non-Smoker Protection Act										☐	☐	☐	☐	0														
58	☐	☐	☐	☐	Tobacco products offered for sale										☐	☐	☐	☐															
59	☐	☐	☐	☐	If tobacco products are sold, NSPA survey completed										☐	☐	☐	☐															

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 11/06/2023 Signature of Environmental Health Specialist [Signature] Date 11/06/2023

**** Additional food safety information can be found on our website, <http://tn.gov/health/article/eh-foodservice> ****

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



Establishment Information	
Establishment Name:	Cantrell's Grill 2
Establishment Number #:	605316675

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 comp sink not set up			

Equipment Temperature	
Description	Temperature (Fahrenheit)
Fridge	36
Freezer	-5
Prep cooler	39

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
No tcs food on unit during inspection.		

Observed Violations

Total # 1

Repeated # 0

34: Thermometer in freezer not reading properly.

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
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Establishment Information

Establishment Name: Cantrell's Grill 2

Establishment Number : 605316675

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: Illness policy available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (N.O.) No food workers present.
- 5: (N.O.) No food workers present at the time of inspection.
- 6: No prep during inspection.
- 7: No prep during inspection.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: Sams
- 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: No tcs food during prep.
- 14: Discussed
- 15: (IN) No unsafe, returned or previously served food served.
- 16: No cooking during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: No tcs food during inspection.
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 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.

***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: Cantrell's Grill 2

Establishment Number : 605316675

Comments/Other Observations (cont'd)**Additional Comments (cont'd)**

See last page for additional comments.

Establishment Information

Establishment Name: Cantrell's Grill 2

Establishment Number #:	605316675
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Sources

Source Type: Water

Source: City

Source Type:	Food
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Source: Sams

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments