

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



Establishment Information

Establishment Name: Sidelines Grill
Establishment Number #: 605220141

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)
Dish machine	Chlorine	50	

Equipment Temperature

Description	Temperature (Fahrenheit)
Rif	-6

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Chicken wings cooling	Cooling	122
Salad mix prep table	Cold Holding	41
Sausage	Cold Holding	38
Pepperoni	Cold Holding	40
Pizza sauce	Cold Holding	38
Cooked noodles	Cold Holding	41
Alfredo	Cold Holding	41
Ham	Cold Holding	39
Raw chicken bottom prep	Cold Holding	36
Diced tom	Cold Holding	37
Raw burger	Cold Holding	41
Ribeye	Cold Holding	40
Raw chicken	Cold Holding	38
Mashed potato	Hot Holding	162
Mac n cheese	Hot Holding	158

Observed Violations

Total # 4

Repeated # 0

6: Observed employee left kitchen area, and returned to service without proper hand washing. Cos by providing education on proper hand washing procedures.
13: Observed raw shell eggs that were stored above RTE items in walk-in cooler. Cos by having employee move raw shell eggs to proper location.
37: Observed employee drink stored on prep surface.
41: Observed cups that were used as scoops stored down in product.

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.
- 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.
- 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: See source.
- 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.
- 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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (IN) All TCS foods are properly reheated for hot holding.
- 18: Tcs items in cooling process are within proper time and temp.
- 19: See temp logs.
- 20: See temp logs.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 23: Consumer advisory provided.
- 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: Signs posted.
- 58: N/a

***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.

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

See last page for additional comments.

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Sources

Source Type:	Water	Source:	ACU
Source Type:	Food	Source:	Us foods, pfg
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments