

Address

Risk Category

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Sidelines Grill Permanent O Mobile Establishment Name Type of Establishment 232 Hutton Place, Suite 102 O Temporary O Seasonal

> **Ashland City** Time in 11:24 AM AM/PM Time out 12:18; PM AM/PM

02/28/2023 Establishment # 605220141 Embargoed 0 Inspection Date

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other О3

Number of Seats 175

Follow-up Required

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

| IN-in compliance O | | | OUT=not in compliance NA=not applicable NO=not observe | ed | | 0 | | |
|--------------------|-------------|-----|--|-----|---|-----|---|---|
| | | | Compliance Status | cos | R | WT | | |
| | IN | OUT | NA | NO | Supervision | | | |
| 1 | 盔 | 0 | | | erson in charge present, demonstrates knowledge, and erforms duties | | 0 | 5 |
| | IN | OUT | NA | NO | Employee Health | | | |
| 2 | $\exists X$ | 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 | X | 0 | | 0 | Proper eating, tasting, drinking, or tobacco use | 0 | 0 | - |
| 5 | 滋 | 0 | | 0 | No discharge from eyes, nose, and mouth | 0 | 0 | 0 |
| | IN | OUT | NA | NO | Preventing Contamination by Hands | | | |
| 6 | 0 | 寒 | | 0 | Hands clean and properly washed | 3% | 0 | |
| 7 | × | 0 | 0 | 0 | No bare hand contact with ready-to-eat foods or approved alternate procedures followed | 0 | 0 | 5 |
| 8 | X | 0 | | | Handwashing sinks properly supplied and accessible | 0 | 0 | 2 |
| | IN | OUT | NA | NO | Approved Source | | | |
| 9 | 黨 | 0 | | | Food obtained from approved source | 0 | 0 | |
| 10 | 0 | 0 | 0 | × | Food received at proper temperature | 0 | 0 | |
| 11 | × | 0 | | | Food in good condition, safe, and unadulterated | 0 | 0 | 5 |
| 12 | 0 | 0 | × | 0 | Required records available: shell stock tags, parasite destruction | 0 | 0 | |
| | IN | OUT | NA | NO | Protection from Contamination | | | |
| 13 | 0 | 100 | 0 | | Food separated and protected | 125 | 0 | 4 |
| 14 | × | 0 | 0 | | Food-contact surfaces: cleaned and sanitized | 0 | 0 | 5 |
| 15 | × | 0 | | | Proper disposition of unsafe food, returned food not re- | 0 | 0 | 2 |

| | Compliance Status | | | | | | к | WI |
|----|---|-----|-----|----|---|---|---|----|
| | IN | OUT | NA | NO | Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods | | | |
| 16 | | 0 | 0 | 0 | Proper cooking time and temperatures | 0 | 0 | 5 |
| 17 | 8 | 0 | 0 | 0 | Proper reheating procedures for hot holding | 0 | 0 | ٠ |
| | IN OUT 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 | 24 | 0 | 0 | | Proper cold holding temperatures | 0 | 0 | 5 |
| 21 | * | 0 | 0 | 0 | Proper date marking and disposition | 0 | 0 | * |
| 22 | 0 | 0 | 0 | 氮 | 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 | 333 | | Pasteurized foods used; prohibited foods not offered | 0 | 0 | 5 |
| | IN | OUT | NA | NO | Chemicals | | | |
| 25 | 0 | 0 | 3% | | Food additives: approved and properly used | 0 | 0 | 5 |
| 26 | 黨 | 0 | | | Toxic substances properly identified, stored, used | 0 | 0 | , |
| | IN | OUT | NA | NO | Conformance with Approved Procedures | | | |
| 27 | 0 | 0 | X | | Compliance with variance, specialized process, and HACCP plan | 0 | 0 | 5 |

O Yes 疑 No

s to control the introduction of pathogens, chemicals, and physical objects into foods.

| | | OUT=not in compliance COS=con | ected or | 1-site | du |
|------------|-----|--|----------|--------|----|
| | | Compliance Status | cos | | _ |
| | OUT | Safe Food and Water | | | _ |
| 28 | 0 | Pasteurized eggs used where required | 0 | 0 | г |
| 29 | 0 | Water and ice from approved source | 0 | 0 | |
| 30 | 0 | Variance obtained for specialized processing methods | 0 | 0 | - |
| | OUT | Food Temperature Control | | | |
| 31 | 0 | Proper cooling methods used; adequate equipment for temperature control | 0 | 0 | 1 |
| 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 I | | 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 | 338 | Contamination prevented during food preparation, storage & display | 0 | 0 | , |
| 38 | 0 | Personal cleanliness | 0 | 0 | г |
| 39 | 0 | Wiping cloths; properly used and stored | 0 | 0 | г |
| 40 | 0 | Washing fruits and vegetables | 0 | 0 | г |
| | OUT | Proper Use of Utensils | | _ | |
| 41 | 120 | In-use utensils; properly stored | 0 | 0 | Ē |
| 42 | 0 | Utensils, equipment and linens; properly stored, dried, handled | 0 | 0 | |
| 43 | 0 | Single-use/single-service articles; properly stored, used | 0 | 0 | |
| 44 | 10 | Gloves used properly | - | 0 | _ |

| pecti | 2011 | R-repeat (violation of the same code provision) Compliance Status | cos | R | W |
|-------|------|--|-----|----|---------|
| | OUT | Utensils and Equipment | | | |
| 45 | 0 | 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 | 1 |
| 47 | 0 | Nonfood-contact surfaces clean | 0 | 0 | 1 |
| | 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 | - 3 |
| 51 | 0 | Toilet facilities: properly constructed, supplied, cleaned | 0 | 0 | |
| 52 | 0 | Garbage/refuse properly disposed; facilities maintained | 0 | 0 | ١. |
| 53 | 0 | Physical facilities installed, maintained, and clean | 0 | 0 | - |
| 54 | 0 | Adequate ventilation and lighting; designated areas used | 0 | 0 | |
| | OUT | Administrative Items | П | | |
| 55 | 0 | Current permit posted | 0 | 0 | П |
| 56 | 0 | Most recent inspection posted | 0 | 0 | |
| | | Compliance Status | YES | NO | 8 |
| | | Non-Smokers Protection Act | | | |
| 57 | | Compliance with TN Non-Smoker Protection Act | 100 | 0 | |
| 58 | | Tobacco products offered for sale | 9 | 0 | ١ ١ |
| 59 | | If tobacco products are sold, NSPA survey completed | 0 | 0 | \perp |

You have the right to request a ten (10) days of the date of the

02/28/2023

02/28/2023

Signature of Person In Charge

Signatu Date

Date

**** 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: Sidelines Grill
Establishment Number #: 605220141

| ı | 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. | |
| ı | 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. | |
| I | Garage type doors in non-enclosed areas are not completely open. | |
| I | 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. | |
| I | Smoking observed where smoking is prohibited by the Act. | |

| Warewashing Info | | | | | | | |
|------------------|----------------|-----|---------------------------|--|--|--|--|
| Machine Name | Sanitizer Type | PPM | Temperature (Fahrenhelt) | | | | |
| Dish machine | Chlorine | 50 | | | | | |
| | | | | | | | |

| Equipment Temperature | | | | | | | | |
|-----------------------|---------------------------|--|--|--|--|--|--|--|
| Description | Temperature (Fahrenheit) | | | | | | | |
| Rif | -6 | | | | | | | |
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| 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. | | | | | | | | | |
| L3: 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. | | | | | | | | | |
| 41. Observed cups that were used as scoops stored down in product. | | | | | | | | | |
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Sidelines Grill
Establishment Number: 605220141

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

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Additional Comments

See last page for additional comments.

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| Establishment Name: Sidelines Grill | | | | |
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| Establishment Number: 605220141 | | | | |
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| Comments/Other Observations (cont'd) | | | | |
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| Additional Comments (cont'd) | | | | |
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Establishment Information

| Establishment Information | | | | | | | | |
|---------------------------|---------------|---------|---------------|--|--|--|--|--|
| | delines Grill | | | | | | | |
| Establishment Number #: | 605220141 | | | | | | | |
| | | | | | | | | |
| Sources | | | | | | | | |
| Source Type: | Water | Source: | ACU | | | | | |
| Source Type: | Food | Source: | Us foods, pfg | | | | | |
| Source Type: | | Source: | | | | | | |
| Source Type: | | Source: | | | | | | |
| Source Type: | | Source: | | | | | | |
| Additional Commer | nts | | | | | | | |
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