



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
88

Establishment Name: First Watch
Address: 710 Old Hickory Blvd
City: Brentwood
Inspection Date: 11/06/2023
Establishment #: 605249616
Embargoed: 0
Purpose of Inspection: Routine
Risk Category: O1
Number of Seats: 182

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.)

Table with 2 main columns: Compliance Status and COS R WT. Sub-headers include Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

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

GOOD RETAIL PRACTICES

Table with 2 main columns: Compliance Status and COS R WT. Sub-headers include Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act, and Compliance Status.

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.

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

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 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



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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)
Sanitizing bucket	QA	200	
Dish washing machine	Chlorine	100	

Equipment Temperature

Description	Temperature (Fahrenheit)
Prep cooler	39
Prep cooler	36
Freezer	11
Walk in	39

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Black beans in steam table	Hot Holding	161
Pork on steam table	Hot Holding	164
Sausage on steam table	Hot Holding	197
Potatoes on grill	Hot Holding	168
Spring mix in prep cooler	Cold Holding	40
Tomatoes in prep cooler	Cold Holding	35
Sliced turkey in prep cooler	Cold Holding	39
Sliced roast beef in prep cooler	Cold Holding	41
Cooked scrambled eggs	Cooking	184
Sausage in prep cooler	Cold Holding	36
Diced tomatoes in prep cooler	Cold Holding	40
Spinach in prep cooler	Cold Holding	42
Romaine lettuce in prep cooler	Cold Holding	41
Hard boiled eggs in prep cooler	Cold Holding	41
Raw scrambled eggs	Cold Holding	37

Observed Violations

Total # 5

Repeated # 0

13: Non-fully cooked turkey sausages stored above RTE foods quinoa in prep cooler

CA: Person in charged moved all Raw products at bottom of prep cooler.

26: Sanitizer pellets stored above dish washing machine in an opened bag.

CA: Person in charge moved pellets to proper storage.

46: Dishwasher dirty with old debris on top.

47: Storage rack next to grill and underneath grill have excess debris and are dirty.

54: Light sheild broken above grill area



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Employee health policy available.
- 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.
- 6: Observed employee properly washing hands.
- 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: Observed employee cooking scrambled eggs and temperature recorded above 145.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Person in charges says they use ice bath with periodic temperature checks to make sure it reaches 41 degrees or below.
- 19: Proper hot holding temperatures were observed.
- 20: Proper cold holding temperatures were observed.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Proper written TPHC plan and procedure observed.
- 23: Consumer advisory is posted in menu and corresponding marking with food item.
- 24: (NA) A highly susceptible population is not served.
- 24:
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57: "No smoking" signs or international symbols are not conspicuously posted at every entrance.
- 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.

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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: Food Source: Mcartney, Us foods

Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments