

Establishment Name

Inspection Date

Address

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile Type of Establishment

O Temporary O Seasonal

SCORE

Nashville City

First Watch

Time in 11:20 AM AM / PM Time out 11:40: AM

03/17/2023 Establishment # 605256462 Embargoed 0

2002 RICHARD JONES ROAD STE 100

日本 Follow-up Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Number of Seats 244 Risk Category О3 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

117	N=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0
	Compliance Status							WT
	IN	OUT	NA	NO	Supervision			
1	×	0			Person in charge present, demonstrates knowledge, and performs duties		0	5
	IN	OUT	NA	NO	Employee Health			
2	ЭX	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	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	l °
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	100	0				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	1
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Handwashing sinks properly supplied and accessible Approved Source Food obtained from approved source Food received at proper temperature Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite destruction Protection from Contamination		0	
	IN	OUT	NA	NO				
13	Æ	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	涎	0			Proper disposition of unsafe food, returned food not re-		0	2

					Compliance Status	COS	R	WT
	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	0	0	0	3%	Proper reheating procedures for hot holding	0	0	۰
	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	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	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	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

		OUT=not in compliance COS=con	ected or	n-side	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	X	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	326	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	0	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	0	

pecti		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	\top		
48	0	Hot and cold water available; adequate pressure	0	0	7
49	0	Plumbing installed; proper backflow devices	0	0	- 2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	ा	0	Г
56	0	Most recent inspection posted	0	0	`
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act	\top		
57		Compliance with TN Non-Smoker Protection Act	0	100	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

us manner. You have the right to request a ho 68-14-711, 68-14-715, 68-14-716, 4-5-320. n ten (10) days of the date of the

03/17/2023

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03/17/2023

Signature of Person In Charge

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: First Watch								
Establishment Number #: 605256462								
HODA C. T. L	#F7 :- #N - 11							
NSPA Survey - To be completed if Age-restricted venue does not affirmatively rest		e facilities at all times to						
twenty-one (21) years of age or older.	that access to its buildings o	or facilities at all times to	persons wno are					
	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-S	"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	s in non-enclosed areas are	not completely remove	d or open.					
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is	prohibited.						
Smoking observed where smoking is prohibited	by the Act.							
W								
Warewashing Info	Sanitizer Type	PPM	Temperature (Fai	ranhalfi				
madriile Name	camuzer type	- FFIM	reinperature (rai	ii otililoitj				
Equipment Temperature		•	•					
Equipment Temperature			Temperature (Fah					
Decomption			Temperature (Fan	renneit)				
			<u>'</u>					
Food Temperature		1 - 1 1	1					
Description		State of Food	Temperature (Fah	renheit)				
1			- 1					

bserved Violations	
otal # 2 epeated # 0	
epeated # 0	
4:	
7:	
One name of the and of this document for any violations that could not be displayed in this space.	

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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Comments/Other Observations	
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8:	
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14: Sanitizer @ 100 ppm of chlorine in the low temperature machine.	
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16:	
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20: Spring mix @ 41F, spinach @ 40F, sliced of chicken @ 43F in top Prep cooler.	
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23.	
24. 25:	
25. 26·	
20. 27·	
57·	
57. 58·	
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: Sanitizer @ 100 ppm of chlorine in the low temperature machine. 15: 16: 17: 18: 19: 20: Spring mix @ 41F, spinach @ 40F, sliced of chicken @ 43F in top Prep cooler. 21: 22: 23: 24: 25: 26: 27: 57: 58:	

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: First Watch		
Establishment Number: 605256462		
Comments/Other Observations (cont'd)		
Additional Comments (cont'd)		
See last page for additional comments.		
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Establishment Information

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Establishment Name: First Watch							
Establishment Number #. 605256462							
Sources							
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							