# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

15L ***	- 17	- 15F															
Logan's Roadhouse Gallatin #379 Res					staı	ırar	nt						Fermer's Market Food Unit	15	Z		
Establishment Name			Logan's Roadhouse Gallatin #379 Restaurant 1007 Village Green Crossing Type of Establishment Type of Establishment O Farmer's Market Food Unit Permanent O Mobile O Temporary O Seasonal									J					
	3			Gallatin	•	01	1.1	8 P	M					ut 01:28; PM AM / PM			
City				05/08/2024 Establishment #									me o				
Inspec								– E O Pre									
		spectio			O Complaint				amin	ary				nsuitation/Other		27	77
Risk C	-	•		O 1 XC2 rs are food preparation practices a	O3 nd employee	beha		04 8 mo	st co	omm	only			up Required O Yes 🐹 No Numbe to the Centers for Disease Control and Pre	of Seats	_	
			8 C											control measures to prevent illness or injur			
	(14)	uric deal	gan ti											INTERVENTIONS ach Ham as applicable. Deduct points for category or su	category	)	
IN=in	compil	ance		OUT=not in compliance NA=not applicable Compliance Status	NO=not observe	d COS			\$=cor	recte	d on-si	ite duri	ng ins	pection Rerepeat (violation of the same code p Compliance Status		e e	L wr
IN	OUT	NA	NO	Supervision		005	ĸ	WI	h	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperatur	_	N K	WT
1 1	0			Person in charge present, demonstrates kno	owledge, and	0	0	5	40					Control For Safety (TCS) Foods		10	
IN	OUT	NA		Employee Health						意の		0	-	Proper cooking time and temperatures Proper reheating procedures for hot holding	8	00	5
2 )			1	Management and food employee awarenes: Proper use of restriction and exclusion	s; reporting	0	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time a Public Health Control	87		
IN DA	_	NA	_	Good Hygionic Practicos		-		_	18	0	0	0	23	Proper cooling time and temperature	- 0	0	
4 X	0			Proper eating, tasting, drinking, or tobacco u	150	0	0	5	19 20	8				Proper hot holding temperatures	0	0	1
IN		NA	NO	No discharge from eyes, nose, and mouth Preventing Contamination by	Hands	0				100	8	8	0	Proper cold holding temperatures Proper date marking and disposition	- 6	8	5
6 🦉	_	_	_	Hands clean and properly washed No bare hand contact with ready-to-eat food	is or approved	0		5	22	0	0	×	0	Time as a public health control: procedures and record	is O	0	]
7 8		0	<u> </u>	alternate procedures followed		0	0	_		IN	OUT		NO	Consumer Advisory		-	-
8 🔊	OUT	NA		Handwashing sinks properly supplied and a Approved Source	coessible		0	2	23	×	0	0		Consumer advisory provided for raw and undercooke food	0	0	4
9 X	0	0.		Food obtained from approved source Food received at proper temperature		0	0			IN	OUT		NO	Highly Susceptible Populations		_	
11 2	ŏ			Food in good condition, safe, and unadulter		ŏ	ŏ	5	24	0	0	嵩		Pasteurized foods used; prohibited foods not offered	0	0	5
12 C	0	×		Required records available: shell stock tags destruction	, parasite	0	0			IN	OUT		NO	Chemicais			
IN 13 ∑		NA O	_	Protection from Contaminat Food separated and protected	tion	0	0	4		<b>0</b> 美	0	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	- 0	8	5
14 8	ŏ		Ì	Food-contact surfaces: cleaned and sanitize		ŏ	ŏ	5			_	NA	NO	Conformance with Approved Procedures	Ť	10	-
15 💥	0			Proper disposition of unsafe food, returned f served	food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
			300	d Retail Practices are preventive m	easures to co	ntro	l the	intro	duc	tion	of p	atho	gens	, chemicals, and physical objects into food			
								ar/Al				3					
			001	Compliance Status	COS=corre	COS			Inspe	ction				R-repeat (violation of the same code provisi Compliance Status		S R	WT
28	OUT	_	1020	Safe Food and Water d eggs used where required		0	0	-		_	UT	ood a	nd no	Utensils and Equipment infood-contact surfaces cleanable, properly designed,		-	1
29	0	Water	and	ice from approved source		0	0	2	4	5 2				and used	0	0	1
30	OUT		ce o	btained for specialized processing methods Food Temperature Control		0	0	1	4	6   0	o  v	Varew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
31	0			ing methods used; adequate equipment for	temperature	0	0	2	47	_	-	lonfoo	d-cor	tact surfaces clean	0	0	1
32	0	control Plant f	·	properly cooked for hot holding		0	0	1	41		UT O H	lot and	1 cold	Physical Facilities water available; adequate pressure	0	10	2
33	-			hawing methods used		0	0	1	4	9 (	0 P	'lumbi	ng ins	stalled; proper backflow devices	0	0	2
34	OUT		ome	Food Identification		0	0	1	50	_	-			waste water properly disposed s: properly constructed, supplied, cleaned			2
35	0	Food p	rope	rly labeled; original container; required reco	rds available	0	0	1	53	2 (	<b>o</b> g	Sarbag	e/refi	use properly disposed; facilities maintained	0	0	1
	OUT			Prevention of Feed Contamination	1				5	3 (	0 P	hysica	al faci	lities installed, maintained, and clean	0	0	1
36	0	Insects	s, roc	dents, and animals not present		0	0	2	54	4 (	0 A	dequa	de ve	ntilation and lighting; designated areas used	0	0	1
37	0	Contar	nina	tion prevented during food preparation, stor	age & display	0	0	1		0	UT			Administrative items			
38	_	-		eanliness		0	0	1	54					nit posted	0	0	0
39 40				hs; properly used and stored uits and vegetables		0	0	1	54	5 0	0 1	fost re	cent	Compliance Status			WT
	OUT			Proper Use of Utensils					5	,		or of	10.0-	Non-Smokers Protection Act			· · · ·
41 42	125	Utensi	ls, e	sils; properly stored quipment and linens; properly stored, dried,		0	0	1	58	8	T	obacc	o pro	with TN Non-Smoker Protection Act ducts offered for sale	0	00	0
43				single-service articles; properly stored, use d properly	d		8		55	9	lf	tobac	co pr	oducts are sold, NSPA survey completed	0	0	
_					y result in suspen			_	ervic	0 0121	blish	ment p	ermit.	Repeated violation of an identical risk factor may result in	evocation	of ye	ur food
service	establi	shment	perm	it. Items identified as constituting imminent heal	th hazards shall be	corre	cted i	mmedi	ately o	or ope	eration	is shall	ceas	e. You are required to post the food service establishment plana written request with the Commissioner within ten (10)	ermit in a	consp	picuous
report	y	W	P	1703. 68-14-701. 68-14-711, 68-14-711,	68-14-715, 68-14-7	16, 4-5	320.			ſ			51.	2/1			
					05/0	)8/2	024	1		à		Ø	Ũ	Pleel	05/	08/2	2024
Signat	ure of	Perso	n In	Charge			[	Date	Sic	inatu	ire of	Envir	onme	ental Health Specialist			Date

		Additional food safety information of	can be found on our website,	http://tn.gov/health/article/eh-foodserv	ice ****
	PH-2267 (Rev. 6-15)	Free food safety training clas		nth at the county health department.	
	reader (ner e roy	Please call (	) 6152061100	to sign-up for a class.	

RDA 629

SCORE

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



#### Establishment Information

Logan's Roadhouse Gallatin #379 Restaurant Establishment Name: 605263074 Establishment Number #:

NSPA Survey –	To be completed if #57 is "No"	
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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)							
Ecolab dishwasher	Chlorine	100								

Equipment l'emperature						
Description	Temperature (Fahrenheit)					

ecoription	State of Food	Temperature ( Fahrenheit

Observed Violations		
Total # 3		
Repeated # ()		
12:		
45:		
55:		
00.		

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



### Establishment Information

Establishment Name: Logan's Roadhouse Gallatin #379 Restaurant Establishment Number: 605263074

Comments/Other Observations
1: 2: 3: 4: 5: 6: 6: 7: 8: 9: 9: 10: 11: 11: 12: 13:
2·
<u>4</u> .
0. 7.
/. D
9.
10.
L3. 14. (IN) All feed contect curferees of equipment and utenaile classed and conitized using expressed worth all
14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
Violation corrected same day
15: 16: 17: 18: 19: 20: 21: 22: 23: 24: 25: 26: 27: 57:
19:
20:
21:
22:
23:
24:
25:
26:
27:
57:
58:
***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

Additional Comments See last page for additional comments.

# Establishment Information

Establishment Name: Logan's Roadhouse Gallatin #379 Restaurant Establishment Number : 605263074

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

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Sources		
Source Type:	Source:	

# Additional Comments