



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

95

Establishment Name: 2401 Hwy 31 S. Address: Columbia City. Inspection Date: 10/31/2023. Establishment #: 605083113. Risk Category: 03. Number of Seats: 379.

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.

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: 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, 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: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Compliance Status, Non-Smokers Protection Act.

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: 10/31/2023. Signature of Environmental Health Specialist: Ragan Newton Date: 10/31/2023.

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: Legends
 Establishment Number #: 605083113

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)
WIF	10
WIC	40
Raw Meat Cooler	35
Salad Prep Cooler	37

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Sliced Tomato	Cold Holding	37
Raw Shrimp	Cold Holding	35
Raw Pork Scewer	Cold Holding	37
Raw Sirloin	Cold Holding	38
Raw Chicken	Cold Holding	41
Raw Hamburger Patty	Cold Holding	40
Medium Well Ribeye	Cooking	165
Cooked Green Beans	Hot Holding	139
Cooked Black Eyed Peas	Hot Holding	145
Cooked Hamburger Steak	Hot Holding	168
Cooked Grilled Chicken Breast	Hot Holding	158
Cooked Pork Chop	Cooking	200
Raw Salmon	Cold Holding	39
Gumbo @ 30 Minutes	Cooling	110
Cream Style Corn @ 1 Hour	Cooling	89

Observed Violations

Total # 5

Repeated # 0

34: No thermometer in lowboy cooler in front of grill with raw meat.

37: Employee glasses stored by to go boxes above salad prep.

39: Multiple wet cloths wet nesting on the main prep line.

41: Ice scoop stored down in ice bin with handle touching down in ice.

47: Lowboy cooler in server station is sticky when opening. Has syrupy look in bottom.



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Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: PIC knows and understands the signs and symptoms for employees not working sick.
- 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: Employees washing hands as required.
- 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.
- 13: (IN) All raw animal food is separated and protected as required.
- 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: Proper cooking time and temperature observed.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Proper cooling time and temperature observed.
- 19: Good hot holding.
- 20: Good cold holding.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: Consumer food advisory available on menu.
- 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: "No Smoking" signs or the international "No Smoking" symbol are 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: PFG

Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments