TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTARI ISUMENT INSPECTION REPORT

			FOOD SERVICE ESTABLISHMENT INSPECTION REPORT								ON REPORT	SCORE								
Est	abisi	imen	t Nan		Mt. Pleasant Grille							R Permanent O Mobile	9							
Add	iress				100 S. Main St. Type of Establishment O Temporary O Seasonal															
City	City			Mount Plea	sant	Time in	12	2:2	7: F	M	A	M/P	M Th	me or	t 01:52 PM AM / PM					
Inspection Date			11/15/20	22_Establishment#					Emba					· · · · · · · · · · ·						
Purpose of Inspection					Routine	O Follow-up	O Complaint			-	elimin		-		Cor	nsuitation/Other			_	
					01	\$102	03			04		,				up Required X Yes O No	Number of S	io ats	14	8
			isk i	act	ors are food pre	paration practices	and employee		vior	8 mc				y repo	ortec	to the Centers for Disease Control	and Prevent		_	
				as c	ontributing fac											control measures to prevent illness INTERVENTIONS	i or injury.			
		(Me	rk de	elgnet	ed compliance stat											ach item as applicable. Deduct points for cate	egory or subcate	gory.)		
IN	⊨in c	ompili	nce			nce NA=not applicable	NO=not observe	d COS	R		>s=∞	recte	d on-s	site duri	ng ins	pection R=repeat (violation of the se Compliance Status			R	WT
	IN	ουτ	NA	NO		Supervision						IN	ουτ	NA	NO	Cooking and Reheating of Time/Ter			_	
1	黨	0			Person in charge performs duties	present, demonstrates k	nowledge, and	0	0	5	16	23	0	0		Control For Safety (TCS) For Proper cooking time and temperatures		0	0	
2	IN XX		NA	NO	Management and	Employee Health food employee awarene	ss; reporting	0		_	17	0	0	0	×	Proper reheating procedures for hot holding Cooling and Holding, Date Marking, a		0	0	-
3	8	0				riction and exclusion		0	0	5		IN	OUT	NA	NO	a Public Health Control				
4	IN 滋	OUT O	NA			od Hygionic Practice ting, drinking, or tobacco		0			18 19	1 North	0			Proper cooling time and temperature Proper hot holding temperatures		0	<u> </u>	
5	25	0	NA	0	No discharge from	eyes, nose, and mouth		ŏ		5	20		0	0		Proper cold holding temperatures Proper date marking and disposition		0	8	5
6		20	~	0	Hands clean and	properly washed		0	0		22		6	×		Time as a public health control: procedures	and records	ŏ	ŏ	
7	×	0	0	0	alternate procedu			0	0	°		IN	OUT		NO	Consumer Advisory		-	-	
		OUT	NA	NO	Handwashing sini	s properly supplied and Approved Source	accessible	0	0	2	23	X	0	0		Consumer advisory provided for raw and un food	ndercooked	0	0	4
	8		0			m approved source proper temperature		0	0			IN	OUT		NO	Highly Susceptible Population	ons .		_	
11	\mathbb{X}	0		~	Food in good cone	available: shell stock tag		0	0	5	24	٥	<u> </u>	X		Pasteurized foods used; prohibited foods no	ot offered	0	٥	5
12	0	0	XX NA	0	destruction			0	0		~	IN	OUT		NO	Chemicals		~		
13	12	0	0		Food separated a				0	4		0 炭	8	×		Food additives: approved and properly use Toxic substances properly identified, stored	, used	0		5
	_	Ō	0			aces: cleaned and saniti of unsafe food, returned		-		5		IN	-	NA	NO	Conformance with Approved Pro Compliance with variance, specialized proc			_	
15	篾	0			served	or unsale lood, returned	1000 Hot le-	0	0	2	27	0	0	黨		HACCP plan	ess, and	0	٥	5
				Goo	d Retail Practi	ces are preventive r	measures to co	ntro	l the	intr	oduc	tion	of	atho	gens	, chemicals, and physical objects i	nto foods.			
								GOO						3						
	_			00		pliance Status	COS=corre	Cted o	R	WT	inspe	ction				R-repeat (violation of the same of Compliance Status		COS	R	WT
	8	이미		0.1157.0	Safe d eggs used when	Food and Water		0	0	-			UT	lood a	ad no	Utensils and Equipment nfood-contact surfaces cleanable, properly of	facianad			
2	9	0	Wate	r and	lice from approved	source		0	0	2	4	5				and used	veagnew,	0	•	1
	-	OUT		ince c		ized processing method mperature Control	•			<u> </u>	4		-			g facilities, installed, maintained, used, test	strips	0	٥	1
3	1	0	Prop		oling methods used	t; adequate equipment fo	or temperature	0	0	2	4	_	O ↑ NUT	Vonfoo	d-cor	Physical Facilities		0	0	1
	2				properly cooked for				0	1	4	8	0 1			water available; adequate pressure		0		2
	3 4				thawing methods u eters provided and			0	0	1	4	_				stalled; proper backflow devices waste water properly disposed		0	응	2
-		our	inen	nome		d identification		-		-	5	_	-			is: properly constructed, supplied, cleaned			8	2
3	5	0	Food	i prop	erly labeled; origin	al container; required rec	ords available	0	0	1	5	2				use properly disposed; facilities maintained		0	0	1
		OUT			Prevention	of Feed Contaminatio	m				5	3	o F	hysica	al faci	ities installed, maintained, and clean		0	0	1
3	6	٥	Insec	ts, ro	dents, and animals	s not present		0	0	2	5	4	0 /	Adequa	nte ve	ntilation and lighting; designated areas used	1	0	0	1
3	7	X	Cont	amina	ation prevented du	ring food preparation, sto	orage & display	0	0	1		0	UT			Administrative items				
_	8 9				leanliness ths; properly used	and stored		0	0	1	5					nit posted inspection posted		0	0	0
_	0				ruits and vegetable					1	Ĕ	- <u> </u>	- In		2-2-15	Compliance Status				WT
	_	OUT	10	0.1		r Use of Utensils		0		_	5	,	_	Samel	10.00	Non-Smokers Protection Act	t	~	~	
	1 2				nsils; properly store quipment and line	ia ns; properly stored, dried	, handled	0	8	1	5	8				with TN Non-Smoker Protection Act ducts offered for sale		8	8	0
	3 4	0	Singl	e-use		cles; properly stored, us		0	8	1	5		1	tobac	co pr	oducts are sold, NSPA survey completed		0	0	
-	•	-	-0101	59 99	es property					· ·										

violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall oer ost recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by (8-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. peated violation of an identical risk factor may result in revocation of your foo You are required to post the food service establishment permit in a conspicuou violations of risk factor it required to post the food service establishment permit in a conspicuous en request with the Commissioner within ten (10) days of the date of the nt permit, Items iden d post the m

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11/15/2022

Signature of Person In Charge

15/2022	<	-t			\sim	
Dat	e Sign	nature of En	vironme	ntal He	alth Spe	cialist

11/15/2022

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**** Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice ****

PH-2267 (Rev. 6-15)	Free food safety training class	ses are available each mo	nth at the county health department.	RDA 629
(Net. 0-15)	Please call () 9315601182	to sign-up for a class.	nDr 023

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Mt. Pleasant Grille Establishment Number #: 605201002

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)			
Warewasher 3 comp sink	Chlor Quat	100 200				

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Mashed potatoes	166			
Lowboy open top prep	37			
Under grill cooler	40			
Display cooler	35			

Food Temperature				
Decoription	State of Food	Temperature (Fahrenhelt)		
Chicken from raw	Cooking	168		
Coleslaw	Cold Holding	38		
Burger cooked from raw	Cooking	174		
Pasta noodles cooling with ice	Cooling	100		
Feticinne noidles	Cold Holding	39		
Raw chicken	Cold Holding	39		
Raw hamburger meat	Cold Holding	39		
Cooked onions n mushrooms	Cold Holding	40		
Brown gravy	Cooling	120		

Observed	1 /*		
()hcon/od	VIO.	DTIO DC	

Total #

Repeated # 0

6: Employee prepping raw chicken breasts to be fried after dumping in oil to fry, changed gloves, did not wash hands, and grabbed ready to eat fries bowl. CA: had employee go wash hands and put fresh gloves on. Gave education on when they are required to wash hands and reglove with clean gloves.

6: Employee observed rubbing hands on pants and then go grab clean gloves to prep food.

CA: had employee discard gloves and wash hands. Gave education on when they are required to wash hands and put clean gloves on.

37: Black Bowl used as scoop in panko bread crumbs

37: Soufle cup used as scoop in salsa. Only utensils with a handle can be used to scoop out products.

37: Employee cell phone on ledge of open top prep

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Mt. Pleasant Grille

Establishment Number : 605201002

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

- 2: (IN): An employee health policy is 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.

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: GFS
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NÁ) 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:
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Proper cooling techniques used to cool white and brown gravys.
- 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:

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.

Establishment Information

Establishment Name: Mt. Pleasant Grille

Establishment Number : 605201002

Comments/Other Observations (cont'd)

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

Establishment Information Establishment Name: Mt. Pleasant Grille Establishment Number #: 605201002

Sources			
Source Type:	Water	Source:	Mt pleasant city water
Source Type:		Source:	

Additional Comments