



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
94

Establishment Name: Mt. Pleasant Grille
Address: 100 S. Main St.
City: Mount Pleasant
Inspection Date: 11/15/2022
Time in: 12:27 PM
Time out: 01:52 PM
Risk Category: 03
Number of Seats: 148

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 sections: 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 sections: 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.

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: 11/15/2022
Signature of Environmental Health Specialist: [Signature] Date: 11/15/2022

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	100	
	Quat	200	

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

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
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 Violations

Total # 5

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



Establishment Information

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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: (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:
- 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.

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

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.

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Establishment Number #: 605201002

Sources

Source Type: Water Source: Mt pleasant city water

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments