



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

99

Establishment Name Double Dogs Gallatin Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 1620 Nashville Pike ☐ Temporary ☐ Seasonal
City Gallatin Time in 12:43 PM AM / PM Time out 01:33 PM AM / PM
Inspection Date 04/22/2024 Establishment # 605306772 Embargoed 0
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 191

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.)

| IN=In compliance OUT=not in compliance NA=not applicable NO=not observed COS=corrected on-site during inspection R=repeat (violation of the same code provision) | | | | | Compliance Status | | | COS R WT | | |
|--|----|-----|----|----|--|--|--|----------|--|---|
| Supervision | | | | | Compliance Status | | | COS R WT | | |
| 1 | IN | OUT | NA | NO | Person in charge present, demonstrates knowledge, and performs duties | | | | | 5 |
| Employee Health | | | | | Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods | | | COS R WT | | |
| 2 | IN | OUT | NA | NO | Management and food employee awareness, reporting | | | | | 5 |
| 3 | IN | OUT | NA | NO | Proper use of restriction and exclusion | | | | | 5 |
| Good Hygienic Practices | | | | | Cooling and Holding, Date Marking, and Time as a Public Health Control | | | COS R WT | | |
| 4 | IN | OUT | NA | NO | Proper eating, tasting, drinking, or tobacco use | | | | | 5 |
| 5 | IN | OUT | NA | NO | No discharge from eyes, nose, and mouth | | | | | 5 |
| Preventing Contamination by Hands | | | | | Consumer Advisory | | | COS R WT | | |
| 6 | IN | OUT | NA | NO | Hands clean and properly washed | | | | | 5 |
| 7 | IN | OUT | NA | NO | No bare hand contact with ready-to-eat foods or approved alternate procedures followed | | | | | 5 |
| 8 | IN | OUT | NA | NO | Handwashing sinks properly supplied and accessible | | | | | 2 |
| Approved Source | | | | | Highly Susceptible Populations | | | COS R WT | | |
| 9 | IN | OUT | NA | NO | Food obtained from approved source | | | | | 5 |
| 10 | IN | OUT | NA | NO | Food received at proper temperature | | | | | 5 |
| 11 | IN | OUT | NA | NO | Food in good condition, safe, and unadulterated | | | | | 5 |
| 12 | IN | OUT | NA | NO | Required records available: shell stock tags, parasite destruction | | | | | 5 |
| Protection from Contamination | | | | | Chemicals | | | COS R WT | | |
| 13 | IN | OUT | NA | NO | Food separated and protected | | | | | 4 |
| 14 | IN | OUT | NA | NO | Food-contact surfaces: cleaned and sanitized | | | | | 5 |
| 15 | IN | OUT | NA | NO | Proper disposition of unsafe food, returned food not re-served | | | | | 2 |
| 16 | IN | OUT | NA | NO | Proper cooking time and temperatures | | | | | 5 |
| 17 | IN | OUT | NA | NO | Proper reheating procedures for hot holding | | | | | 5 |
| 18 | IN | OUT | NA | NO | Proper cooling time and temperature | | | | | 5 |
| 19 | IN | OUT | NA | NO | Proper hot holding temperatures | | | | | 5 |
| 20 | IN | OUT | NA | NO | Proper cold holding temperatures | | | | | 5 |
| 21 | IN | OUT | NA | NO | Proper date marking and disposition | | | | | 5 |
| 22 | IN | OUT | NA | NO | Time as a public health control: procedures and records | | | | | 5 |
| 23 | IN | OUT | NA | NO | Consumer advisory provided for raw and undercooked food | | | | | 4 |
| 24 | IN | OUT | NA | NO | Pasteurized foods used; prohibited foods not offered | | | | | 5 |
| 25 | IN | OUT | NA | NO | Food additives: approved and properly used | | | | | 5 |
| 26 | IN | OUT | NA | NO | Toxic substances properly identified, stored, used | | | | | 5 |
| 27 | IN | OUT | NA | NO | Compliance with variance, specialized process, and HACCP plan | | | | | 5 |

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

| OUT=not in compliance COS=corrected on-site during inspection R=repeat (violation of the same code provision) | | | | | Compliance Status | | | COS R WT | | |
|---|-----|--|--|--|---|-----|--|----------|--|---|
| Safe Food and Water | | | | | Compliance Status | | | COS R WT | | |
| 28 | OUT | | | | Pasteurized eggs used where required | | | | | 1 |
| 29 | OUT | | | | Water and ice from approved source | | | | | 2 |
| 30 | OUT | | | | Variance obtained for specialized processing methods | | | | | 1 |
| Food Temperature Control | | | | | Utensils and Equipment | | | COS R WT | | |
| 31 | OUT | | | | Proper cooling methods used; adequate equipment for temperature control | | | | | 2 |
| 32 | OUT | | | | Plant food properly cooked for hot holding | | | | | 1 |
| 33 | OUT | | | | Approved thawing methods used | | | | | 1 |
| 34 | OUT | | | | Thermometers provided and accurate | | | | | 1 |
| Food Identification | | | | | Physical Facilities | | | COS R WT | | |
| 35 | OUT | | | | Food properly labeled; original container; required records available | | | | | 1 |
| Prevention of Food Contamination | | | | | 45 | OUT | | | | 1 |
| 36 | OUT | | | | Insects, rodents, and animals not present | | | | | 2 |
| 37 | OUT | | | | Contamination prevented during food preparation, storage & display | | | | | 1 |
| 38 | OUT | | | | Personal cleanliness | | | | | 1 |
| 39 | OUT | | | | Wiping cloths: properly used and stored | | | | | 1 |
| 40 | OUT | | | | Washing fruits and vegetables | | | | | 1 |
| Proper Use of Utensils | | | | | 46 | OUT | | | | 1 |
| 41 | OUT | | | | In-use utensils; properly stored | | | | | 1 |
| 42 | OUT | | | | Utensils, equipment and linens; properly stored, dried, handled | | | | | 1 |
| 43 | OUT | | | | Single-use/single-service articles; properly stored, used | | | | | 1 |
| 44 | OUT | | | | Gloves used properly | | | | | 1 |
| Administrative Items | | | | | 47 | OUT | | | | 1 |
| 55 | OUT | | | | Current permit posted | | | | | 0 |
| 56 | OUT | | | | Most recent inspection posted | | | | | 0 |
| Compliance Status | | | | | Non-Smokers Protection Act | | | COS R WT | | |
| 57 | OUT | | | | Compliance with TN Non-Smoker Protection Act | | | | | 0 |
| 58 | OUT | | | | Tobacco products offered for sale | | | | | 0 |
| 59 | OUT | | | | If tobacco products are sold, NSPA survey completed | | | | | 0 |

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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 04/22/2024 Signature of Environmental Health Specialist [Signature] Date 04/22/2024

**** 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: | Double Dogs Gallatin |
| Establishment Number #: | 605306772 |

| | |
|---|--|
| 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) |
| Ecolab dishwasher | Chlorine | 100 | |

| | |
|------------------------------|----------------------------------|
| Equipment Temperature | |
| Description | Temperature (Fahrenheit) |
| Small pizza prep cooler | 34 |
| Left kitchen prep cooler | 32 |
| Right kitchen prep cooler | 32 |
| Cooler under grill | 35 |

| | | |
|-------------------------|----------------------|----------------------------------|
| Food Temperature | | |
| Description | State of Food | Temperature (Fahrenheit) |
| Tuna salad | Cold Holding | 41 |
| Eggs | Cold Holding | 39 |
| Lettuce | Cold Holding | 43 |
| Chili | Hot Holding | 157 |
| Ground beef | Cold Holding | 39 |
| Shrimp | Cooking | 151 |
| Hamburger | Cooking | 177 |
| Raw hamburger | Cold Holding | 37 |
| Raw chicken tenders | Cold Holding | 41 |
| Wings | Cold Holding | 41 |
| Chicken soup | Hot Holding | 155 |
| Chili | Cold Holding | 35 |

Observed Violations

Total # 1

Repeated # 0

45: Damaged cutting boards

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Establishment Information

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Establishment Number : 605306772

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Employee health policy 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.
- 6: Good handwashing procedures
- 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: Food from approved 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: Food cooked to proper temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling observed
- 19: Food in temp
- 20: Food in temp
- 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: Disclosure and reminder 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.

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Establishment Number : 605306772

Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

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|----------------------------------|----------------------|
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Sources

| | | | |
|--------------|-------|---------|---------------------------------|
| Source Type: | Food | Source: | Pfg, reinhart, creation gardens |
| Source Type: | Water | Source: | City water |
| Source Type: | | Source: | |
| Source Type: | | Source: | |
| Source Type: | | Source: | |

Additional Comments