

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

COS R WT

O Farmer's Market Food Unit Usa Sports Grill Permanent O Mobile Establishment Name Type of Establishment 151 Adams Lane Plz, STE 15 O Temporary O Seasonal

10/05/2022 Establishment # 605188342 Embargoed 0 Inspection Date

Mount Juliet

Purpose of Inspection **E**Routine O Follow-up O Complaint O Preliminary O Consultation/Other

Number of Seats 100 Risk Category О3 04 Follow-up Required O Yes 疑 No

Time in 01:09 PM AM/PM Time out 02:08: PM AM/PM

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

s (IK, OUT, HA, HO) for each

115	≱ in c	compli	ance		OUT=not in compliance	NA=not applicable	NO=not observe	ed		C	05=c	omect	ed on-s	ite dur	ing ins	spection R=repeat (violation
					Complia	nce Status		COS	R	WT						Compliance Status
	IN	ОUТ	NA	NO		Supervision					П	IN	ООТ	NA	NO	Cooking and Reheating of T
1	誕	0			Person in charge pres	ent, demonstrates kn	owledge, and	0	0	5	1 L	1				Control For Safety (1
	-	_			performs duties				ľ			6 22	_	0	_	Proper cooking time and temperatu
	IN	OUT	NA	NO		nployee Health		_			1	7 C	0	0	300	Proper reheating procedures for ho
2	-345	0			Management and food	employee awarenes	s; reporting	0	0		П	l				Cooling and Holding, Date Me
3	×	0			Proper use of restriction	n and exclusion		0	0	۰	ш	IN	OUT	NA	NO	a Public Health (
	IN	OUT	NA	NO	Good I	lygionic Practicos)				1	8 C	0	0	×	Proper cooling time and temperatu
4	X	0		0	Proper eating, tasting,	drinking, or tobacco	use	0	0	5	1 1	9 C	0	0	寒	Proper hot holding temperatures
5	*	0		0	No discharge from eye	s, nose, and mouth		0	O		2	0 24	0	0		Proper cold holding temperatures
	IN	OUT	NA	NO	Preventing	Contamination by	Hands				2	1 2	0	0	0	Proper date marking and disposition
6	100	0		0	Hands clean and propo	erly washed		0	0		2	2 0	0	×	0	Time as a public health control: pro
7	鉱	0	0	0	No bare hand contact	with ready-to-eat food	ds or approved	0	0	5	ľ	٩	1		_	
•	520				alternate procedures for							IN	OUT	NA	NO	Consumer Adv
8	3%	0			Handwashing sinks pro	operly supplied and a	ccessible	0	0	2	₂	3 C	0	30		Consumer advisory provided for ra
		OUT	NA	NO		proved Source			_	_	ľ	_	1	1.1		food
9	200	0			Food obtained from ap	proved source		0	0		ш	IN	OUT	NA	NO	Highly Susceptible P
10	0	0	0	130	Food received at prope	er temperature		0	0		F2	4 C	0	320		Pasteurized foods used; prohibited
11	×	0			Food in good condition			0	0	5	ΙĽ	١,٠	1	(40)		Pasteurized roods used, prohibited
12	0	0	×	0	Required records avail destruction	lable: shell stock tags	, parasite	0	0		П	IN	ООТ	NA	NO	Chemicals
		OUT	NA	NO	Protectio	n from Contamina	tion				1 2			X		Food additives: approved and prop
13	X	0	0		Food separated and pr	rotected		0	0	4	2	6 1	0			Toxic substances properly identifie
14	X		0	1	Food-contact surfaces	cleaned and sanitize	ed	0	0	5		IN	OUT	NA	NO	Conformance with Appro
15	×	0			Proper disposition of u served	nsafe food, returned	food not re-	0	0	2	2	7 0	0	×		Compliance with variance, speciali HACCP plan

	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	320	Proper reheating procedures for hot holding	0	0	
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	0	0	0	文	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	菜	_			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

L PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	Г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Food Contamination			
36	涎	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	ļ
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	0	0	

pecti		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment	-		-
45	H	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	Ŀ
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	凝	Nonfood-contact surfaces clean	0	0	Г
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	г
49	0	Plumbing installed; proper backflow devices	0	0	
50	0	Sewage and waste water properly disposed	0	0	
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	200	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	0	Current permit posted	0	0	Г
56	0	Most recent inspection posted	0	0	_
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act		0	
58		Tobacco products offered for sale	1 28	0	١.
59		If tobacco products are sold, NSPA survey completed	0	0	

st recent inspection report in a conspicuous manner. You have the right to request a l in (10) days of the date of th

10/05/2022

Signature of Person In Charge

ature of Environmental Health Specialist

10/05/2022

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 6154445325 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Usa Sports Grill
Establishment Number #: 605188342

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.	Yes
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	Yes
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	Yes
Garage type doors in non-enclosed areas are not completely open.	Yes
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	Yes
Smoke from non-enclosed areas is inflitrating into areas where smoking is prohibited.	Yes
Smoking observed where smoking is prohibited by the Act.	Yes

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				
СМА	CI	100					

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Ascend ric	39				
Ascend rif	1				
M3 Turbo air ric	31				
Wic	38				

Description	State of Food	Temperature (Fahrenheit
Chicken tenders	Cold Holding	40
Diced tomatoes	Cold Holding	39
Chili	Cold Holding	40
Cheese dip	Cold Holding	39
Burger	Cold Holding	40
Chicken tenders	Cooking	173

Observed Violations
Total # 4
Repeated # ()
36: Several gnats in kitchen flying around coolers
45: Severely grooved cutting board on ric
47: Inside microwave is dirty
53: Grease build up around fryers and debris under equipment
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^{***}See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Usa Sports Grill Establishment Number: 605188342

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.
- 6: Employee washed hands after handling raw chicken
- 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 info
- 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: See food temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: See food temps
- 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: (NA) Establishment does not serve animal food that is raw or undercooked.
- 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:

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58:

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Additional Comments

See last page for additional comments.

^{***}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 any extra Additional Comments that could not be displayed in this space.

stablishment Information	
stablishment Name: Usa Sports Grill	
stablishment Number: 605188342	
Comments/Other Observations (cont'd)	
dditional Comments (cont'd)	
ee last page for additional comments.	

Establishment Information							
Establishment Name:	sa Sports Grill						
Establishment Number #:	605188342						
Sources							
Source Type:	Food	Source:	Restaurant Depot, Kroger, GFS,				
Source Type:	Water	Source:	City				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comme	ents						