

Establishment Name

Purpose of Inspection

10 O O O

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14 寒 O O

15 夏 O

IN OUT NA NO

0

destruction

served

Address

City

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Farmer's Market Food Unit

Permanent O Mobile Type of Establishment

Time in 01:30 PM AM / PM Time out 02:20: PM AM / PM

O Temporary O Seasonal

Compliance Status

SCORE

COS R WT

12/15/2021 Establishment # 605263074 Embargoed 0 Inspection Date

Logan's Roadhouse Gallatin #379 Restaurant

1007 Village Green Crossing

Gallatin

ERoutine O Follow-up O Complaint O Preliminary O Consultation/Other

Number of Seats 277 04 级 Yes O No Risk Category Follow-up Required d to the Centers for Di

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS ited compliance status (IN, OUT, NA, HO) for e

OUT=not in compl IN-in compliance NA=not as NO=not ob: Compliance Status COS R WT IN OUT NA NO Supervision Person in charge present, demonstrates knowledge, and 製し 0 0 5 performs duties IN OUT NA NO **Employee Health**

2 X O Management and food employee awareness, reportin 0 0 3 🕱 O Proper use of restriction and exclusion 0 0 IN OUT NA NO **Good Hygienic Practices** 4 嵐 O 5 嵐 O O Proper eating, tasting, drinking, or tobacco use 0 0 5 O No discharge from eyes, nose, and mouth IN OUT NA NO Proventing Contamination by Hands O Hands clean and properly washed 6 O 🕱 0 0 No bare hand contact with ready-to-eat foods or approved 0 0 7 製り 0 0 alternate procedures followed 8 O 💥 IN OUT NA NO Handwashing sinks properly supplied and accessible 0 0 2 Approved Source 9 🕱 O 0 0 Food obtained from approved source

> Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite

Food-contact surfaces: cleaned and sanitized

Proper disposition of unsafe food, returned food not re

Protection from Contamination

Food received at proper temperature

Food separated and protected

	IN	OUT	NA	NO	Control For Safety (TCS) Foods			
16	凝	0	0	0	Proper cooking time and temperatures	0	0	- 5
17	0	0	0	200	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	文	0	0	0	Proper hot holding temperatures	0	0	
20	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	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	
26	0	1			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	500		Compliance with variance, specialized process, and	0	0	5

od Retail Practices are preventive m als, and physical objects into for

PRACTICES

0 0

0

0 0 2

0

0 0 4

0 0 5

			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	1
29	0	Water and ice from approved source	0	0	_;
30	0	Variance obtained for specialized processing methods	0	0	١.
	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	Ι.
34	0	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	Г
	OUT	Prevention of Food Contamination			
36	0	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	1992	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	
	OUT	Proper Use of Utensils	\top		
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	on	R-repeat (violation of the same code provision)			
		Compliance Status	COS	R	W
	OUT	Utensiis and Equipment			
45	×	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	2%	Physical facilities installed, maintained, and clean	0	0	- 1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			Ī
55	題	Current permit posted	0	0	_
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	(
59		If tobacco products are sold, NSPA survey completed	_ 0	0	

er and post the most recent inspection report in a conspicuous manner. You have the right to request a hi n ten (10) days of the date of th 703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

12/15/2021

12/15/2021

Signature of Person In Charge

Date Signature of Environmental Health Specialist

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.) 6152061100 Please call (to sign-up for a class.

RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Logan's Roadhouse Gallatin #379 Restaurant
Establishment Number ≠: | 605263074

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.	\neg
Garage type doors in non-enclosed areas are not completely open.	\neg
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.	\neg
Smoking observed where smoking is prohibited by the Act.	-

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				
Dish machine	Temp		175				

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Wic	38			
RiF	0			
Ric	37			
Prep cooler	33			

Food Temperature	1	
Description	State of Food	Temperature (Fahrenheit
Steak - meat room	Cold Holding	45
Chicken - meat room	Cold Holding	44
Steak walk in	Cold Holding	37
Tomato	Cold Holding	40
Slaw	Cold Holding	44
Potatoes	Hot Holding	170
Salad mix	Cold Holding	40

Observed Markets
Observed Violations
Total # 8
Repeated # 0
6: Employees observed changing gloves without washing hands, employee handled dirty and clean dishes without hand washing
8: No towels at server hand sink
20: Meat in meat room out of temp
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26: Detergent stored on top of dish machine
39: Wiping cloths stored on prep table
45: Wet nesting pans in prep area
53: Floor dirty under equipment in prep area
55:

[&]quot;"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: Logan's Roadhouse Gallatin #379 Restaurant

Establishment Number: 605263074

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 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.
- 9: See list
- 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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: Hot food held at proper 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: Advisory on menu
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.

57:

58:

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.

Establishment Name: Logan's Roadhouse Gallatin #379 Restaurant	
Establishment Number: 605263074	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

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Establishment Name: Logan's Roadhouse Gallatin #379 Restaurant								
Establishment Number #:	605263074							
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Sources								
Source Type:	Water	Source:	City					
Source Type:	Food	Source:	Pfg, chefs choice					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comme	nts							