

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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Establishment Name

First Watch

Type of Establishment

Type of Establishment

O Mobile

Address 710 Old Hickory Blvd 0 Temporary O Seasonal Brentwood 11:55 AM AMARIA TORON 12:55 PM AMARIA

City Brentwood Time in 11:55; AM AM / PM Time out 12:55; PM AM / PM
Inspection Date 05/23/2023 Establishment # 605249616 Embargoed 0.8

Purpose of Inspection MRoutine O Follow-up O Complaint O Preliminary O Consultation/Other

Risk Category O1 🕱 O3 O4 Follow-up Required 🕱 Yes O No Number of Seats 182

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 (IH, OUT, HA, HO) for each numbered Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.

12	N=in c	ompli	iance		OUT=not in compliance NA=not applicable NO=not observe	ed		Ö)\$=co	rrecte	d on-si	te duri	ing ins	spection R*repeat (violation of the same code provi
					Compliance Status	COS	R	WT						Compliance Status
	IN	OUT	NA	NO	Supervision					IN	оит	NA	NO	Cooking and Reheating of Time/Temperature
T	610	_	_	_	Person in charge present, demonstrates knowledge, and	_		-		""	III 501 161		110	Control For Safety (TCS) Foods
11	黨	0			performs duties	0	0	5	16	凝	0	0	0	Proper cooking time and temperatures
	IN	OUT	NA	NO	Employee Health				17	0	0	0	3%	Proper reheating procedures for hot holding
2	DK	0			Management and food employee awareness; reporting	0	0							Cooling and Holding, Date Marking, and Time as
3	×	0			Proper use of restriction and exclusion	0	0	٥		IN	OUT	NA	NO	a Public Health Control
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	涎	Proper cooling time and temperature
4	X	0			Proper eating, tasting, drinking, or tobacco use	0	0		19	_	0	0	0	Proper hot holding temperatures
5	黨	0	1		No discharge from eyes, nose, and mouth	0	0	ů	20	_	黨	0		Proper cold holding temperatures
	_	OUT	NA	-	Preventing Contamination by Hands				21	X	0	0	0	Proper date marking and disposition
6	0	黨		<u> </u>	Hands clean and properly washed	0	0		22	100	0	0	0	Time as a public health control: procedures and records
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5		-		-	_	
Ŀ	_		_		alternate procedures followed	_				IN	OUT	NA	NO	Consumer Advisory
8	区	0		T DES	Handwashing sinks properly supplied and accessible	0	0	2	23	冥	ΙoΙ	0		Consumer advisory provided for raw and undercooked
	_	_	NA	NO		-		_						food
9	黨	0	Ц.		Food obtained from approved source	0	0			IN	OUT	NA	NO	Highly Susceptible Populations
10	_	0	0	12%	Food received at proper temperature	0	0	5	24	0	l٥l	320		Pasteurized foods used; prohibited foods not offered
11	×	0	\vdash	_	Food in good condition, safe, and unadulterated	0	0	9		_	_	-		, , , , , , , , , , , , , , , , , , , ,
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	Chemicals
	IN	OUT	NA	NO	Protection from Contamination				25		0	-XX		Food additives: approved and properly used
13	黛	0	0		Food separated and protected	0	0	4	26	窦	0			Toxic substances properly identified, stored, used
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan

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

			GOO	D R	ч.	VIL I	PRA	TIC	ES						
		OUT=not in compliance COS=come	ected o	n-site	duri	ng int	spection	m	R-repeat (violation of the same code provision)						
		Compliance Status	COS	R	WT	7 F			Compliance Status	COS	R	WT			
	OUT	Safe Food and Water							1 [OUT	Utensiis and Equipment			
28	0	Pasteurized eggs used where required	0	О	1	1 1	45	M	Food and nonfood-contact surfaces cleanable, properly designed,	0	О	•			
29	0	Water and ice from approved source	0	0	2	1 I	40	(44)	constructed, and used	١.	I۷I	1			
30		Variance obtained for specialized processing methods	0	0	1] [46 8		Warewashing facilities, installed, maintained, used, test strips	0	0	•			
	OUT	Food Temperature Control				1 L	49 25 Watewashing facilities, installed, maintained, used, test surps		_		'				
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	7 [47	0	Nonfood-contact surfaces clean	0	0	1			
31	١٠	control	١٠	١٩	2	11		OUT	Physical Facilities		_				
32	0	Plant food properly cooked for hot holding	0	0	1	11	48	0	Hot and cold water available; adequate pressure	0	ा	2			
33	_	Approved thawing methods used	ō	ō	1	11	49		Plumbing installed; proper backflow devices	ō	ō	2			
34	0	Thermometers provided and accurate	0	О	1	11	50		Sewage and waste water properly disposed	0	0	2			
	OUT		Ť	-		d t	51 O Toilet facilities: properly constructed, supplied, cleaned			ō	ō	1			
35	0	Food properly labeled; original container; required records available	6	Го	1	11	52		Garbage/refuse properly disposed; facilities maintained	0	ō	1			
			-			41				-	-				
	OUT	Prevention of Feed Contamination	-	53		22	0	Physical facilities installed, maintained, and clean	0	0	1				
36	0	Insects, rodents, and animals not present	0	0	2	Ш	54	0	Adequate ventilation and lighting; designated areas used		0	1			
37	級	Contamination prevented during food preparation, storage & display	0	0	1	11		OUT	Administrative Items						
38	0	Personal cleanliness	0	0	1	1 [55	0	Current permit posted	0	ा	0			
39	0	Wiping cloths; properly used and stored	0	0	1	11	56	100	Most recent inspection posted	0	0	v			
40	0	Washing fruits and vegetables	0	0	1	1 [Compliance Status	YES	NO	WT			
	OUT	Proper Use of Utensils				1 [Non-Smokers Protection Act						
41	0	In-use utensils; properly stored	0	0	1	1 t	57 58		Compliance with TN Non-Smoker Protection Act	0					
42		Utensils, equipment and linens; properly stored, dried, handled	0	0	1	1 [58		Tobacco products offered for sale	0	0	0			
43	0	Single-use/single-service articles; properly stored, used	0	0	1	1 t	59		If tobacco products are sold, NSPA survey completed	0	0				
44	0	Gloves used properly	0	0	1	Ι,									

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 reguest a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this center. The proof of the post of the proof of t

05/23/2023 Winostara Colmenares

05/23/2023

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 ****

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: First Watch

Establishment Number #: | 605249616

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)				
Low Temperature Machine Manual dish sink	Chlorine QA	100					

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Prep cooler	39			
Prep cooler	36			
Prep cooler	38			
Walk in cooler	32			

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Pork in steam table	Hot Holding	161			
Spring mix on Prep cooler	Cold Holding	63			
Sliced tomatoes in top Prep cooler	Cold Holding	43			
Arugula in top Prep cooler	Cold Holding	65			
Pancakes batter in top Prep cooler	Cold Holding	43			
Omelette	Cooking	170			
Turkey in Prep cooler	Cold Holding	38			
Chicken sausage in Prep cooler	Cold Holding	39			
Sausage in top Prep cooler	Cold Holding	49			
Turkey in top Prep cooler	Cold Holding	49			
Sausage in top Prep cooler	Cold Holding	38			
Quinoa in top cooler	Cold Holding	35			
Cooked carrots	Cold Holding	36			
Chicken salad in Walk in cooler	Cold Holding	38			
Turkey in Walk in cooler	Cold Holding	39			

Observed Violations
Total # 7
Repeated # 0
6: Employee handling equipment and utensils after swept the floor without washing hands. CA: discussed with the manager. 20: Spring mix @ 63F, arugula @ 65F on Prep cooler. CA: discarded. 20: Sausage @ 49F, turkey @ 49F in top Prep cooler. CA: moved to Walk in
cooler.
37: Employee drin stored on dishwasher.
45: Damaged cutting boards on Prep cooler.
46: Dishwasher dirty (old debris) on top.
56: Most recent inspection report not posted.

[&]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: First Watch
Establishment Number: 605249616

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Employee Health policy present.
- 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: See 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: Eggs cooked above 145F
- 17: (NO) No TCS foods reheated during inspection.
- 18: No tcs food cooled during this inspection.
- 19: Proper hot holding temperatures were observed.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Proper written TPHC plan and procedure observed.
- 23: Proper consumer advisory observed 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: "No Smoking" signs or the international symbols are not conspicuosly posted at every entrance.
- 58. NO

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: First Watch	
Establishment Number: 605249616	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Infor	Establishment Information									
Establishment Name: Fi	rst Watch									
Establishment Number #:	605249616									
100										
Sources										
Source Type:	Water	Source:	City							

Source Type: Water Source: City

Source Type: Food Source: US Foods, Fresh Points

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments