



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

87

Establishment Name: First Watch
Address: 710 Old Hickory Blvd
City: Brentwood
Inspection Date: 05/23/2023
Establishment #: 605249616
Embargoed: 0.8
Risk Category: O1
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 (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, and Compliance Status.

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: 05/23/2023
Signature of Environmental Health Specialist: [Signature] Date: 05/23/2023

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

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 FOOD INSPECTION DATA



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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	Chlorine	100	
Manual dish sink	QA		

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.



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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 conspicuously posted at every entrance.
- 58: No

***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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Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

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Sources

Source Type: Water

Source: City

Source Type: Food

Source: US Foods, Fresh Points

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments