TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

No. or	100	HALF.	A.C.																^	\	
Establishment Name				Logan's Roadhouse Smyrna #390 Bar Type of Establishment O Mobile											L	1					
Address				600 Sam Ridley Parkway West O Temporary O Seasonal																	
City Smyrna					Time in	02	2:4	5 F	PM	A	M/P	мт	me ou	ut 03:05: PM A	M / PM						
		n Da	rte		02/23/2	202	2 Establishment #	60526292	_			Emba	_								
			spect		Routine		O Follow-up	O Complaint			-	elimin				Cor	nsultation/Other				
Risi	Cat	egon	y		1		02	03			O 4				F	ollow-	up Required O Yes	氨 No Number of :	Seats	0	
		R															to the Centers for Dise control measures to pr	ease Control and Preven	tion		
					on a second	10000											INTERVENTIONS	from annous of aquig.			
(Hark 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.) 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))												
	_	_	_				lance Status	NO-IN ODEITE	cos	R		Ē	10040	u on-	one du		Compliance Stat	tus		R	WT
	_	-	NA	NO	Person in cha	roe pre	Supervision esent, demonstrates kn	owledge, and	-				IN	ou	r na	NO		g of Time/Temperature ety (TCS) Foods			
1	邕	0	NA	NO	performs dutie	15	Employee Health	enne ge, enne	0	0	5		00	e			Proper cooking time and tem Proper reheating procedures		0	8	5
	20	0	104		Management		od employee awarenes	s; reporting		0	4	H ^m	IN	ou				te Marking, and Time as	Ť		
3	8	0	NA	110	Proper use of		tion and exclusion		0	0	Ľ							aith Control			
4	X	0	NA	0		tastin	g. drinking, or tobacco u		0	0		19	0	00	0		Proper cooling time and tem Proper hot holding temperate	ures		0	
5	嵐 IN	0	NA	O NO			yes, nose, and mouth g Contamination by	Hands	0	0	ů	20	20	8		20	Proper cold holding temperal Proper date marking and dis		8	8	5
6	0	0		X	Hands clean a	and pro	operly washed		0	0		22		ō			Time as a public health cont		ō	0	
7	0	0	0	×	alternate proc	edures			0	0	*		IN	ou		NO		Advisory			
8	N IN	0	NA	NO	Handwashing		properly supplied and a Approved Source	ccessible	0	0	2	23	0	0	氮		Consumer advisory provided food	for raw and undercooked	0	0	4
	黨		~	~			approved source oper temperature			0			IN	ου	-	NO	Highly Suscepti	ible Populations			
11	×	ŏ	_		Food in good	conditi	on, safe, and unadulter		ŏ	ŏ	5	24	0	0	X		Pasteurized foods used; prol	hibited foods not offered	0	0	5
12	0	0	×	0	Required reco destruction	ords av	ailable: shell stock tags	, parasite	0	0			IN	ou			Chen	nicals			
13		OUT O		NO	Pr Food separate		ion from Contaminal protected	tion	0	0	4	25	0 嵐	00		J	Food additives: approved an Toxic substances properly id		0	8	5
14	x	ŏ	ŏ				es: cleaned and sanitize	ed	ŏ	ŏ	5		IN	OU		NO		Approved Procedures	Ť		
15	×	0			Proper dispos served	ition of	f unsafe food, returned t	food not re-	0	0	2	27	0	0	黨		Compliance with variance, s HACCP plan	pecialized process, and	0	0	5
				Goo	d Retail Pra	ctice	s are preventive m	easures to co	ntro	l the	intr	oduc	tion	of	patho	gens	, chemicals, and physic	al objects into foods.			
														_		_					
				00	F=not in complia		iance Status	COS=corre		n-site	during						R-repeat (violati Compliance St	on of the same code provision)	Lcos	R	WT
	_	OUT	_		8	ate Fe	ood and Water						0	UT			Utensils and Equi	pment			
2		-	_	_	d eggs used w lice from appro				0	0	2	4	5	0			nfood-contact surfaces clean and used	able, properly designed,	0	0	1
3	0	0		ance o			ed processing methods perature Control		0	0	1	4	6	0	Warew	ashin	g facilities, installed, maintain	ed, used, test strips	0	0	1
3	_	0	Prop				adequate equipment for	r temperature	0	0	2	4	_		Nonfoo	d-cor	ntact surfaces clean		0	0	1
	2	-	contr		property cook	ed for t	hot holding			0	1	4		UT O	Hot an	1 cold	Physical Facilit water available; adequate pr		0	б	2
3	3	0	Appr	oved	thawing metho	ds use	юd		0	0	1	4	9	ō	Plumbi	ng ins	stalled; proper backflow device	65	0	0	2
3	-	OUT	Ther	mome	eters provided		dentification		0	0	1	5	_	_			waste water properly dispose s: properly constructed, supp		0	0	2
3	5	0	Food	i prop	erly labeled; or	riginal o	container; required reco	ords available	0	0	1	5	2 1	×	Garbaş	e/refi	use properly disposed; facilitie	es maintained	0	0	1
		OUT			Preventi	ion of	Food Contamination	•				5	3	•	Physic	al faci	lities installed, maintained, an	id clean		0	1
3	6	0	Insec	cts, ro	dents, and ani	mais n	ot present		0	0	2	5	4	<u> </u>	Adequ	ste ve	ntilation and lighting; designa	ted areas used	0	0	1
3	7	0	Cont	amina	ition prevented	d during	g food preparation, stor	age & display	0	0	1		0	UT			Administrative I	tems			
_	8 9				leanliness ths; properly u	sed an	vd stored		00	0	1	5		_		-	nit posted inspection posted		0		0
_	0	0	Was		ruits and veget	tables			ŏ	ŏ	1	Ĕ		_	10020 13	- Contraction	Compliance Sta			NO	WT
-4	_	0UT O		e ute	Pr nsils; properly :		Use of Utensils		0	0	1	5	7	-	Compli	ance	Non-Smokers P with TN Non-Smoker Protect		X	o	
	2 3						properly stored, dried, es; properly stored, use		0	0		5	8				ducts offered for sale oducts are sold, NSPA surve	v completed	0	0	0
	4				ed properly	7 di ucit	es, propeny stored, use	4		ŏ		Ľ			II DODAL	00 pr	outous are sold, rear-A surve	Completed			
																		cal risk factor may result in revo food service establishment permi			
man	ner a	nd po	st the	most	recent inspectio	n report		r. You have the rig	ht to r	eques								commissioner within ten (10) day			
- 40	-		\mathbf{i}		\leftarrow				-		2		2		\checkmark	0			0.011	<u>)) / (</u>	0000
Ci.e	ont-	10.07	Date	/	Charas			02/2	3/2	-		C	\leq	100 -	D				02/2	3/2	
SIG	atu	e of	rers	onin	Charge		Additional factors for		h-f		Date						ental Health Specialist				Date
							P									-	ealth/article/eh-foodservik inty health department.				
PH-3	H-2267 (Rev. 6-15) Pree tood safety training classes Please call (087889 to sign-up for a class.					DA 629								

ment.			

SCORE

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Logan's Roadhouse Smyrna #390 Bar Establishment Number #: 605262921

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)
3 comp not set up	CI		

Equipment l'emperature			
Description	Temperature (Fahrenheit)		

Description	State of Food	Temperature (Fahrenheit

Observed Violations
Total #
Repeated # 0

52: Hand sink being used as dump sink. Original dump sink is 10 feet away.

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Establishment Number : 605262921

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 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: No tasks performed requiring it.
- 7: No tasks performed requiring them.
- 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: (NO) No raw animal foods cooked during inspection.
- 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: No tcs foods held during inspection
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 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:
- 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.

Establishment Information

Establishment Name: Logan's Roadhouse Smyrna #390 Bar Establishment Number : 605262921

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information

Establishment Name: Logan's Roadhouse Smyrna #390 Bar Establishment Number # 605262921

Sources				
Source Type:	Food	Source:	Gfs	
Source Type:	Water	Source:	City	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Commo				

Additional Comments

Thomas.haverly@logansroadhouse.com