

Establishment Name

Inspection Date

Risk Category

Address

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile Type of Establishment

Follow-up Required

O Temporary O Seasonal

级 Yes O No

SCORE

Number of Seats 284

Mount Juliet Time in 01:30 PM AM/PM Time out 03:15: PM AM/PM City

04/20/2023 Establishment # 605221350 Embargoed 0

Jonathan's Grille Providence

613 S. Mt. Juliet Rd.

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other О3

04

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

es (IH, OUT, HA, HO) for a

12	N≃in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		C)S=α	rrecte	d on-si	te duri	ng ins	spection
					Compliance Status	cos	R	WT						
	IN	оит	NA	NO	Supervision					IN	оит	NA	NO	Co
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	- XX	0	0	0	Prope
	IN	OUT	NA	NO	Employee Health		-		17		ŏ	ō	XK.	Prope
2	TX.	0			Management and food employee awareness; reporting	0	<u> </u>							Cool
3	×	0			Proper use of restriction and exclusion	0	0	O 5		IN	OUT	NA	NO	
	IN	OUT	NA	NO	Good Hygienic Practices				18	100	0	0	0	Prope
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	15		0	0	0	Prope
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	0	20	120	0	0		Рторе
	IN	OUT	NA	NO	Preventing Contamination by Hands				2	I X	0	0	0	Prope
6	0	义		0	Hands clean and properly washed	0	0		2	0	0	×	0	Time
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	—	_	0119			
	0	-	_	_	alternate procedures followed	-		-	Н	IN	OUT	NA	NO	0
8	_	OUT	NA	NO	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	翼	0	0		Consi
9	32	0	TEM	NO	Food obtained from approved source	0	0		ь	IN	OUT	NA	NO	1000
10	8	ŏ	~	3		8	ŏ		Н	iii4	001	TEM	NO	
11	8	ö	_	250	Food received at proper temperature Food in good condition, safe, and unadulterated	8	ö	5	24	0	0	323		Paste
111	~	-	0.0		Required records available: shell stock tags, parasite	-	-	*	ь	-				_
12	0	0	×	0	destruction	0	0			IN	ОUТ	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination				25		0	-XX		Food
13	0	凝	0		Food separated and protected	0	0	4	20	1	0			Taxic
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Comp

ᆫ	Compliance Status				000	ĸ	** 1	
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	٠
	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	Proper hot holding temperatures	0	0	
20	24	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	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	黨	0			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

s to control the introduction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT				
28	0	Pasteurized eggs used where required	0	0	Ι,
29		Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ι.
	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	×	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	885	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	180	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	120	In-use utensils; properly stored	0	0	г
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43			0	0	r
44	0	Gloves used properly	0	0	

pecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment	1		
45	M	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	凝	Nonfood-contact surfaces clean	0	0	-
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	_
49	0	Plumbing installed; proper backflow devices	0	0	- 3
50	0	Sewage and waste water properly disposed	0	0	- 3
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	0	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	П
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	100	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

on report in a conspicuous manner. You have the right to request a l ten (10) days of the date of the

04/20/2023 Signature of Person In Charge Date 04/20/2023 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.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Jonathan's Grille Providence

Establishment Number #: |605221350

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)							
Ecolab	CI	100								
Bucket	QA	0								
Bucket		200								

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Delfield rif	1					
Ric salads	38					
Ric pizza	37					
Wif	8					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Shredded chicken	Cold Holding	38
French onion soup	Hot Holding	172
Short rib meat	Cold Holding	40
Sliced tomatoes	Cold Holding	39
Corn salas	Cold Holding	40
Chili	Hot Holding	152
Grilled chicken tenders	Cooking	174
Fish filet grilled	Cooking	193
Salmon	Cooking	145
Fried chicken	Cooking	209
Rice	Cooling	64
Chicken wings	Cooling	56
Chicken breast	Cooling	51
Prime rib	Cold Holding	41
Housemade Spicy ranch	Cold Holding	38

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Observed Violations
Total # 10
Repeated # ()
6: Employee wiped down in use cutting board the then started preparing tacos
without washing hands
8: Hand sink in dish area blocked
13: Boxes of avocados stored with shell eggs
35: Squeeze bottles by flat top not labeled
37: Box of shrimp stored on floor in wif. Black substance in ice machine
39: Wiping cloth not stored in sanitizing solution
41: Scoop handle laying down in white substance in large rolling bin
42: Dishes stacked wet on shelf across from 3 comp sink
45: Severely grooved cutting boards on line
47: Shelves in reach in coolers dirty
47. Sherves in reach in coolers unty

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Discussed policy with pic
- 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 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.
- 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: See food temps
- 19: See food temps
- 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: Statement 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:

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.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

tablishment Number: 605221350	_
omments/Other Observations (cont'd)	
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dditional Comments (cont'd)	_
ee last page for additional comments.	
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Establishment Information

Establishment Infor	A SALIT COLOR AND ADDRESS OF THE ADD			
	nathan's Grille Provide	nce		
Establishment Number #:	605221350			
Courses				
Sources				
Source Type:	Food	Source:	Sysco	
Source Type:	Water	Source:	City	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comme	nts			