



**TENNESSEE DEPARTMENT OF HEALTH  
DIVISION OF ENVIRONMENTAL HEALTH  
FOOD INSPECTION DATA**



<b>Establishment Information</b>	
Establishment Name:	Jonathan's Grille Providence
Establishment Number #:	605221350

<b>NSPA Survey – To be completed if #57 is "No"</b>	
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.	

<b>Warewashing Info</b>			
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)
Ecolab	CI	100	
Bucket	QA	0	
Bucket		200	

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

<b>Food Temperature</b>		
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

### Observed Violations

Total # 10

Repeated # 0

- 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

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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.



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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:	Food	Source:	Sysco
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Source Type:	Water	Source:	City
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Source Type: Source:

Source Type:	Source:
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Source Type:	Source:
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### ***Additional Comments***