

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



Establishment Information

Establishment Name: Olive Garden Italian Restaurant #1751

Establishment Number #: 605200722

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) |
|------------------|----------------|-----|---------------------------|
| Bucket Ecolab | QA Heat | 200 | 170 |

Equipment Temperature

| Description | Temperature (Fahrenheit) |
|--------------------|---------------------------|
| Under stove cooler | 36 |
| Line ric | 38 |
| Traulsen ric | 36 |
| Wic | 36 |

Food Temperature

| Description | State of Food | Temperature (Fahrenheit) |
|-----------------|---------------|---------------------------|
| Spaghetti | Cold Holding | 38 |
| Shrimp | Cooking | 150 |
| Cheese ravioli | Cold Holding | 39 |
| Shrimp raw | Cold Holding | 38 |
| Chicken raw | Cold Holding | 37 |
| Calamari | Cold Holding | 39 |
| Meat sauce | Reheating | 192 |
| Mac and cheese | Cold Holding | 38 |
| Fried chicken | Cooking | 198 |
| Grilled chicken | Cooking | 202 |
| Zuppa Toscana | Cooling | 54 |
| Alfredo Base | Cooling | 41 |
| Milestrone | Cooling | 61 |
| Mushrooms | Cooling | 88 |
| Lasagna | Cold Holding | 38 |

Observed Violations

Total # 3

Repeated # 0

41: Tongs laying down in cut lemons in servers area

42: Pans stacked wet on shelf over 3 comp sink

53: Food debris under equipment and dirty water standing on floor in kitchen

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Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 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.
- 6: Employees are washing hands when changing gloves. Employee washed hands after handling dirty dishes and before handling clean dishes
- 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 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.
- 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: See food temps
- 17: See food temps
- 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: Sliced tomatoes in salad cooler held in tphc
- 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: Employee making suces is following the HACCP plan and is very knowledgeable of the plan.
- 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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| | |
|-------------------------|-----------|
| Establishment Number #: | 605200722 |
|-------------------------|-----------|

Sources

| | |
|--------------|-------|
| Source Type: | Water |
|--------------|-------|

| | |
|---------|------|
| Source: | City |
|---------|------|

| | |
|--------------|------|
| Source Type: | Food |
|--------------|------|

Source: McLane

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments