



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



***Establishment Information***

Establishment Name: Legends  
Establishment Number #: 605083113

***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)
Dish Machine	Chlorine	100	

***Equipment Temperature***

Description	Temperature ( Fahrenheit)
Lowboy Cooler by Grill	34
Hot Holding Cabinet by Grill	180
Hot Box 2	180
RIF	2

***Food Temperature***

Description	State of Food	Temperature ( Fahrenheit)
Cooked Hamburger Patty	Cooking	163
Raw Steak Kabob	Cold Holding	38
Sliced Tomato	Cold Holding	42
Raw Hamburger Patty	Cold Holding	38
Raw Sirloin	Cold Holding	39
Raw Chicken	Cold Holding	40
Brown Rice	Hot Holding	153
Cooked Hamburger Steak	Hot Holding	161
Green Beans	Hot Holding	137
Black Eyed Peas	Hot Holding	157
Cooked Fried Pork Chop	Hot Holding	139
Raw Shrimp	Cold Holding	40
Pico De Gallo	Cold Holding	36
Pepperonis	Cold Holding	41
Gumbo (WIC Over 24 Hours)	Cold Holding	46

### Observed Violations

Total # 5

Repeated # 0

20: Large pot of Gumbo temping at 46 F in WIC for over 24 hours. Had PIC embargo 15 lbs of Gumbo. Other food items in WIC were in temp.

34: No thermometer available in lowboy grill cooler, small prep cooler in front of hot holding area, large cold holding prep table. All food stored inside was at proper temperature.

37: Employee beverage stored on prep table on main food prep line.

37: Employee cell phone and keys stored on shelf with bread above cold holding unit by grill.

39: Wet cloths wet nesting under prep table on shelf.

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**Comments/Other Observations**

- 1: (IN): ANSI Certified Manager present.
- 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: Employees washing hands as required.
- 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: See temp.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Proper cooling time and temp observed.
- 19: Good hot holding.
- 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: Consumer food advisory available 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 "No Smoking" symbol are conspicuously posted at every entrance.
- 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.***

### Establishment Information

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### Sources

Source Type:	Food
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Source: PFG

Source Type:	Water
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Source:	City
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Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

### ***Additional Comments***