



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

99

Establishment Name Jonathan's Grille Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 307 Indian Lake Blvd ☐ Temporary ☐ Seasonal
City Hendersonville Time in 02:37 PM AM / PM Time out 02:45 PM AM / PM
Inspection Date 02/29/2024 Establishment # 605253581 Embargoed 0
Purpose of Inspection ☐ Routine ☒ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 300

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) 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)				
Compliance Status										COS					R					WT									
	IN	OUT	NA	NO	Supervision																								
1	☒	☐			Person in charge present, demonstrates knowledge, and performs duties					☐	☐				5														
	IN	OUT	NA	NO	Employee Health																								
2	☒	☐			Management and food employee awareness, reporting					☐	☐				5														
3	☒	☐			Proper use of restriction and exclusion					☐	☐																		
	IN	OUT	NA	NO	Good Hygienic Practices																								
4	☒	☐		☐	Proper eating, tasting, drinking, or tobacco use					☐	☐			5															
5	☒	☐		☐	No discharge from eyes, nose, and mouth					☐	☐																		
	IN	OUT	NA	NO	Preventing Contamination by Hands																								
6	☒	☐		☐	Hands clean and properly washed					☐	☐			5															
7	☒	☐	☐	☐	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					☐	☐																		
8	☒	☐			Handwashing sinks properly supplied and accessible					☐	☐			2															
	IN	OUT	NA	NO	Approved Source																								
9	☒	☐			Food obtained from approved source					☐	☐			5															
10	☐	☐	☐	☒	Food received at proper temperature					☐	☐																		
11	☒	☐			Food in good condition, safe, and unadulterated					☐	☐																		
12	☐	☐	☒	☐	Required records available: shell stock tags, parasite destruction					☐	☐																		
	IN	OUT	NA	NO	Protection from Contamination																								
13	☒	☐	☐		Food separated and protected					☐	☐			4															
14	☒	☐	☐		Food-contact surfaces: cleaned and sanitized					☐	☐			5															
15	☒	☐			Proper disposition of unsafe food, returned food not re-served					☐	☐			2															

Compliance Status										COS					R					WT				
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																			
16	☒	☐	☐	☐	Proper cooking time and temperatures					☐	☐			5										
17	☐	☐	☐	☒	Proper reheating procedures for hot holding					☐	☐													
	IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control																			
18	☒	☐	☐	☐	Proper cooling time and temperature					☐	☐			5										
19	☒	☐	☐	☐	Proper hot holding temperatures					☐	☐													
20	☒	☐	☐		Proper cold holding temperatures					☐	☐													
21	☒	☐	☐	☐	Proper date marking and disposition					☐	☐													
22	☐	☐	☒	☐	Time as a public health control: procedures and records					☐	☐													
	IN	OUT	NA	NO	Consumer Advisory																			
23	☒	☐	☐		Consumer advisory provided for raw and undercooked food					☐	☐			4										
	IN	OUT	NA	NO	Highly Susceptible Populations																			
24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered					☐	☐			5										
	IN	OUT	NA	NO	Chemicals																			
25	☐	☐	☒		Food additives: approved and properly used					☐	☐			5										
26	☒	☐			Toxic substances properly identified, stored, used					☐	☐													
	IN	OUT	NA	NO	Conformance with Approved Procedures																			
27	☐	☐	☒		Compliance with variance, specialized process, and HACCP plan					☐	☐			5										

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES															
OUT=not in compliance					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)					
Compliance Status					COS	R	WT	Compliance Status					COS	R	WT
Safe Food and Water					Utensils and Equipment										
28	OUT	Pasteurized eggs used where required							45	OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used				
29		Water and ice from approved source							46		Warewashing facilities, installed, maintained, used, test strips				
30		Variance obtained for specialized processing methods							47		Nonfood-contact surfaces clean				
Food Temperature Control					Physical Facilities										
31		Proper cooling methods used; adequate equipment for temperature control							48	OUT	Hot and cold water available; adequate pressure				
32		Plant food properly cooked for hot holding							49		Plumbing installed; proper backflow devices				
33		Approved thawing methods used							50		Sewage and waste water properly disposed				
34		Thermometers provided and accurate							51		Toilet facilities: properly constructed, supplied, cleaned				
Food Identification					Administrative Items										
35		Food properly labeled; original container; required records available							52		Garbage/refuse properly disposed; facilities maintained				
Prevention of Food Contamination					Compliance Status										
36		Insects, rodents, and animals not present							53		Physical facilities installed, maintained, and clean				
37		Contamination prevented during food preparation, storage & display							54		Adequate ventilation and lighting; designated areas used				
38		Personal cleanliness							Non-Smokers Protection Act						
39		Wiping cloths: properly used and stored							55		Current permit posted				
40		Washing fruits and vegetables							56		Most recent inspection posted				
Proper Use of Utensils					Compliance Status					Non-Smokers Protection Act					
41		In-use utensils; properly stored							57		Compliance with TN Non-Smoker Protection Act				
42		Utensils, equipment and linens; properly stored, dried, handled							58		Tobacco products offered for sale				
43		Single-use/single-service articles; properly stored, used							59		If tobacco products are sold, NSPA survey completed				
44		Gloves used properly													

Establishment Number #: 605253581

Smoking observed where smoking is prohibited by the Act.

Temperature (Fahrenheit)

Temperature (Fahrenheit)

Temperature (Fahrenheit)

42

36

40

Observed Violations

Total # 1

Repeated # 0

45:

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: Jonathan's Grille

Establishment Number : 605253581

Comments/Other Observations

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***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:	Source:
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Additional Comments