



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

100

Establishment Name Longhorn Steakhouse Bar #5435 Type of Establishment ☒ Permanent ☐ Mobile
Address 355 Pleasant Grove Rd. ☐ Temporary ☐ Seasonal
City Mount Juliet Time in 02:20 PM AM / PM Time out 02:44 PM AM / PM
Inspection Date 04/01/2024 Establishment # 605225394 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 _____

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	Compliance Status															COS	R	WT		
IN	OUT	NA	NO	Supervision											COS	R	WT	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods											COS	R	WT		
1	☒	☐	☐	☐	Person in charge present, demonstrates knowledge, and performs duties											☐	☐	5	16	☐	☐	☒	☐	Proper cooking time and temperatures											☐	☐	5
2	☒	☐	☐	☐	Management and food employee awareness, reporting											☐	☐	5	17	☐	☐	☒	☐	Proper reheating procedures for hot holding											☐	☐	5
3	☒	☐	☐	☐	Proper use of restriction and exclusion											☐	☐	5		IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control													
4	☒	☐	☐	☐	Good Hygienic Practices														18	☐	☐	☐	☒	Proper cooling time and temperature											☐	☐	
5	☒	☐	☐	☐	Preventing Contamination by Hands														19	☐	☐	☒	☐	Proper hot holding temperatures											☐	☐	
6	☒	☐	☐	☐	Hands clean and properly washed											☐	☐	5	20	☒	☐	☐	☐	Proper cold holding temperatures											☐	☐	5
7	☐	☐	☐	☒	No bare hand contact with ready-to-eat foods or approved alternate procedures followed											☐	☐	5	21	☒	☐	☐	☐	Proper date marking and disposition											☐	☐	
8	☒	☐	☐	☐	Handwashing sinks properly supplied and accessible											☐	☐	2	22	☐	☐	☒	☐	Time as a public health control: procedures and records											☐	☐	
9	☒	☐	☐	☐	Approved Source															IN	OUT	NA	NO	Consumer Advisory													
10	☐	☐	☐	☒	Food obtained from approved source											☐	☐	5	23	☐	☐	☒	☐	Consumer advisory provided for raw and undercooked food											☐	☐	4
11	☒	☐	☐	☐	Food received at proper temperature											☐	☐	5		IN	OUT	NA	NO	Highly Susceptible Populations													
12	☐	☐	☒	☐	Food in good condition, safe, and unadulterated											☐	☐	5	24	☐	☐	☒	☐	Pasteurized foods used; prohibited foods not offered											☐	☐	5
13	☐	☐	☐	☒	Required records available: shell stock tags, parasite destruction											☐	☐	5		IN	OUT	NA	NO	Chemicals													
14	☒	☐	☐	☐	Protection from Contamination														25	☐	☐	☒	☐	Food additives: approved and properly used											☐	☐	5
15	☒	☐	☐	☐	Food separated and protected											☐	☐	4	26	☒	☐	☐	☐	Toxic substances properly identified, stored, used											☐	☐	5
	☐	☐	☐	☐	Food-contact surfaces: cleaned and sanitized											☐	☐	5		IN	OUT	NA	NO	Conformance with Approved Procedures													
	☒	☐	☐	☐	Proper disposition of unsafe food, returned food not re-served											☐	☐	2	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		
OUT	Safe Food and Water														COS	R	WT	OUT	Utensils and Equipment														COS	R	WT		
28	☐	Pasteurized eggs used where required														☐	☐	1	45	☐	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used														☐	☐	1
29	☐	Water and ice from approved source														☐	☐	2	46	☐	Warewashing facilities, installed, maintained, used, test strips														☐	☐	1
30	☐	Variance obtained for specialized processing methods														☐	☐	1	47	☐	Nonfood-contact surfaces clean														☐	☐	1
	OUT	Food Temperature Control																		OUT	Physical Facilities																
31	☐	Proper cooling methods used; adequate equipment for temperature control														☐	☐	2	48	☐	Hot and cold water available; adequate pressure														☐	☐	2
32	☐	Plant food properly cooked for hot holding														☐	☐	1	49	☐	Plumbing installed; proper backflow devices														☐	☐	2
33	☐	Approved thawing methods used														☐	☐	1	50	☐	Sewage and waste water properly disposed														☐	☐	2
34	☐	Thermometers provided and accurate														☐	☐	1	51	☐	Toilet facilities: properly constructed, supplied, cleaned														☐	☐	1
	OUT	Food Identification																	52	☐	Garbage/refuse properly disposed; facilities maintained														☐	☐	1
35	☐	Food properly labeled; original container; required records available														☐	☐	1	53	☐	Physical facilities installed, maintained, and clean														☐	☐	1
	OUT	Prevention of Food Contamination																	54	☐	Adequate ventilation and lighting; designated areas used														☐	☐	1
36	☐	Insects, rodents, and animals not present														☐	☐	2		OUT	Administrative Items																
37	☐	Contamination prevented during food preparation, storage & display														☐	☐	1	55	☐	Current permit posted														☐	☐	0
38	☐	Personal cleanliness														☐	☐	1	56	☐	Most recent inspection posted														☐	☐	0
39	☐	Wiping cloths: properly used and stored														☐	☐	1			Compliance Status														YES	NO	WT
40	☐	Washing fruits and vegetables														☐	☐	1			Non-Smokers Protection Act																
	OUT	Proper Use of Utensils																	57	☐	Compliance with TN Non-Smoker Protection Act														☒	☐	0
41	☐	In-use utensils; properly stored														☐	☐	1	58	☐	Tobacco products offered for sale														☐	☐	0
42	☐	Utensils, equipment and linens; properly stored, dried, handled														☐	☐	1	59	☐	If tobacco products are sold, NSPA survey completed														☐	☐	0
43	☐	Single-use/single-service articles; properly stored, used														☐	☐	1																			
44	☐	Gloves used properly														☐	☐	1																			

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-203, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 04/01/2024 Signature of Environmental Health Specialist [Signature] Date 04/01/2024

**** Additional food safety information can be found on our website, <http://tn.gov/health/article/eh-foodservice> ****

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



Establishment Information	
Establishment Name:	Longhorn Steakhouse Bar #5435
Establishment Number #:	605225394

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	QA	300	

Equipment Temperature	
Description	Temperature (Fahrenheit)
Ric	38

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Bloody Mary Mix	Cold Holding	40

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Establishment Information

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Establishment Number : 605225394

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: Employee in bar area did not prepare a drink during inspection
- 7: No drink prepared during inspection
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See source inco
- 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: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: No food being cooled during inspection
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: See food temp
- 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: (NA) Establishment does not serve animal food that is raw or undercooked.
- 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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Establishment Number : 605225394

Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

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Source Type:	Water	Source:	City
Source Type:	Food	Source:	McLane, Freshpoint
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Source:	City
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Source: McLane, Freshpoint

Source:

Source:

Source: