

City

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Follow-up Required

SCORE

O Farmer's Market Food Unit **Double Dogs Gallatin** Permanent O Mobile Establishment Name Type of Establishment 1620 Nashville Pike O Temporary O Seasonal Address Gallatin Time in 12:10 PM AM / PM Time out 01:04; PM 02/24/2023 Establishment # 605306772 Embargoed 0 Inspection Date O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 191

04

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RNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

II.	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0
	Compliance Status							WT
	IN	OUT	NA	NO	Supervision			
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties		0	5
	IN	OUT	NA	NO	Employee Health			
2	ПX	0			Management and food employee awareness; reporting	0	0	
3	寒	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	l °
	IN	OUT	NA	NO	Proventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed		0	5
8	×				Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction		0	
	IN	OUT	NA	NO	Protection from Contamination			
13	Ŕ	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	涎	0			Proper disposition of unsafe food, returned food not re-	0	0	2

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝		0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	۰
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	250	0	0	0	Proper date marking and disposition	0	0	1
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	ů
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

O Yes 疑 No

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			GOO	OD R	141	AIL	PRA	erric	E3				
		OUT=not in compliance COS=com	ected o	m-site	dur	ing ir	nspecti	on.	R-repeat (violation of the same code provision)				
		Compliance Status	COS	R	W	Т			Compliance Status	COS	R	WT	
	OUT Safe Food and Water					OUT		Utensiis and Equipment					
28	0	Pasteurized eggs used where required	0	┰	1	П.	45	326	Food and nonfood-contact surfaces cleanable, properly designed,	0	0	•	
29		Water and ice from approved source	0		2		40	(40)	constructed, and used		ľ	_'	
30		Variance obtained for specialized processing methods	0	0	1		46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	•	
	OUT	Food Temperature Control					40	•	vvarewasinig lacilities, ilistated, maintained, used, test strips		ľ	_ '	
31	0	Proper cooling methods used; adequate equipment for temperature			П	47	0	Nonfood-contact surfaces clean	0	0	1		
31	١٠	control	0	0	2			OUT	Physical Facilities		_		
32	0	Plant food properly cooked for hot holding	0	0	1	1	48	0	Hot and cold water available; adequate pressure	0	О	2	
33	_	Approved thawing methods used	ō	ō	1	٦.	49		Plumbing installed; proper backflow devices	ō	ō	2	
34	0	Thermometers provided and accurate	0	Т	1	٦.	50		Sewage and waste water properly disposed	0	0	2	
	OUT	T Food Identification				1	51		Toilet facilities: properly constructed, supplied, cleaned	0	0	1	
35	0	Food properly labeled; original container; required records available	0	0	1	7	52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1	
	OUT	Prevention of Food Contamination						53	0	Physical facilities installed, maintained, and clean	0	0	1
36	0	Insects, rodents, and animals not present	0	0	2		54	0	Adequate ventilation and lighting; designated areas used	0	0	1	
37	0	Contamination prevented during food preparation, storage & display	0	0	1	7		OUT	Administrative Items				
38	0	Personal cleanliness	0	0	1	٦.	55	0	Current permit posted	0	О	_	
39	0	Wiping cloths; properly used and stored	0	0	1	Τ.	56	0	Most recent inspection posted	0	0	٥	
40	0	Washing fruits and vegetables	0	0	1	7	\Box		Compliance Status	YES	NO	WT	
	OUT	Proper Use of Utensils				1			Non-Smokers Protection Act		_		
41	0	In-use utensils; properly stored	0	0	1		57		Compliance with TN Non-Smoker Protection Act	W.	0		
42		Utensils, equipment and linens; properly stored, dried, handled	0	0	1	7	58		Tobacco products offered for sale	0	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	1		59		If tobacco products are sold, NSPA survey completed	0	0		
44	0	Gloves used properly	0	0	1								

You have the right to request a hi in (10) days of the date of the

Date

02/24/2023

Date

Signature of Person In Charge

PH-2267 (Rev. 6-15)

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

Free food safety training classes are available each month at the county health department. RDA 629) 6152061100 Please call (to sign-up for a class.

02/24/2023

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Double Dogs Gallatin
Establishment Number # 1605306772

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)						
ecolab dishwasher sanitizer bucket	chlorine quat	100 200							

Equipment Temperature							
Description	Temperature (Fahrenheit)						
pizza prep cooler	37						
left main prep cooler	34						
cooler under grill	34						
small cooler near oven	38						

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
chicken	Cold Holding	37
diced tomatoes	Cold Holding	42
sliced tomatoes	Cold Holding	42
hamburger	Cooking	172
chili	Hot Holding	155
lettuce	Cold Holding	42
hot dog	Cold Holding	41
raw hamburger	Cold Holding	32
wings	Cold Holding	40
raw chicken	Cold Holding	38

Observed Violations							
Total # 2							
Repeated # 0							
42: dishes wet nesting on shelf across from ice machine							
45: damaged cutting boards							

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Double Dogs Gallatin

Establishment Number: 605306772

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.
- 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: good handwashing procedures
- 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: food from approved 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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: food in temp
- 20: food in 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: disclosure and reminder 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:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Double Dogs Gallatin Establishment Number: 605306772	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
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Establishment Information

Establishment Information									
Establishment Name: Double Dogs Gallatin									
Establishment Number #:	605306772								
Sources									
Source Type:	Food	Source:	pfg, creation gardens						
Source Type:	Water	Source:	city water						
Source Type:		Source:							
Source Type:		Source:							
Source Type:		Source:							
Additional Comme	ents								