TENNESSEE DEPARTMENT OF HEALTH

12

FOOD SERVICE ESTA			TABL	BLISHMENT INSPECTION REPORT								ON REPORT SCO	SCORE					
R.		1	S.C.													^		
First Watch							_					O Farmer's Market Food Unit O Permanent O Mobile						
Address 2002 RICHARD JONES ROAD STE				E 100				- 1	ype o	of Est	table	shme	O Temporary O Seasonal					
			_{ne in} 1	2:1	LQ /	٩N	- /	AM /	PM	Tin	ne ou	It 12:15: PM AM / PM						
Insp	ectic	n Da	rte		11/02/2023 Establishment # 605256													
Purp	ose	of In	spec		ORoutine ₿Follow-up OComp					ninary		_	0	Cor	nsultation/Other			
Risi	Cat	egon	y		O1 32 O3			O 4					Fo	low-	up Required O Yes 🕱 No Number of S	Seats	24	4
		R	isk I		ors are food preparation practices and employ contributing factors in foodborne illness outbr										I to the Centers for Disease Control and Prever control measures to prevent illness or injury.	tion		
					FOODBORNE ILLNESS													
IN	•in ci	(CD ompli		algna	OUT=not in compliance NA=not applicable NO=not ob		r Ben								ach item as applicable. Deduct points for category or subcat pection R=repeat (violation of the same code provis		9	
F					Compliance Status	co	R	WT	1 6	_	-	-	_		Compliance Status	cos	R	WT
H	_	OUT	NA	NO	Supervision Person in charge present, demonstrates knowledge, and			_	H	11	1 0	UT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	黨	0	NA	110	performs duties	, 0	0	5		16 💥			0		Proper cooking time and temperatures	0	8	5
2	X	OUT	NA	NO	Employse Health Management and food employee awareness: reporting	0	TO		łF	17 🔊	+	-	0	-	Proper reheating procedures for hot holding Ceeling and Helding, Date Marking, and Time as	-	101	
	黨	0			Proper use of restriction and exclusion	0	0	5	IL	IN			NA	NO	a Public Health Control			
4		OUT O	NA		Good Hyglenic Practices Proper eating, tasting, drinking, or tobacco use		То			18 b) 19 5		_	8		Proper cooling time and temperature Proper hot holding temperatures	0	0	
5	25	0		0	No discharge from eyes, nose, and mouth	ŏ		5	I	20 24	5	D	0		Proper cold holding temperatures	0	0	5
	IN 賞	001	NA		Preventing Contamination by Hands Hands clean and properly washed	- 0	0		1 1	21 2	_	_	0		Proper date marking and disposition		0	Ť
7	100	0	0	0	No bare hand contact with ready-to-eat foods or approve		6	-	L²	22 8	·		0		Time as a public health control: procedures and records	0	0	
1 ° 1	ŝ		-	-	alternate procedures followed Handwashing sinks properly supplied and accessible		10		łE	IN	_	_	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked			
	IN	OUT	NA	NÖ	Approved Source		_		1 2	23 🕅	-	_	0		food	0	이	4
		0	0	22	Food obtained from approved source Food received at proper temperature		8		LH	IN	_	_		NO	Highly Susceptible Populations			
11	×	ŏ			Food in good condition, safe, and unadulterated	ŏ		5	Ľ	24 C	1	2	×		Pasteurized foods used; prohibited foods not offered	•	0	5
12	٥	0	22	0	Required records available: shell stock tags, parasite destruction	0	0		Ш	11	1 01	UT	NA	NO	Chemicals			
	IN	OUT O	NA	NO	Protection from Contamination			4	12	25 C	1	2	×		Food additives: approved and properly used	0	8	5
14		8	8		Food separated and protected Food-contact surfaces: cleaned and sanitized		_		łŀ	10 5	-	_	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	-		
-	2	0			Proper disposition of unsafe food, returned food not re- served	0	+	+	1 🛛	27 C	5	5	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
				-							-			_				
				GOO	d Retail Practices are preventive measures t							-	tnoş	jens	, chemicals, and physical objects into toods.			
				00	T=not in compliance COS=	CO corrected		e durir				25			R-repeat (violation of the same code provision)			
	_				Compliance Status			WT							Compliance Status	COS	R	WT
2	_	OUT	Past	euríze	Safe Food and Water ed eggs used where required	0	То	1	ΗĐ	-	OUT	Foo	d an	d no	Utensils and Equipment nfood-contact surfaces cleanable, properly designed,	-		
2	9	0	Wate	er and	fice from approved source	0	0	2	11	45	0				and used	•	<u> </u>	1
3	-	OUT	Varia	ince (Food Temperature Control	0		1	11	46	ο	Wa	rew:	shin	g facilities, installed, maintained, used, test strips	0	이	1
3	1	0			oling methods used; adequate equipment for temperature	0	Το	2	1 E	47	0	-	nfood	5-con		0	0	1
3		0			properly cooked for hot holding				łH	_		_	and	cold		0	o	2
3	3					0	0	1		49	-					0	0	
3	_	-	Ther	mom		0	0	1		50	0							2
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3		-	-			0	0	1	ΗĿ	56						0	0	0
4	_		Was	hing f	*	0	0	1	16	_		_			Compliance Status	YES	NO	WT
4	_		In-us	e ute		0	10	1				Cor	mplia	ince		0	L SU	
4	2	0	Uten	sils, e	quipment and linens; properly stored, dried, handled	0	0	1	1 1	58		Tob	acc	o pro	ducts offered for sale	0	0	0
4									ŀ	99		III to	caco	o pr	oducts are sold, NSPA survey completed	0	0	
Failu					and an and shake the second shakes and shake at the second shake a	spension	of yo	ur foor	d serv	vice er	stabli	shme	nt pe	rmit.	Repeated violation of an identical risk factor may result in revo	cation	of yos	ar food
		stablis nd po	st the	t per	nit, Items identified as constituting imminent health hazards sh recent inspection report in a conspicuous manuar. You have the	all be com	ected	imme ist a b	diatel	ly or o	perat	ions	shall	ceas	e. You are required to post the food service establishment perm	t in a	consp	icuous
repo	1/	CA	ectio	el	14-724, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68	14-716, 4-	-320			,	10	^						
	V	O Variance obtained for specialized processing methods O I OUT Peod Temperature Control Image: Control control control Image: Control control control Image: Control control control control control control Image: Control c																
Sic	atur	re of							5	Siona	ture				wig			

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

PH-2267 (Rev. 6-15)	Free food safety training cl	RDA 629		
(Net. 0-10)	Please call () 6153405620	to sign-up for a class.	nDr 023

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: First Watch Establishment Number #: 605256462

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							
			l							

Equipment Temperature	
Decoription	Temperature (Fahrenheit)

ecoription	State of Food	Temperature (Fahrenheit

Observed Violations
Total # 1 Repeated # 0
Repeated # 0
37:

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: First Watch

Establishment Number : 605256462

Comments/Other Observations		
D: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 7: 8: 9: 0: 1: 7: 8: 9: 0: 1: 7: 8: 9: 0: 1: 7: 8: 9: 0: 1: 7: 8: 9: 0: 1: 7: 8: 9: 0: 1: 7: 8: 9: 0: 1: 7: 8: 9: 0: 1: 7: 8: 9: 1: 7: 8: 9: 7: 8: 9: 7: 8: 9: 7: 8: 9: 7: 8: 9: 7: 8: 9: 7: 8: 9: 7: 8: 9: 7: 7: 8: 8: 7: 8: 8: 9: 7: 8: 8: 9: 8: 9: 9: 9: 9: 9: 9: 9: 9: 9: 9		
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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.

Establishment Information

Establishment Name: First Watch

Establishment Number: 605256462

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information

Establishment Name: First Watch Establishment Number #. 605256462

Sources		
Source Type:	Source:	

Additional Comments