TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

| | 1000 | 744 | | | | ~ - | . – | | | | | | | O Fermer's Merket Food Unit | ٢ | ١ | |
|---|---|--|---|---|--|--|--|--|--|--|---|---|--|--|--|---|---|
| Esta | bīs | hmer | nt Nar | me | JONATHAN'S GRILLE DOWNSTAIR | S B. | AR | | | Ту; | xe of E | Establ | shme | Remanent O Mobile | | 1 | |
| Addr | ress | | | | 717 3RD AVE N | | | | | | | | | O Temporary O Seasonal | | | |
| City | | | | | Nashville Time | n <u>0</u> | 1:2 | 25 F | PM | _ A | M / PI | N Ti | me o | и <u>02:00</u> : <u>РМ</u> АМ / РМ | | | |
| Insp | ecti | on Da | ate | | 04/10/2024 Establishment # 6052606 | 79 | | | Emb | argoe | d 0 | | | | | | |
| Purp | ose | of Ir | nspec | | Routine O Follow-up O Complain | | | 0 Pr | | | _ | | Cor | nsultation/Other | | | |
| Risk | Ca | tegor | v | | 第1 02 03 | | | 04 | | | | Fo | low- | up Required O Yes 👯 No Number o | Seats | 0 | |
| | | | lisk | | ors are food preparation practices and employed | | | | | | | rep | ortec | I to the Centers for Disease Control and Preve | | _ | |
| | | | | as c | contributing factors in foodborne illness outbrea | | | | | | | | | | | | |
| | | (1 | ark de | elgna | FOODBORNE ILLNESS R ted compliance status (IN, OUT, HA, NO) for each numbered his | | | | | | | | | | tegory. | ð | |
| IN | •in c | ompi | iance | | OUT=not in compliance NA=not applicable NO=not obser Compliance Status | | e 19 | CX TWT |)\$ <u>=</u> 00 | rrecte | d on-s | ite dur | ng ins | pection R=repeat (violation of the same code prov Compliance Status | | 1.01 | WT |
| h | IN | OUT | NA | NO | Supervision | 100. | <u>~ </u> | | H | IN | ~ | NA | 110 | Cooking and Reheating of Time/Temperature | 000 | | *** |
| h | 罴 | 0 | | | Person in charge present, demonstrates knowledge, and | 0 | 0 | 5 | | | | 104 | | Control For Safety (TCS) Foods | | | |
| | IN | OUT | NA | NO | Employee Health | | | | | 00 | 0 | X | | Proper cooking time and temperatures Proper reheating procedures for hot holding | 8 | 00 | 5 |
| 23 | | | - | | Management and food employee awareness: reporting Proper use of restriction and exclusion | _ | 6 | 5 | | IN | оυт | NA | NO | Cooling and Holding, Date Marking, and Time as | • | | |
| $ \rightarrow $ | × N | _ | NA | NO | , | 0 | 10 | | 18 | 0 | 0 | XX | 0 | Public Health Control Proper cooling time and temperature | - | o | |
| 4 | X | 0 | | 0 | Proper eating, tasting, drinking, or tobacco use | 0 | | 5 | 19 | 0 | 0 | ŝ | | Proper hot holding temperatures | 0 | ि | |
| 5 | | | NA | | No discharge from eyes, nose, and mouth Preventing Contamination by Hands | 0 | 0 | - | | 12 | | 0 | 0 | Proper cold holding temperatures Proper date marking and disposition | +8 | 8 | 5 |
| -+ | × | 0 | | 0 | Hands clean and properly washed | 0 | 0 | 5 | 22 | _ | 0 | X | | Time as a public health control: procedures and records | 0 | 0 | |
| | 鬣 | 0 | 0 | 0 | No bare hand contact with ready-to-eat foods or approved alternate procedures followed | 0 | 0 | | | IN | OUT | NA | NO | Consumer Advisory | | | |
| 8 | | | NA | NO | Handwashing sinks properly supplied and accessible Approved Source | 0 | 0 | 2 | 23 | 0 | 0 | 12 | | Consumer advisory provided for raw and undercooked food | 0 | 0 | 4 |
| | 黨 | | | | Food obtained from approved source | | 0 | | | IN | OUT | NA | NO | Highly Susceptible Populations | | | |
| 10 | | | 0 | | Food received at proper temperature Food in good condition, safe, and unadulterated | 8 | 0 | 5 | 24 | 0 | 0 | 22 | | Pasteurized foods used; prohibited foods not offered | 0 | 0 | 5 |
| 12 | 0 | 0 | X | 0 | Required records available: shell stock tags, parasite destruction | 0 | 0 | 1 | | IN | OUT | NA | NO | Chemicals | | | |
| | | | NA Sil | | Protection from Contamination Food separated and protected | | 0 | | 25 | 0 黛 | 0 | X | | Food additives: approved and properly used Toxic substances properly identified, stored, used | 0 | 8 | 5 |
| 14 | | | | 1 | Food-contact surfaces: cleaned and sanitized | ŏ | _ | | 20 | | | NA | NO | Conformance with Approved Procedures | ľ | | |
| 15 | × | 0 | | | Proper disposition of unsafe food, returned food not re- served | 0 | 0 | 2 | 27 | 0 | 0 | × | | Compliance with variance, specialized process, and HACCP plan | 0 | 0 | 5 |
| ⊢ | | | | _ | | - | - | | | _ | | _ | | | | | |
| | | | | | d Retail Practices are preventive measures to c | ontro | | e intr | ~ | tion | | atho | gens | , chemicals, and physical objects into foods. | | | |
| | | | | Goo | | | | | | | | | - | | | | |
| | | | | | | GO | OD R | ETA | L PR | ACT | TCE E | | | R-repeat (violation of the same code provision | | | |
| | | | | | T=not in compliance COS=con Compliance Status | CO. | OD R | ETA | L PR | AC) iction | ICE | | | R-repeat (violation of the same code provision) Compliance Status | | R | WT |
| 21 | 8 | OUT | _ | 00 | T=not in compliance COS=con | ected o | OD i on-site B R | durin WT | inspe | ction | ice≊ or | 3 | nd no | | COS | | |
| 25 | 9 | 8 | Past Wate | OU teurize | T=not in compliance COS=con Compliance Status Safe Food and Water ed eggs used where required d ice from approved source | | 0 R 0 0 | during WT | a inspe | Con Con S | UС = UT О ^F ₀ | ood a | cted, | Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used | 0 | 0 | WT |
| | 9 | 8 | Past Wate Varia | OU teurize er ance ance o | T=not in compliance COS=con Compliance Status Safe Food and Water ed eggs used where required d ice from approved source obtained for specialized processing methods Food Temperature Control | | OD i on-site B R | during WT | 1 21 1 inspe 4 | C 101 | ит о ⁶ о v | ood a onstru Varew | cted, ashin | Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips | 0 | 0 0 | 1 |
| 25 | 9 | 000 | Past Wate Varia | OU teurize er and ance o | T=not in compliance COS=con Compliance Status Safe Food and Water ed eggs used where required d ice from approved source obtained for specialized processing methods | | 0 R 0 0 | during WT | a inspe | Ction 6 7 | ит о ⁶ о v | ood a onstru Varew | cted, ashin | Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips itact surfaces clean | 0 | 0 | WT 1 1 |
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| PH-2267 (Rev. 6-15) | Free food safety training cla | sses are available each more | nth at the county health department. | RDA 629 |
|----------------------|-------------------------------|------------------------------|--------------------------------------|---------|
| r 192207 (Nev. 0-10) | Please call (|) 6153405620 | to sign-up for a class. | 104 025 |

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: JONATHAN'S GRILLE DOWNSTAIRS BAR

Establishment Number #: 605260679

Age-restricted venue does not ammatively 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) | | | | |
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| Equipment Temperature | ipment l'emperature | | | | | |
|-----------------------|---------------------|--------------------------|--|--|--|--|
| Description | | Temperature (Fahrenheit) | | | | |
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| Food Temperature | State of Food | Temperature (Fahrenheit |
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| Observed Violations | |
|---------------------|--|
| Total # 1 | |

Repeated # ()

53: Ceiling fan of walk in cooler observed excessive black build up.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: JONATHAN'S GRILLE DOWNSTAIRS BAR Establishment Number : 605260679

| Comments/Other Observations | | |
|-----------------------------|--|--|
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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: JONATHAN'S GRILLE DOWNSTAIRS BAR Establishment Number : 605260679

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: JONATHAN'S GRILLE DOWNSTAIRS BAR

Establishment Number # 605260679

| Sources | | | | |
|--------------|-------|---------|-----------|--|
| Source Type: | Water | Source: | Municipal | |
| Source Type: | Food | Source: | Sysco | |
| Source Type: | | Source: | | |
| Source Type: | | Source: | | |
| Source Type: | | Source: | | |

Additional Comments

Inspection report is retyped due to original copy not being uploaded per health space error. All items in compliance unless noted on inspection.