

Address

Inspection Date

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit First Watch Establishment Name Permanent O Mobile Type of Establishment

710 Old Hickory Blvd

Brentwood Time in 08:00 AM AM / PM Time out 09:00; AM AM / PM City

06/14/2022 Establishment # 605249616 Embargoed 0.5 Purpose of Inspection **E**Routine O Follow-up O Complaint O Preliminary O Consultation/Other

Number of Seats 182 Risk Category О3 04 Follow-up Required 级 Yes O No

ase Control and Prevention

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, HA, HO) for ea

| IN-in compliance OUT-not in complia | | | OUT=not in compliance NA=not applicable NO=not observe | ed | ed C | | O\$=co | | |
|-------------------------------------|-------------------|-----|--|----|---|---|--------|-----|----------------------|
| | Compliance Status | | | | cos | R | WT | | |
| | IN | OUT | NA | NO | Supervision | | | | |
| 1 | 鼷 | 0 | | | Person in charge present, demonstrates knowledge, and performs duties | 0 | 0 | 5 | 16 17 |
| | IN | | NA | NO | Employee Health | | | | 17 |
| 2 | -MC | 0 | | | Management and food employee awareness; reporting | 0 | 0 | | |
| 3 | 寒 | 0 | | | Proper use of restriction and exclusion | 0 | 0 | 5 | ш |
| | IN | OUT | NA | NO | Good Hygienic Practices | | | | 18 |
| 4 | X | 0 | | 0 | Proper eating, tasting, drinking, or tobacco use | 0 | 0 | 5 | 18 19 20 21 |
| 5 | * | 0 | | 0 | No discharge from eyes, nose, and mouth | 0 | 0 | l ° | 20 |
| | IN | OUT | NA | NO | Preventing Contamination by Hands | | | | 21 |
| 6 | 黨 | 0 | | 0 | Hands clean and properly washed | 0 | 0 | | 22 |
| 7 | 왮 | 0 | 0 | 0 | No bare hand contact with ready-to-eat foods or approved alternate procedures followed | 0 | 0 | 5 | - |
| 8 | 0 | 26 | | | Handwashing sinks properly supplied and accessible | 0 | 0 | 2 | 23 |
| | IN | OUT | NA | NO | Approved Source | | | |] [23 |
| 9 | 黨 | 0 | | | Food obtained from approved source | 0 | 0 | | |
| 10 | 0 | 0 | 0 | × | Food received at proper temperature | 0 | 0 | 1 | 24 |
| 11 | × | 0 | | | Food in good condition, safe, and unadulterated | 0 | 0 | 5 | 24 |
| 12 | 0 | 0 | × | 0 | Required records available: shell stock tags, parasite destruction | 0 | 0 | | |
| | IN | OUT | NA | NO | Protection from Contamination | | | | 25 26 |
| 13 | 黛 | 0 | 0 | | Food separated and protected | 0 | 0 | 4 | 26 |
| 14 | × | 0 | 0 | | Food-contact surfaces: cleaned and sanitized | 0 | 0 | 5 | |
| 15 | Ħ | 0 | | | Proper disposition of unsafe food, returned food not re- served | 0 | 0 | 2 | 27 |

| Compliance Status | | | | | | | R | WT |
|-------------------|----|-----|----|-----|---|---|---|----|
| | IN | оит | NA | NO | Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods | | | |
| 16 | 0 | 0 | 0 | 寒 | Proper cooking time and temperatures | 0 | 0 | 5 |
| 17 | 0 | 0 | 0 | 300 | Proper reheating procedures for hot holding | 0 | 0 | , |
| | 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 | 0 | × | 0 | | Proper cold holding temperatures | 0 | 0 | 5 |
| 21 | * | 0 | 0 | 0 | Proper date marking and disposition | 0 | 0 | |
| 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 | × | | Pasteurized foods used; prohibited foods not offered | 0 | 0 | 5 |
| | IN | OUT | NA | NO | Chemicals | | | |
| 25 | 0 | 0 | X | | Food additives: approved and properly used | 0 | 0 | 5 |
| 26 | 0 | 28 | | | 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 |

R=repeat (violation of the same code provi-

O Temporary O Seasonal

s to control the introduction of pathogens, chemicals, and physical objects into foods.

. PRACTICES

| | | | GOO | | |
|----|-----|--|--------|---|----|
| | | OUT=not in compliance COS=con | | | |
| | | Compliance Status | cos | R | W |
| | OUT | Safe Food and Water | | | |
| 28 | 0 | Pasteurized eggs used where required | 0 | 0 | 1 |
| 29 | 0 | Water and ice from approved source | 0 | 0 | _; |
| 30 | 0 | Variance obtained for specialized processing methods | 0 | 0 | ١. |
| | OUT | Food Temperature Control | | | |
| 31 | 0 | Proper cooling methods used; adequate equipment for temperature control | 0 | 0 | : |
| 32 | 0 | Plant food properly cooked for hot holding | 0 | 0 | Г |
| 33 | 0 | Approved thawing methods used | 0 | 0 | Ι. |
| 34 | 0 | Thermometers provided and accurate | 0 | 0 | Т |
| | OUT | Food Identification | | | |
| 35 | 0 | Food properly labeled; original container; required records available | 0 | 0 | 1 |
| | OUT | Prevention of Food Contamination | | | |
| 36 | 涎 | Insects, rodents, and animals not present | 0 | 0 | |
| 37 | 0 | Contamination prevented during food preparation, storage & display | 0 | 0 | Ī |
| 38 | 0 | Personal cleanliness | 0 | 0 | Г |
| 39 | 0 | Wiping cloths; properly used and stored | 0 | 0 | |
| 40 | 0 | Washing fruits and vegetables | 0 | 0 | Г |
| | OUT | Proper Use of Utensils | \top | | |
| 41 | 0 | In-use utensils; properly stored | 0 | 0 | Г |
| 42 | 0 | Utensils, equipment and linens; properly stored, dried, handled | 0 | 0 | Г |
| 43 | 0 | Single-use/single-service articles; properly stored, used | 0 | 0 | Т |
| 44 | 0 | Gloves used properly | 0 | 0 | |

| pecti | | R-repeat (violation of the same code provision) Compliance Status | cos | R | W |
|-------|-----|--|-----|-----|-----|
| | OUT | Utensiis and Equipment | - | - | |
| 45 | 0 | Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used | 0 | 0 | 1 |
| 46 | 0 | Warewashing facilities, installed, maintained, used, test strips | 0 | 0 | 1 |
| 47 | 0 | Nonfood-contact surfaces clean | 0 | 0 | 1 |
| | OUT | Physical Facilities | | | |
| 48 | 0 | Hot and cold water available; adequate pressure | 0 | 0 | 7 |
| 49 | 0 | Plumbing installed; proper backflow devices | 0 | 0 | - 2 |
| 50 | 0 | Sewage and waste water properly disposed | 0 | 0 | 2 |
| 51 | 0 | Toilet facilities: properly constructed, supplied, cleaned | 0 | 0 | - |
| 52 | 0 | Garbage/refuse properly disposed; facilities maintained | 0 | 0 | 1 |
| 53 | 28 | Physical facilities installed, maintained, and clean | 0 | 0 | 1 |
| 54 | 0 | Adequate ventilation and lighting; designated areas used | 0 | 0 | 1 |
| | OUT | Administrative Items | | | |
| 55 | 0 | Current permit posted | 0 | 0 | Γ, |
| 56 | 0 | Most recent inspection posted | 0 | 0 | ' |
| | | Compliance Status | YES | NO | W |
| | | Non-Smokers Protection Act | | | |
| 57 | | Compliance with TN Non-Smoker Protection Act | 0 | 100 | |
| 58 | | Tobacco products offered for sale | 0 | 0 | ١ |
| 59 | | If tobacco products are sold, NSPA survey completed | 0 | 0 | |

and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing reg F.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of the

06/14/2022

06/14/2022

Signature of Person In Charge

///

Date Sign: al Health Specialist Date

**** 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. PH-2267 (Rev. 6-15) RDA 629) 6153405620 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



| Establishment Information | | | | | | | |
|---------------------------|-----------|--|--|--|--|--|--|
| Establishment Name: Fil | | | | | | | |
| Establishment Number #: | 605249616 | | | | | | |

| 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 wenty-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. | |
| Sarage type doors in non-enclosed areas are not completely open. | |
| Fents 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) | | | | |
| L. Temp. Machine | Chlorine | 100 | | | | | |
| | | | | | | | |

| Equipment Temperature | | | | | |
|-----------------------|--------------------------|--|--|--|--|
| Description | Temperature (Fahrenheit) | | | | |
| Prep cooler | 38 | | | | |
| Prep cooler | 45 | | | | |
| Walk in cooler | 30 | | | | |
| Walk in freezer | 5 | | | | |

| Food Temperature | | | | | | |
|----------------------------------|---------------|-------------------------|--|--|--|--|
| Description | State of Food | Temperature (Fahrenheit | | | | |
| Grill chicken on top Prep cooler | Cold Holding | 40 | | | | |
| Pulled eggs top Prep cooler | Cold Holding | 40 | | | | |
| Quinoa top Prep cooler | Cold Holding | 40 | | | | |
| Zucchini in Prep cooler | Cold Holding | 41 | | | | |
| Cut tomatoes in Prep cooler | Cold Holding | 41 | | | | |
| Cut greens in Prep cooler | Cold Holding | 70 | | | | |
| Black beans in steam table | Hot Holding | 150 | | | | |
| Tomato basil soup in steam table | Hot Holding | 160 | | | | |
| Sausage in steam table | Hot Holding | 149 | | | | |
| Cut chicken in Walk in cooler | Cold Holding | 40 | | | | |
| Sausage in Walk in cooler | Cold Holding | 40 | | | | |
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| Observed Violations | | | | | | | | |
|---|--|--|--|--|--|--|--|--|
| Total # 6 | | | | | | | | |
| Repeated # 0 | | | | | | | | |
| 8: No soap at the hand sink in the kitchen. CA: soap was provided during | | | | | | | | |
| nspection. | | | | | | | | |
| 3: Hand sink bolcked with a big trash can and plastic baskets. CA: items were | | | | | | | | |
| removed. | | | | | | | | |
| 20: Cut greens @ 70 F in Prep cooler. CA: cut grens discarded. 0.5 lb. | | | | | | | | |
| 26: Spray bottle with cleaner not labeled. CA: spray bottle labeled. | | | | | | | | |
| 36: Back door open | | | | | | | | |
| 53: Dirty vent covers in Walk in cooler | | | | | | | | |
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: First Watch Establishment Number: 605249616

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): An employee health policy is available.
- 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: Employees washed hands during inspection
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: See 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: Proper hot holding temperatures were observed.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Proper written TPHC plan and procedure observed.
- 23: Proper consumer advisory observed on menu.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57: "No Smoking" signs or the international symbols are not conspicuosly posted at every entrance.
- 58: No

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: First Watch | | | | |
|--|--|--|--|--|
| Establishment Number: 605249616 | | | | |
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| Comments/Other Observations (cont'd) | | | | |
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| Additional Comments (cont'd) | | | | |
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Establishment Information

| Establishment Information | | | | | | | | |
|-----------------------------------|---------|--|--|--|--|--|--|--|
| Establishment Name: First Watch | | | | | | | | |
| Establishment Number #: 605249616 | | Tild til | | | | | | |
| | | | | | | | | |
| Sources | | | | | | | | |
| Source Type: Food | Source: | US Foods, Fresh Points | | | | | | |
| Source Type: | Source: | | | | | | | |
| Source Type: | Source: | | | | | | | |
| Source Type: | Source: | | | | | | | |
| Source Type: | Source: | | | | | | | |
| Additional Comments | | | | | | | | |
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