

Purpose of Inspection

Routine

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

97

Roadside Bar & Grill

Address
Address
Old Hickory
Time in 12:26 PM AM / PM Time out 12:45; PM AM / PM
Inspection Date

Roadside Bar & Grill

Type of Establishment
O Mobile

Type of Establishment
O Temporary
O Seasonal

12:45; PM AM / PM

Time out 12:45; PM AM / PM

Time out 12:45; PM AM / PM

Time out 12:45; PM AM / PM

O Complaint

Risk Category O1 \$2 O3 O4 Follow-up Required O Yes \$100 Number of Seats 48

in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.

O Consultation/Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS (Hark designated compliance status (IK, OUT, KA, HO) for each aumbered from. For Items marked OUT, mark COS or R for each from an applicable. Deduct points for category or subcategory

O Preliminary

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

∰ Follow-up

Compliance Status						cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	0	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	0	Proper cooling time and temperature	0	0	
19		0	0	0	Proper hot holding temperatures	0	0	
20	0	0	0		Proper cold holding temperatures	0	0	5
21	0	0	0	0	Proper date marking and disposition	0	0	*
22	0	0	0	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	0		Food additives: approved and properly used	0	0	5
26	0	0			Toxic substances properly identified, stored, used		0	
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	0		Compliance with variance, specialized process, and HACCP plan	0	0	5

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

		OUT=not in compliance COS=con	ected or	1-site	du
		Compliance Status	COS		_
	OUT	Safe Food and Water		_	_
28	0	Pasteurized eggs used where required	0	0	г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	-
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	Г
34	X	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	
	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	
38	0	Personal cleanliness	0	0	г
39	0	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	Ŀ
44	10	Gloves used properly	- 0	0	

pecti		R-repeat (violation of the same code provision Compliance Status	COS	R	W
	OUT	Utensils and Equipment	1		
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	
47	0	Nonfood-contact surfaces clean	0	0	-
	OUT	Physical Facilities			
48	O Hot and cold water available; adequate pressure		0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	- 7
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	٠
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	П
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	- 100	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

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

04/19/2023

Date Signature of Environmental Health Specialist

04/19/2023

Signature of Person In Charge

Signature or Environmental Health Specialist

Date

**** 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: Roadside Bar &				
Establishment Number # 605218755				
NSPA Survey - To be completed if				
Age-restricted venue does not affirmatively resitiventy-one (21) years of age or older.	trict access to its buildings o	r facilities at all times to	persons who are	
Age-restricted venue does not require each per	rson attempting to gain entry	to submit acceptable f	form of identification.	
"No Smoking" signs or the international "Non-S	moking" symbol are not con	spicuously posted at ev	very entrance.	
Garage type doors in non-enclosed areas are r	not completely open.			
Tests as supplies with assessable sides as west	- 11			-
Tents or awnings with removable sides or vent	s in non-enclosed areas are	not completely remove	a or open.	
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is	prohibited.		
Smoking observed where smoking is prohibited	d by the Act			_
Smoking observed where smoking is prombled	a by the Act.			
Warewashing Info				
Machine Name	Sanitizer Type	PPM	Temperature (Fai	renhelt)
			_	
Equipment Temperature				
Description			Temperature (Fah	renhelt)
Food Temperature				
Description		State of Food	Temperature (Fah	renhelf)
			10	
1			- 1	

Observed Violations
Total # 2 Repeated # 0
Repeated # 0
34: 36:
36:
THOse many at the and of this document for any violations that could not be displayed in this space.

^{&#}x27;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 Name: Roadside Bar & Grill

Establishment Number: 605218755

Comments/Other Observations

Establishment Information



*See page at the end of this doc	ument for any violations	that could not be displayed	in this space.	
Additional Comments				
See last page for ac	ditional com	ments		
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Establishment Name: Roadside Bar & Grill Establishment Number: 605218755		
Comments/Other Observations (cont'd)		
dditional Comments (cont'd)		
See last page for additional comments.		

Establishment Information

Establishment Information						
Establishment Name: Roadside Bar & Grill						
Establishment Number #: 605218755						
Sources						
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Additional Comments						