## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT



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

| GOOD RETAIL PRACTICE3 |  |  |  |  |  |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  |  | chem |  |  | Compliance Status |  |  | Cos\| R | |  | WT |
|  |  |  | Cos $\mathrm{R}^{\text {R }}$ WT |  |  |  |  |  |  |  |  |
| OUT Safo Foed and Water |  |  |  |  |  | OUT Utensils and Equipment |  |  |  |  |  |
| 28 | 0 | Pasteunzed eggs used where required | 0 | O | 1 | 45 | 0 |  | 0 | 0 | 1 |
| 29 | 0 | Water and ice from approved soutce | 0 | 0 | 2 | 45 | 0 | constructed, and used |  |  |  |
| OUT Foed Tomperature Control |  |  |  |  |  | 46 | 8 | Warewashing facilites, instaled, maintained, used, test strips | 0 | 0 | 1 |
|  |  |  |  |  |  | 46 | is | Warewashing lactilces, instaled, maintained, used, west stips | 0 | 0 | 1 |
| 31 | 0 | Proper cooling methods used, adequate equipment for temperature control | 0 | 0 | 2 | 47 | E | Norfood-contact surfaces clean | 0 | 0 | 1 |
|  |  |  |  |  |  |  | OUT | Physical Facllitles |  |  |  |
| 32 | 0 | Plant food properly cooked for hot hoiding | 0 | 0 | 1 | 48 | 0 | Hot and cold water available, adequate pressure | 0 | O | 2 |
| 33 | 0 | Approved thawing methods used | 0 | 0 | 1 | 49 | 0 | Plumbing instalect, proper backlow devices | 0 | 0 | 2 |
| 34 | 0 | Thermometers provided and accurate | 0 | 0 | 1 | 50 | 0 | Sewage and waste water properly disposed | 0 | 0 | 2 |
|  | OUT | Foed Identificention |  |  |  | 51 | 0 | Todet facilites. properly constructed, supplied, cleaned | 0 | 0 | 1 |
| 35 | O | Food properly labeled, original container, required records avalable | 0 | 0 | 1 | 52 | 0 | Garbagefrefuse properly disposect, facilises maintained | 0 | 0 | 1 |
|  | OUT | Provention of Feed Contamination |  |  |  | 53 | 0 | Physical faciites instalied, maintained, and clean | 0 | 0 | 1 |
| 36 | 0 | Insects, rodents, and animals not present | $\bigcirc$ | 0 | 2 | 54 | E | Adequate ventilation and lighting. designated areas used | $\bigcirc$ | 0 | 1 |
| 37 | 0 | Contamination prevented during food preparation, storage \& display | 0 | 0 | 1 |  | OUT | Administrative Items |  |  |  |
| 38 | 0 | Perscnal cleanliness | 0 | 0 | 1 | 55 | 0 | Currert permit posted | 0 | 0 | 0 |
| 39 | 0 | Wiping clobers, properly used and stored | 0 | 0 | 1 | 56 | 0 | Mcost recent inspection posted | 0 | 0 |  |
| 40 | 0 | Washing fruts and vegetables | 0 | 0 | 1 | Compliance Status |  |  | YES | NO | WT |
|  | OUT | Proper Use of Utensils |  |  |  |  |  | Nom-Smokers Protection Act |  |  |  |
| 41 | 0 | In-use utensis; properly stored | 0 | 0 | 1 | 67 |  | Complance with INN Non-Smoker Protecton Act | 0 O ${ }^{\circ}$ |  |  |
| 42 | 0 | Utensils, equipment and Inens, properly stored, dried, handled | 0 | 0 | 1 | 58 |  | Tobacco products offered for sale | 0 | 0 | 0 |
| 43 | 0 | Single-use/single-service articles, properly sorred, used | 0 | 0 | 1 | 59 |  | If tobacco products are sold. NSPA A surver completed | 0 | 0 |  |
|  |  | clowes used procerly |  |  |  |  |  |  |  |  |  |






TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

| Establishment Information |
| :--- |
| Establahment Name: First Watch |
| Establahment Number z: 605249616 |



| Warewashing Info | sanitizer Type | PPM | Temperature ( Fahrenhelt) |
| :---: | :---: | :---: | :---: |
| Maohlne Name |  |  |  |
|  |  |  |  |

Equipment Temperature

| Decoription | Temperature (Fahrenheit) |
| :--- | :--- |
|  |  |


| Food Temperature | state of Food | Temperature (Fahrenheit) |
| :--- | :--- | :--- |
| Decoription |  |  |
|  |  |  |
|  |  |  |

## Establishment Information

Establishment Name: First Watch
Establishment Number: 605249616

## Comments/Other Observations

1:
2:
3:
4:
5:
6:
7:
8:
9:
10:
11:
12:
13: (IN) All raw animal food is separated and protected as required.
14:
15:
16:
17:
18:
19:
20:
21:
22:
23:
24:
25:
26: (IN) All poisonous or toxic items are properly identified, stored, and used.
27:
57:
58:
${ }^{* *}$ See page at the end of this document for any violations that could not be displayed in this space.

## Additional Comments

See last page for additional comments.

[^0]Establishment Name: First Watch
Establishment Number: 605249616

Comments/Other Observations (cont'd)

Additional Comments (cont'd)

## Establishment Information

Establishment Name: First Watch
Establishment Number \#. 605249616

## Sources

Source Type:
Source:

Source Type:
Source:

Source Type:
Source:

Source Type:
Source:

Source Type:
Source:

## Additional Comments


[^0]:    ${ }^{* \cdots}$ See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

