

**TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA**



Establishment Information	
Establishment Name:	Legends
Establishment Number #:	605083113

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 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)
Dish Machine	Chlorine	0	

Equipment Temperature	
Description	Temperature (Fahrenheit)
RIF	2
Display Cooler	38
Meat WIC	34
Lowboy Cooler with Butters	34

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Sliced Tomatoes	Cold Holding	39
Raw Steak Kabob	Cold Holding	38
Raw Pork Wrapped in Raw Bacon	Cold Holding	39
Cooked Medium Hamburger Patty	Cooking	156
Raw Ribeye	Cold Holding	40
Raw Hamburger Patty	Cold Holding	40
Cooked Catfish	Hot Holding	153
Cooked Hamburger Steak	Hot Holding	147
Cooked Grilled Chicken	Hot Holding	143
Cooked Mushrooms	Hot Holding	149
Cooked Turnip Greens	Hot Holding	140
Raw Shrimp	Cold Holding	42
Cooked Fet Noodles	Cold Holding	38
Pepperonis	Cold Holding	42
Sausage Bits	Cold Holding	42

Observed Violations

Total # 7

Repeated # 0

- 14: Dish machine not sanitizing properly. Ran machine multiple times reading 0 ppm. Advised PIC to use dish machine to wash but to sanitize all dishes in 3 comp sink.
- 34: No thermometer available in lowboy cooler by grill and grill lowboy cooler. All food stored in equipment was in proper temperature.
- 34: No thermometer in lowboy cooler in front of steam table.
- 37: Box of to go boxes stored on floor by meat WIC.
- 39: Multiple wet cloths wet nesting on the main prep line.
- 47: Lowboy cooler in server station is sticky when opening. Has syrupy look in bottom.
- 54: Employee beverage stored on prep table in kitchen area by 3 comp sink.
Employee beverage and keys stored on shelf above prep cooler in front of grill.

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: PIC knows and understands the signs and symptoms for employees not working sick.
- 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 washing hands as required.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: Proper cooking time and temperature observed at time of inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Proper cooling time and temperature observed at time of inspection.
- 19: Good hot holding.
- 20: Good cold holding.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: Consumer food advisory available on menu.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57: "No Smoking" signs or the international "No Smoking" symbol are conspicuously posted at every entrance.
- 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.

***See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

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Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

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Sources

Source Type:	Food	Source:	PFG
Source Type:	Water	Source:	City
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments