

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Olive Garden Italian Restaurant #1751

11/22/2022 Establishment # 605200722

Establishment Name 401 S. Mt. Juliet Rd., STE 115

Type of Establishment

Permanent O Mobile

O Farmer's Market Food Unit

Mount Juliet City

O Temporary O Seasonal

Time in 01:25 PM AM/PM Time out 02:30: PM AM/PM

O Yes 疑 No

Inspection Date

Risk Category

Address

ERoutine

O Follow-up O Complaint

Embargoed 5

O Consultation/Other

Follow-up Required

Number of Seats 260

Purpose of Inspection O Preliminary О3

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

	Compliance Status				cos	R	WT	
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16			0	0	Proper cooking time and temperatures	0	0	5
17	8	0	0	0	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	X	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	335		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	1	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	×	0	0		Compliance with variance, specialized process, and HACCP plan	0	0	5

is, chemicals, and physical objects into foods.

				GOOD RET			
		OUT=not in compliance COS=corr					
		Compliance Status	cos	R	W		
	OUT	Caro rocc and comes			_		
28	0	Pasteurized eggs used where required	0	0	1		
29	0		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	:		
32	0	Plant food properly cooked for hot holding	0	0	r		
33	0	Approved thawing methods used	0	0	1		
34	0	Thermometers provided and accurate	0	0	r		
	OUT	Food Identification					
35	0	Food properly labeled; original container; required records available	0	0	,		
	OUT	Prevention of Food Contamination					
36	0	Insects, rodents, and animals not present	0	0	:		
37	0	Contamination prevented during food preparation, storage & display	0	0	1		
38	0	Personal cleanliness	0	0	Г		
39	188	Wiping cloths; properly used and stored	0	0			
40	0	Washing fruits and vegetables	0	0	'		
	OUT	Proper Use of Utensiis					
41	0	In-use utensils; properly stored	0	0	Г		
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1		
43	0		0	0	r		
		Gloves used properly	0	0	-		

specti		R-repeat (violation of the same code provision Compliance Status	COS	R	W
	OUT	Utensiis and Equipment			
45	H	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	١.
47	0	Nonfood-contact surfaces clean	0	0	_
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	Γ:
49	0	Plumbing installed; proper backflow devices	0	0	
50	0	Sewage and waste water properly disposed	0	0	- 3
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
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	Г
56	0	Most recent inspection posted	0	0	Ľ
		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 (
59		If tobacco products are sold, NSPA survey completed	0	0	

(10) days of the date of the

11/22/2022

11/22/2022

Signature of Person In Charge

Date

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Olive Garden Italian Restaurant #1751
Establishment Number #: | 605200722

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.	\top
"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.	\top
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
Smoke from non-enclosed areas is inflitrating into areas where smoking is prohibited.	
Smoking observed where smoking is prohibited by the Act.	+-

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				
Bucket	QA	200					
Ecolab	Heat		194				

Equipment Temperature						
Description	Temperature (Fahrenhelt)					
Cook top cooler	37					
Wic	35					
Wif	0					
Traulsen	37					

Food Temperature	Food Temperature					
Description	State of Food	Temperature (Fahrenheit)				
Salmon	Cold Holding	46				
Steak	Cold Holding	48				
Fried chicken	Cooking	190				
Mac and cheese	Cold Holding	39				
Shrimp raw	Cold Holding	38				
Chicken raw	Cold Holding	36				
Chicken filet raw	Cold Holding	34				
Fagioli	Reheating	169				
Zuppa Toscans 1 hr	Cooling	62				
Shrimp	Cooking	167				
Salmon wic	Cold Holding	34				
Spaghetti	Cold Holding	38				
Lasagna	Hot Holding	156				
Meat sauce	Hot Holding	159				
Grilled chicken	Cooking	169				

Observed Violations
Total # B
Repeated # ()
20: Salmon and steaks temped at 46° and 48°. Thrown out during inspection.
39: Wiping cloth left laying on prep table
45: Severely grooved cutting board on line

^{***}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 Information

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Establishment Number: 605200722

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 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 when changing gloves. Employee washed hands when changing stations
- 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 info
- 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: See food temps
- 17: See food temps
- 18: See food temps
- 19: See food temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Sliced tomatoes are held in tilt. Following propcedure
- 23: Statement 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: HACCP plan is being followed
- 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.

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

Establishment Name: Olive Garden Italian Restaurant #1751				
Establishment Number: 605200722				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Information Establishment Name: Olivo Cardon Italian Postaurant #1751									
Establishment Name: Olive Garden Italian Restaurant #1751 Establishment Number # 605200722									
	003200122								
Sources									
Source Type:	Food	Source:	McLane, Freshpoint						
Source Type:	Water	Source:	City						
Source Type:		Source:							
Source Type:		Source:							
Source Type:		Source:							
Additional Comment	ts								