

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Jonathan's Grille Permanent O Mobile Establishment Name Type of Establishment 307 Indian Lake Blvd O Temporary O Seasonal Address Hendersonville Time in 01:14 PM AM / PM Time out 02:04; PM City 02/26/2024 Establishment # 605253581

Embargoed 0 Inspection Date O Follow-up Purpose of Inspection **E**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 300 Risk Category О3 04 Follow-up Required 级 Yes O No

e Control and Prevention

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IK, OUT, KA, HO) for each numbered item. For items marked O	T, mark COS or R for each Item as applicable	Deduct points for category or subcategory.)
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IN-in compliance OUT-not in compliance NA-not applicable NO-not observed COS-corrected on-site during inspection R-repeat (violation of the same code provision)																	
	Compliance Status COS R WT Compliance Status				cos	R	WT										
	IN	OUT	NA	NO	Supervision		IN OUT NA NO Cooking and Reheating of Time/Temperat		Cooking and Reheating of Time/Temperature								
1	鼷	0	$\overline{}$		Person in charge present, demonstrates knowledge, and	0	0	5	L					Control For Safety (TCS) Foods			
Ľ		_			performs duties		U	9		120	0	0		Proper cooking time and temperatures	0	0	- 5
	IN	OUT	NA	NO	Employee Health				17	17 O O O M Proper reheating procedures for hot holding		0	0	ı "			
2	- MC	0			Management and food employee awareness; reporting	0	0	١.	П	l				Cooling and Holding, Date Marking, and Time as			
3	寒	0			Proper use of restriction and exclusion	0	0	۰		IN	ОUТ	NA	NO	a Public Health Control			
	IN	OUT	NA	NO	Good Hygienic Practices				18			0	0	Proper cooling time and temperature	0	0	
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5		1	0	0	0	Proper hot holding temperatures	0	0	
5	黨				No discharge from eyes, nose, and mouth	0	0	L.	20		×	0		Proper cold holding temperatures	0	8	5
		OUT	NA	NO	Preventing Contamination by Hands				21	1 20	0	0	0	Proper date marking and disposition	0	0	, ,
6	黨	0			Hands clean and properly washed	0	0		22	0	l٥	×	0	Time as a public health control: procedures and records	0	0	
7	왮	0	0		No bare hand contact with ready-to-eat foods or approved	0	0	5		_	_				_		\bot
Ľ.			_		alternate procedures followed		_	_	-	IN	OUT	NA	NO			_	
8	×		NA	N/A	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	0	10	0		Consumer advisory provided for raw and undercooked	0	0	4
-			NA	NO		_		_	ı⊢	IN	ОИТ	NA	NO	food		$\overline{}$	
9			_	-	Food obtained from approved source	0	0		ı⊢	IIN	001	-	NO	Highly Susceptible Populations		_	
10	0	8	-		Food received at proper temperature Food in good condition, safe, and unadulterated	0	8	5	24	0	0	333		Pasteurized foods used; prohibited foods not offered	0	0	5
111					Required records available: shell stock tags, parasite	-	-	•	⊢	-	-			.,		\perp	
12	0	0	×	0	destruction	0	0			IN	ОUТ	NA	NO	Chemicals			
			NA		Protection from Contamination				25	0	0	TX.		Food additives: approved and properly used	0	0	- 5
13	Ŕ				Food separated and protected	0	0	4	26	翼	0			Toxic substances properly identified, stored, used	0	ō	l °
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures			
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	冥		Compliance with variance, specialized process, and HACCP plan	0	0	5

	GOOD RETAIL PRACTICES											
OUT=not in compliance COS=corrected on-site during inspection R-repeat (violation of the same code provision)												
		Compliance Status	COS	R	WT] [Compliance Status COS				R	WT
	OUT	Safe Food and Water			1 [OUT	Utensils and Equipment				
28	0	Pasteurized eggs used where required	0	О	1	1 Г	45	335	Food and nonfood-contact surfaces cleanable, properly designed,	0	0	
29		Water and ice from approved source	0	0	2	1 L	40	(44)	constructed, and used		u	'
30	0	Variance obtained for specialized processing methods	0	0	1	1 F	46 O		Warewashing facilities, installed, maintained, used, test strips	0	0	•
	OUT	Food Temperature Control				1 L	40	•	vvarewasining racinoes, iristatieu, maintaineu, useu, test surps			'
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	_	1 Г	47 O		Nonfood-contact surfaces clean	0	0	1
31	١٠	control	١٠	١٩	2	Ιħ	OUT	Physical Facilities		_		
32	0	Plant food properly cooked for hot holding	0	0	1	1 ľ	48	0	Hot and cold water available; adequate pressure	0	ा	2
33	ō	Approved thawing methods used	ō	ō	1	1 h	49	Ō	Plumbing installed, proper backflow devices	ō	ō	2
34	0	Thermometers provided and accurate	0	О	1	1 h	50	0	Sewage and waste water properly disposed	0	0	2
	OUT	Food Identification				1 h	51		Toilet facilities: properly constructed, supplied, cleaned	0	0	1
35	0	Food properly labeled; original container; required records available	0	0	1	11	52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
	OUT	Prevention of Feed Contamination				1 t	53	0	Physical facilities installed, maintained, and clean	0	0	1
36	0	Insects, rodents, and animals not present	0	0	2		54	0	Adequate ventilation and lighting; designated areas used	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	1	1 [OUT Administrative Items					
38	0	Personal cleanliness	0	0	1	1Г	55	0	Current permit posted	0	ा	0
39	0	Wiping cloths; properly used and stored	0	0	1	1 h	56	0	Most recent inspection posted	0	0	
40	0	Washing fruits and vegetables	0	0	1	1Г			Compliance Status	YES	NO	WT
	OUT	Proper Use of Utensiis				1 h	Non-Smokers Protection Act			_		
41	0	In-use utensils; properly stored	0	0	1	1 ľ	57		Compliance with TN Non-Smoker Protection Act	×	O	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0		1 [58		Tobacco products offered for sale	0	0	0
43		Single-use/single-service articles; properly stored, used	0	0	1	1 t	59		If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1	1 -						

ten (10) days of the date of th

02/26/2024

02/26/2024

Signature of Person In Charge

Date

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) 6152061100 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Jonathan's Grille
Establishment Number # | 605253581

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 inflitrating into areas where smoking is prohibited.	\vdash
Smoking observed where smoking is prohibited by the Act.	+-

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
Ecolab dishwasher	Chlorine	100							

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Tall freezer	5					
Cooler under grill	37					
Walk in cooler	41					
Walk in freezer	0					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Diced tomatoes	Cold Holding	41
Chili	Hot Holding	196
Ham	Cold Holding	43
Raw fish	Cold Holding	44
Sliced tomatoes	Cold Holding	40
Pepperoni	Cold Holding	37
Raw shrimp	Cold Holding	38
French onion soup	Hot Holding	166
Chicken	Cooking	173
Hamburger	Cooking	166
Fish	Cooking	205
Chicken	Cooling	44
Raw hamburger	Cold Holding	42
Rice	Hot Holding	200

Observed Violations
Total # 2
Repeated # ()
20: Food in cooler next to deep fryers out of temp
45: Damaged cutting boards

[&]quot;"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

Establishment Name: Jonathan's Grille Establishment Number: 605253581

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Employee health policy 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: Good handwashing procedures
- 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: Food from approved 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: Food cooked to proper temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: Proper procedures followed
- 19: Food in temp
- 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.
- 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:

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: Jonathan's Grille	
Establishment Number: 605253581	
Comments/Other Observations (cont'd)	
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Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Information							
Establishment Name: Jo	nathan's Grille						
Establishment Number #:	605253581						
Sources							
Course Type:	Food	Course	Sycoo				
Source Type:	Foou	Source:	Sysco				
Source Type:	Water	Source:	City water				
Source Type.	valei	Source.	Oity Water				
Source Type:		Source:					
,,							
Source Type:		Source:					
Source Type:		Source:					
Additional Comme	nts						