

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Jonathan's Grille Remanent O Mobile Establishment Name Type of Establishment 307 Indian Lake Blvd O Temporary O Seasonal Address Hendersonville Time in 01:24 PM AM / PM Time out 01:29: PM AM / PM City 02/14/2023 Establishment # 605253581 Embargoed 0 Inspection Date ∰ Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other

О3

Number of Seats 300

Follow-up Required

RNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTION

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed C							0	
	Compliance Status						R	WT
	IN	OUT	NA	NO	Supervision			
1	Ħ	0			Person in charge present, demonstrates knowledge, and performs duties		0	5
	IN	OUT	NA	NO	Employee Health			
2	TXC	0		Management and food employee awareness; reporting		0	0	
3	3 炭 O			Proper use of restriction and exclusion	0	0	5	
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	8 X O			Handwashing sinks properly supplied and accessible	0	0	2	
	IN	OUT	NA	NO	Approved Source			
9	嵩	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated		0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	Ŕ	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Proper disposition of unsafe food, returned food not re-		0	0	2			

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝		0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	۰
	IN	оит	NA	NO	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	×	0	0	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	1
22	0	0	0	氮	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	M		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	80	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

O Yes 疑 No

s, chemicals, and physical objects into foods.

			G00					
		OUT=not in compliance COS=corr			_			
	Tour	Compliance Status	cos	K	w			
	OUT		-					
28	0	Pasteurized eggs used where required	0	0	Ľ			
29	0	Water and ice from approved source	0	8	-			
30	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	Т			
34	0	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	0	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				
	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	Г			
	10	Single-use/single-service articles: properly stored, used	0	0	Н			
43	10		_	-				

specti	ion	R-repeat (violation of the same code provision					
		Compliance Status	COS	R	WT		
OUT Utensils and Equipment							
45	0	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1		
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1		
47	0	Nonfood-contact surfaces clean	0	0	1		
OUT Physical Facilities							
48	0	Hot and cold water available; adequate pressure	0	0	2		
49	0	Plumbing installed; proper backflow devices	0	0	2		
50	0	Sewage and waste water properly disposed	0	0	2		
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1		
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1		
53	0	Physical facilities installed, maintained, and clean	0	0	1		
54	0	Adequate ventilation and lighting; designated areas used	0	0	1		
	OUT	Administrative Items					
55	0	Current permit posted	0	0	0		
56	0	Most recent inspection posted	0	0	۰		
		Compliance Status	YES	NO	WT		
		Non-Smokers Protection Act					
57		Compliance with TN Non-Smoker Protection Act	- 120	0			
58		Tobacco products offered for sale	0	0	0		
59		If tobacco products are sold, NSPA survey completed	_ 0	0			

(10) days of the date of the

Date

02/14/2023

02/14/2023

Signature of Person In Charge

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information							
Establishment Information Establishment Name: Jonathan's Grille							
Establishment Number # 605253581							
Establishment Number 4. 003233301							
NSPA Survey - To be completed if	#57 is "No"						
Age-restricted venue does not affirmatively resi		r 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 in	nto areas where smoking is p	prohibited.					
Smoking observed where smoking is prohibited	i by the Act.						
				_			
Warewashing Info	Sanitizer Type	200					
Maonine Name	Sanitizer Type	PPM	Temperature (Fah	irenneit)			
	•	•	•				
Equipment Temperature							
Description			Temperature (Fah	renheit)			
			_				
Food Temperature							
Description		State of Food	Temperature (Fah	renhelt)			
diced tomatoes		Cold Holding	32				
			I				

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:	
2:	
3:	
4:	
5:	
6:	
7:	
8:	
9:	
11.	
11. 12·	
113·	
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15:	
15:	
16:	
16: 17: 18:	
18:	
19:	
20: food in temp	
violation corrected 2/14/23	
21:	
22. 22.	
23. 24·	
25·	
26:	
21: 22: 23: 24: 25: 26: 27:	
57:	
58·	

Additional Comments

See last page for additional comments.

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

^{***}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)		
A deltate and Community to a salah		
Additional Comments (cont'd)		
See last page for additional comments.		

Establishment Information

Establishment Information								
Establishment Name: Jonathan's Grille								
Establishment Number #: 605253581								
Sources								
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Additional Comments								