

Purpose of Inspection

Risk Category

**K**Routine

City

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

COS R WT

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O Farmer's Market Food Unit Grill on the HIII Remanent O Mobile Establishment Name Type of Establishment 5204 New Hwy 31 E O Temporary O Seasonal Address Westmoreland Time in 03:10 PM AM / PM Time out 03:58; PM 04/19/2024 Establishment # 605262726 Embargoed 0 Inspection Date

O Complaint

О3

O Follow-up

Number of Seats 79

04

O Preliminary

O Consultation/Other

级 Yes O No

Follow-up Required

- 12	¥≃in c	compli	iance		OUT=not in compliance NA=not applicable NO=not observe		_		S=∞	rrecte	d on-si	te duri	ing ins	spection R=repeat (violation of the same code provis	io
ᆫ					Compliance Status	COS	R	WT	$\perp$					Compliance Status	ľ
	IN	OUT	NA	NO	Supervision					IN	оит	NA	NO	Cooking and Reheating of Time/Temperature	Ι
	610				Person in charge present, demonstrates knowledge, and					l In	001	100	mo.	Control For Safety (TCS) Foods	L
1	氮	0	performs duties   0 0 0   0   0   0   0   0   0   0		Ť										
	IN	OUT	NA	NO	Employee Health				17	0	0	0	3%	Proper reheating procedures for hot holding	T
2	ЭK	0			Management and food employee awareness; reporting	0 0							Cooling and Holding, Date Marking, and Time as	Т	
3	寒	0	5 IN OUT NA NO Seeming and restance, and restance, and restance,												
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	×	0	Proper cooling time and temperature	Т
4	X	0			Proper eating, tasting, drinking, or tobacco use	0	0				0	0	0	Proper hot holding temperatures	T
5	200	0		_		0	0	ů				0		Proper cold holding temperatures	Ι
	IN		NA	10000	Proventing Contamination by Hands				21	T 286	0	0	0	Proper date marking and disposition	Ι
6	巡	0		0		0	0		22	0	اما	922	0	Time as a public health control: procedures and records	l
7	왮	0	0	0		0				_	_		_		Ļ
Ŀ			Ľ	_		_				IN	OUT	NA	NO		ш
8				110		0	0 0 2		23	0	ΙoΙ	300			l
		_	NA	NO				-		_	-				Ļ.
9	黨									IN	OUT	NA	NO	Highly Susceptible Populations	L
10	0	0	0	$\approx$			0	١. ١	24	0	0	502		Pasteurized foods used: prohibited foods not offered	Γ
11	×	0				0	0	l ° I	1		Ľ			resident and a sea, promotion rooms not offered	L
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	Chemicals	l
			NA	NO	Protection from Contamination						0	3%		Food additives: approved and properly used	Τ
13	Ŕ	0	0		Food separated and protected	0	0	4	26	0	25			Toxic substances properly identified, stored, used	Τ
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures	Γ
15	Ħ	0	No   No   Employee Health												

			GO	DD R	ч.	ML.	PRA	TIC	E5			
		OUT=not in compliance COS=corre	ected o	m-site	duri	ng in	spection	m	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	Utensiis and Equipment			
28	0	Pasteurized eggs used where required	0	ТО	1	1 [	45	0	Food and nonfood-contact surfaces cleanable, properly designed,	0	0	•
29	0	Water and ice from approved source	0		2	1 I	40	0	constructed, and used	_	u	'
30		Variance obtained for specialized processing methods	0	0	1	] [	46 O		Warewashing facilities, installed, maintained, used, test strips	0	0	•
	OUT	OUT Food Temperature Control 46 O Warewashing facilities, installed, maintained, used, test strips		yvarewasinig lacilioes, ilistaleo, maintaineo, useo, test suips								
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	7 [	47	0	Nonfood-contact surfaces clean	0	0	1
31	١٠	control	١٠	١٥	2	11		OUT	Physical Facilities		_	
32	0	Plant food properly cooked for hot holding	0	0	1	11	48	0	Hot and cold water available; adequate pressure	0	ा	2
33	_	Approved thawing methods used	ŏ	ŏ	1	11	49		Plumbing installed; proper backflow devices	ŏ	Ŏ	2
34		Thermometers provided and accurate	0	0	1	11	50		Sewage and waste water properly disposed	0	0	2
	OUT		Ť	-	-	d t	51		Toilet facilities: properly constructed, supplied, cleaned	ŏ	ŏ	1
	-		_	Τ.		11					$\overline{}$	
35	0	Food properly labeled; original container; required records available	0	0	1	ш	52	0	Garbage/refuse properly disposed; facilities maintained	0	이	1
	OUT	Prevention of Feed Contamination				11	53	2%	Physical facilities installed, maintained, and clean	0	0	1
36	0	Insects, rodents, and animals not present	0	0	2	$\prod$	54	0	Adequate ventilation and lighting; designated areas used	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	1	11		OUT	Administrative Items			
38	0	Personal cleanliness	0	0	1	11	55	0	Current permit posted	0	ा	0
39	0	Wiping cloths; properly used and stored	0	0	1	11	56	0	Most recent inspection posted	0	0	v
40	0	Washing fruits and vegetables	0	0	1	11			Compliance Status	YES	NO	WT
	OUT	Proper Use of Utensils				11			Non-Smokers Protection Act			
41	0	In-use utensils; properly stored	0	0	1	11	57 58		Compliance with TN Non-Smoker Protection Act	X	0	
42		Utensils, equipment and linens; properly stored, dried, handled	0	0	1	1 [	58		Tobacco products offered for sale	0	0	0
43	0	Single-use/single-service articles; properly stored, used	0	0	1	1 I	59		If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1	Ι,						

You have the right to request a hi ten (10) days of the date of the

04/19/2024

04/19/2024 Date

Signature of Person In Charge

Date Signature of Environmental Health Specialist

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\*\*\*\* 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: Grill on the HIII
Establishment Number #: 605262726

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)					
3 comp sink not set up								

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Prep cooler	38				
Prep cooler	39				
Fridge	37				
Freezer	10				

Food Temperature						
Description	State of Food	Temperature ( Fahrenheit)				
Burger	Cooking	179				
Chili	Hot Holding	139				
Mac and cheese	Hot Holding	140				
Burgers	Cold Holding	38				
Chicken	Cold Holding	39				
Fish	Cold Holding	37				
Tomato	Cold Holding	40				
Lettuce	Cold Holding	40				
Chicken	Cold Holding	39				

Observed 18-1-8									
Observed Violations									
Total # 3									
Repeated # 0									
26: Sanitizer pail sitting on top of drink cooler in bar area. Corrected during aspection. 34: No visible thermometer in prep cooler.									
53: Wall behind fryer dirty.									

<sup>&</sup>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: Grill on the HIII Establishment Number: 605262726

## Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Discussed symptoms
- 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 hand washing in prep area.
- 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 list
- 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: Discussed ware washing.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: Burger cooked to proper temp.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling performed.
- 19: Hot food held at proper temps.
- 20: Cold food held at proper temps.
- 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: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.

57:

58:

## Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

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

Establishment Information	
Establishment Name: Grill on the HIII	
Establishment Number: 605262726	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information							
	Grill on the HIII						
Establishment Number #:	605262726						
Sources							
Source Type:	Water	Source:	City				
Source Type:	Food	Source:	Gfs, pfs, peppy's				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comm	ents						