

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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 12:15 PM AM / PM Time out 01:00; PM City 05/13/2022 Establishment # 605262726 Embargoed 0 Inspection Date

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Risk Category О3 Follow-up Required

Number of Seats 79 O Yes 疑 No

	4-111	within	anne		OOT-TOUR COMPRISION IN-TOUR APPRICABILITY	74				
					Compliance Status	cos	R	WT		
	IN	OUT	NA	NO	Supervision					
1	鼷	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5		
	IN	OUT	NA	NO	Employee Health					
2	ПX	0			Management and food employee awareness; reporting	0	0			
3	×	0			Proper use of restriction and exclusion	0	0	5		
	IN	OUT	NA	NO	Good Hygienic Practices					
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0			
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	0		
	IN	OUT	NA	NO	Preventing Contamination by Hands					
6	100	0		0	Hands clean and properly washed	0	0			
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2		
	IN	OUT	NA	NO	Approved Source					
9	黨	0			Food obtained from approved source	0	0			
10	0	0	0	×	Food received at proper temperature	0	0			
11	200	0			Food in good condition, safe, and unadulterated	0	0	5		
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			
	IN	OUT	NA	NO	Protection from Contamination					
13	×	0	0		Food separated and protected	0	0	4		
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2		

					Compliance status	000	К	**:
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	×	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	200	Proper reheating procedures for hot holding	0	0	۰
	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	×	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	- 6
26	菜	0			Toxic substances properly identified, stored, used	0	0	•
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		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	R WT Compliance Status				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			Warewashing facilities, installed, maintained, used, test strips	0	0	4		
	OUT	Food Temperature Control				3 I	40	•	viralewasining lacilizes, ilistalied, maintained, dised, test sorps		_		
31	0	Proper cooling methods used; adequate equipment for temperature	0	0			47	0	Nonfood-contact surfaces clean	0	0	1	
31	١٠	control	١٧	١٧	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	ō	ō	1	11	49		Plumbing installed, proper backflow devices	ō	ō	2	
34		Thermometers provided and accurate	0	0	1	11	50		Sewage and waste water properly disposed	0	0	2	
	OUT					t t	51		Toilet facilities: properly constructed, supplied, cleaned	ō	ō	1	
35	0	Food properly labeled; original container; required records available	0	Го	1	11	52		Garbage/refuse properly disposed; facilities maintained	0	ō	1	
	OUT	Prevention of Food Contamination			revention of Food Contamination		d t	53	28	Physical facilities installed, maintained, and clean	0	0	1
36	0	Insects, rodents, and animals not present	0	0	2	11	54		Adequate ventilation and lighting; designated areas used	0	0	1	
37	誕	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	ा	_	
39	0	Wiping cloths; properly used and stored	0	0	1	11	56	0	Most recent inspection posted	0	0	0	
40	_	Washing fruits and vegetables	0	_	_	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	3%	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 h ten (10) days of the date of the

05/13/2022

05/13/2022

Signature of Person In Charge

Signature of Environmental Health Specialist

Date

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

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 (Fahrenhelt)				
3 comp sink not set up							

Equipment Temperature						
Description Temperature (Fahr						
Ric	35					
Fridge	34					
Rif	6					
Line cooler	35					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Chili	Hot Holding	169
Mac and cheese	Hot Holding	154
Wings	Cooking	194
Burger	Cold Holding	36
Chicken	Cold Holding	37
Fish	Cold Holding	37
Wings	Cold Holding	33
Tomato	Cold Holding	36

Observed Violations									
Total # 3									
Repeated # ()									
37: Grease build up on spray system over fryers.									
43: Coffee filters by coffee maker not protected from contamination.									
53: Floor dirty behind cook 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

Establishment Name: Grill on the HIII Establishment Number: 605262726

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.
- 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 when changing gloves.
- 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: Dicussed ware washing.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 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: Advisory 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:

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 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								
Establishment Name: Grill on the HIII								
Establishment Number #:	605262726							
Sources								
Source Type:	Water	Source:	City					
Source Type:	Food	Source:	Gfs, pfg, peppys					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comm	ents							