

Inspection Date

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

ORT ____

93

SCORE

Establishment Name
Address
City

Last Call Bar and Grill
Type of Establishment
Type of Establishment
Type of Establishment
Type of Establishment
O Mobile
O Temporary
O Seasonal
AM / PM Time out
O 3:40; PM AM / PM

02/24/2022 Establishment # 605227685 Embargoed 0

Purpose of Inspection MiRoutine O Follow-up O Complaint O Preliminary O Consultation/Other

Risk Category O1 💢 O3 O4 Follow-up Required 🕱 Yes O No Number of Seats 110

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention

codborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IH, OUT, HA, HO) for each numbered Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.

| IN | IN-in compliance OUT-not in compliance NA-not applicable NO-not observed | | | | | | d COS=corrected on-site during inspection | | | | | | | pection |
|----|--|-----|----|------------|--|-----|---|---------|----|------|-----|-----|-----|----------------------------|
| | | | | | Compliance Status | cos | R | WT | | | | | | Con |
| | IN | оит | NA | NO | Supervision | | | | Г | IN | оит | NA | NO | Cooking |
| 1 | 盔 | 0 | | | Person in charge present, demonstrates knowledge, and performs duties | 0 | 0 | 5 | 1 | 6 💥 | 0 | 0 | 0 | Proper cooking |
| | IN | OUT | NA | NO | Employee Health | | | | 1 | 7 0 | 0 | 0 | 200 | Proper rehea |
| 2 | ЭXС | 0 | | | Management and food employee awareness; reporting | 0 | 0 | | | | | | | Cooling an |
| 3 | × | 0 | | | Proper use of restriction and exclusion | 0 | 0 | 5 | | IN | OUT | NA | NO | |
| | IN | OUT | NA | NO | Good Hygienic Practices | | | | 1 | 8 0 | 0 | 0 | X | Proper coolin |
| 4 | X | 0 | | 0 | Proper eating, tasting, drinking, or tobacco use | 0 | 0 | 5 | 1 | 9 0 | 0 | 0 | 文 | Proper hot ho |
| 5 | * | 0 | | 0 | No discharge from eyes, nose, and mouth | 0 | 0 | ľ | 2 | 0 25 | 0 | 0 | | Proper cold h |
| | IN | OUT | NA | NO | Proventing Contamination by Hands | | | | 2 | 1 💥 | 0 | 0 | 0 | Proper date r |
| 6 | 0 | 黨 | | 0 | Hands clean and properly washed | 3% | 0 | | 2 | 2 0 | 0 | × | 0 | Time as a pu |
| 7 | 800 | 0 | 0 | 0 | No bare hand contact with ready-to-eat foods or approved | 0 | 0 | 5 | Ľ | _ | _ | | _ | Time as a po |
| -1 | | | _ | _ | alternate procedures followed | _ | _ | \perp | | IN | OUT | NA | NO | |
| 8 | 350 | 0 | | | Handwashing sinks properly supplied and accessible | 0 | 0 | 2 | 2 | 3 0 | ΙoΙ | 300 | | Consumer ac |
| | | OUT | NA | NO | Approved Source | | | _ | | _ | - | 0-0 | | food |
| 9 | 黨 | 0 | | | Food obtained from approved source | 0 | 0 | | ш | IN | OUT | NA | NO | HI |
| 10 | 0 | 0 | 0 | S K | Food received at proper temperature | 0 | 0 | ١. ١ | 12 | 4 0 | 0 | 333 | | Pasteurized f |
| 11 | × | 0 | | | Food in good condition, safe, and unadulterated | 0 | 0 | 5 | Ľ | | | - | | r dotted accor |
| 12 | 0 | 0 | × | 0 | Required records available: shell stock tags, parasite destruction | 0 | 0 | | | IN | ОUТ | NA | NO | |
| | | OUT | NA | NO | Protection from Contamination | | | | 2 | | 0 | -XX | | Food additive |
| 13 | × | 0 | 0 | | Food separated and protected | 0 | 0 | 4 | 2 | 6 🙊 | 0 | | | Toxic substar |
| 14 | X | 0 | 0 | | Food-contact surfaces: cleaned and sanitized | 0 | 0 | 5 | | IN | OUT | NA | NO | Confor |
| 15 | × | 0 | | | Proper disposition of unsafe food, returned food not re- served | 0 | 0 | 2 | 2 | 7 0 | 0 | × | | Compliance v HACCP plan |

| | | cos | R | WT | | | | |
|----|-----|-----|-----|-----|---|---|---|---|
| | IN | OUT | NA | NO | Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods | | | |
| 16 | X | 0 | 0 | 0 | Proper cooking time and temperatures | 0 | 0 | 5 |
| 17 | 0 | 0 | 0 | 300 | Proper reheating procedures for hot holding | 0 | 0 | ٠ |
| | IN | оит | NA | NO | Cooling and Holding, Date Marking, and Time as a Public Health Control | | | |
| 18 | | 0 | 0 | × | Proper cooling time and temperature | 0 | 0 | |
| 19 | 0 | 0 | 0 | 文 | 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 | * |
| 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 | 333 | | Pasteurized foods used; prohibited foods not offered | 0 | 0 | 5 |
| | IN | оит | NA | NO | Chemicals | | | |
| 25 | 0 | 0 | 3% | | 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 | X | | Compliance with variance, specialized process, and HACCP plan | 0 | 0 | 5 |

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

. PRACTICES

| | | | GOO | | |
|----|-----|--|-----|---|---|
| | | OUT=not in compliance COS=con | | | |
| | | Compliance Status | cos | R | W |
| | OUT | Safe Food and Water | | | |
| 28 | 0 | Pasteurized eggs used where required | 0 | 0 | Г |
| 29 | 0 | Water and ice from approved source | 0 | 0 | |
| 30 | 0 | Variance obtained for specialized processing methods | 0 | 0 | Ľ |
| | 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 | Г |
| 33 | 0 | Approved thawing methods used | 0 | 0 | 1 |
| 34 | X | 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 | 1 |
| 38 | 0 | Personal cleanliness | 0 | 0 | Г |
| 39 | 0 | Wiping cloths; properly used and stored | 0 | 0 | _ |
| 40 | 0 | Washing fruits and vegetables | 0 | 0 | ļ |
| | 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 | |
| 43 | 0 | Single-use/single-service articles; properly stored, used | 0 | 0 | Г |
| 44 | 0 | Gloves used properly | 0 | 0 | |

| pecti | | R-repeat (violation of the same code provision) Compliance Status | cos | R | W |
|-------|-----|---|-----|----|-----|
| | OUT | Utensils and Equipment | _ | | |
| 45 | 0 | Food and norifood-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 | 3% | 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 | Г |
| 56 | 0 | Most recent inspection posted | 0 | 0 | ` |
| | | 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 | |

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-705, 68-14-706, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

02/24/2022

Signature of Person In Charge

Date Signature of Environmental Health Specialist

gen 100

Date

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

PH-2267 (Rev. 6-15)

Free food safety training classes are available each month at the county health department.

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

02/24/2022

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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|-------|------|-------|----|----------|
| ⊢ctal | hire | hment | mt | nemation |

Establishment Name: Last Call Bar and Grill
Establishment Number #: 605227685

| ı | 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. | |
| ı | Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification. | |
| ı | "No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance. | |
| ı | Garage type doors in non-enclosed areas are not completely open. | |
| İ | 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. | |
| ı | Smoking observed where smoking is prohibited by the Act. | |

| Warewashing Info | | | | | | | | | |
|------------------|----------------|-----|---------------------------|--|--|--|--|--|--|
| Machine Name | Sanitizer Type | PPM | Temperature (Fahrenheit) | | | | | | |
| 3 comp sink | Quat | 350 | | | | | | | |

| Equipment Temperature | | | | | | | |
|-----------------------|--------------------------|--|--|--|--|--|--|
| Description | Temperature (Fahrenheit) | | | | | | |
| Wic | 38 | | | | | | |
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| Description | State of Food | Temperature (Fahrenheit |
|-------------|---------------|-------------------------|
| Pepperoni | Cold Holding | 37 |
| Cheese | Cold Holding | 39 |
| Sausage | Cold Holding | 38 |
| Bologna | Cold Holding | 39 |
| Lettuce | Cold Holding | 38 |
| Wings | Cooking | 182 |
| C | | |
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| Observed Violations | | | | | | |
|--|--|--|--|--|--|--|
| Total # 3 | | | | | | |
| Repeated # () | | | | | | |
| 6: Employee did not wash hands before putting on gloves to prep wings. | | | | | | |
| CA: on site training | | | | | | |
| 10.4. The was a marker in friedric broken | | | | | | |
| 34: Thermometer in fridge broken | | | | | | |
| 53: Floor dirty around fryer. | | | | | | |
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Last Call Bar and Grill

Establishment Number: 605227685

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 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.
- 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: Csf
- 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: (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: (NO) TCS food is not being held hot during inspection.
- 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.
- 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 Name: Last Call Bar and Grill | | | | |
|---|--|--|--|--|
| Establishment Number: 605227685 | | | | |
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| Comments/Other Observations (cont'd) | | | | |
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| Additional Comments (cont'd) | | | | |
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| See last page for additional comments. | | | | |
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Establishment Information

| Establishment Information | | | | | | | | | |
|---------------------------|-----------------------|---------|------|---|--|--|--|--|--|
| Establishment Name: La | st Call Bar and Grill | | | | | | | | |
| Establishment Number #: | 605227685 | | | 1 | | | | | |
| | | | | | | | | | |
| Sources | | | | | | | | | |
| Source Type: | Water | Source: | City | | | | | | |
| Source Type: | Food | Source: | Csf | | | | | | |
| Source Type: | | Source: | | | | | | | |
| Source Type: | | Source: | | | | | | | |
| Source Type: | | Source: | | | | | | | |
| Additional Comme | nts | | | | | | | | |
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