



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
88

Establishment Name: First Watch
Address: 2002 RICHARD JONES ROAD STE 100
City: Nashville
Inspection Date: 03/07/2023
Time in: 09:55 AM
Time out: 11:40 AM
Risk Category: 03
Number of Seats: 244

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne 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 (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Table with 2 main columns: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures.

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

GOOD RETAIL PRACTICES

Table with 2 main columns: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act.

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.

Signature of Person In Charge: [Signature]
Date: 03/07/2023
Signature of Environmental Health Specialist: Hristina Colmanova
Date: 03/07/2023

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

Establishment Name: First Watch
 Establishment Number #: 605256462

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) |
|-------------------------------|----------------|-----|---------------------------|
| Sanitizer bucket | QA | 200 | |
| Manual dish sink in the front | Chlorine | 100 | |
| L. Temp. Machine | | 0 | |

Equipment Temperature

| Description | Temperature (Fahrenheit) |
|-------------|---------------------------|
| Prep cooler | 35 |
| Prep cooler | 45 |
| Prep cooler | 29 |
| Prep cooler | 36 |

Food Temperature

| Description | State of Food | Temperature (Fahrenheit) |
|-------------------------------|---------------|---------------------------|
| Sliced chicken on Prep cooler | Cold Holding | 48 |
| Sliced chicken on Prep cooler | Cold Holding | 45 |
| Quinoa on Prep cooler | Cold Holding | 41 |
| Spring mix on Prep cooler | Cold Holding | 45 |
| Scrambled eggs | Cooking | 170 |
| Smoke salmon on Prep cooler | Cold Holding | 45 |
| Sliced chicken in Prep cooler | Cold Holding | 42 |
| Feta cheese on Prep cooler | Cold Holding | 41 |
| Ham on Prep cooler | Cold Holding | 47 |
| Roast on Prep cooler | Cold Holding | 45 |
| Eggs on shelf above stove | Hot Holding | 174 |
| Black beans in steam table | Hot Holding | 158 |
| Potatoes | Cooking | 170 |
| Pork sausage in steam table | Hot Holding | 139 |
| Turkey sausage in steam table | Hot Holding | 136 |

Observed Violations

Total # 7

Repeated # 0

14: Sanitizer @ 0 ppm of chlorine in dishmachine. CA: call maintenance to provide sanitizer and in the mean time all the dishes must be sanitized a the 3 compartment sink.

20: Sliced chicken @ 48F, sliced chicken @ 45F on Prep cooler. CA: discarded 2lbs.

20: Ham @ 47F and roast beef @ 45F on Prep cooler. CA: removed to another cooler.

20: Smoke salmon @ 45F on Prep cooler. CA: moved to another cooler

20: Spring mix on Prep cooler @ 45F. CA discared 0.5 lbs

34: No visible thermometer in Prep cooler (milk, cream, half and half)

37: Personal drink (cup) stored on prep table in prep area.



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Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: (IN): An employee health policy is 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: Employee washed hands during inspection.
- 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 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (IN) All raw animal foods cooked to proper temperatures.
- 17: Tomato soup reheated @ 167F in plastic bag in heat equipment.
- 18: Tomato soup reheat at 167F in plastic bag in heat equipment.
- 19: Proper hot holding temperatures were observed.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Proper written TPHC plan and procedure observed.
- 23: Proper consumer advisory observed 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: "No Smoking" signs or the international symbols are not conspicuously posted at every entrance.
- 58: No

***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.

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Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

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Sources

Source Type: Water

Source: City

Source Type: Food

Source: US Foods, Fresh Points

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments