

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Sidelines Grill Permanent O Mobile Establishment Name Type of Establishment 232 Hutton Place, Suite 102 O Temporary O Seasonal Address **Ashland City** Time in 01:57; PM AM / PM Time out 03:02; PM AM / PM

02/08/2024 Establishment # 605220141 Embargoed 2 Inspection Date

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

Number of Seats 175 Risk Category Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS itus (IH, OUT, HA, HO) for ea

| IN-in compliance OUT-not in compliance NA-not applicable NO-not observed | | | | | | | | 0 |
|--|-------------------|-----|----|----|---|-----|---|----|
| | Compliance Status | | | | | | | WT |
| | IN | OUT | NA | NO | Supervision | | | |
| 1 | 氮 | 0 | | | Person in charge present, demonstrates knowledge, and performs duties | 0 | 0 | 5 |
| | IN | OUT | NA | NO | Employee Health | | | |
| 2 | TXC | 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 | 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 | Proventing Contamination by Hands | | | |
| 6 | 黨 | 0 | | 0 | Hands clean and properly washed | 0 | 0 | |
| 7 | 釵 | 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 | 0 | 涎 | | | Food in good condition, safe, and unadulterated | 746 | 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 | 凝 | 0 | | Food separated and protected | 28 | 0 | 4 |
| 14 | X | 0 | 0 | | Food-contact surfaces: cleaned and sanitized | 0 | 0 | 5 |
| 15 | M | 0 | | | Proper disposition of unsafe food, returned food not re- | 0 | 0 | 2 |

| _ | Compliance Status | | | | | | ĸ | ** 1 |
|----|-------------------|-----|----------|----|---|---|---|------|
| | IN | OUT | NA | NO | Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods | | | |
| 16 | | 0 | 0 | × | Proper cooking time and temperatures | 0 | 0 | 5 |
| 17 | 0 | 0 | 0 | 3% | 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 | X | Proper cooling time and temperature | 0 | 0 | |
| 19 | | 0 | 0 | 0 | Proper hot holding temperatures | 0 | 0 | |
| 20 | _ | × | 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 | OUT | NA | NO | Chemicals | | | |
| 25 | | 0 | X | | Food additives: approved and properly used | 0 | 0 | 5 |
| 26 | 0.0 | 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 |

s, chemicals, and physical objects into foods.

| | | | | | ą |
|----|-----|--|-----|---|-----|
| | | OUT=not in compliance COS=corr | | | |
| | | Compliance Status | cos | R | W |
| | OUT | | - | | _ |
| 28 | 0 | Pasteurized eggs used where required | 0 | 0 | Ι, |
| 29 | | Water and ice from approved source | 0 | 0 | |
| 30 | 0 | Variance obtained for specialized processing methods | 0 | 0 | Ŀ |
| | 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 | |
| 34 | × | 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 | 885 | Contamination prevented during food preparation, storage & display | 0 | 0 | 1 |
| 38 | 0 | Personal cleanliness | 0 | 0 | Г |
| 39 | 180 | 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 | 1 |
| 43 | 0 | Single-use/single-service articles; properly stored, used | 0 | 0 | r |
| 44 | 0 | Gloves used properly | 0 | 0 | |

| pecti | 2011 | R-repeat (violation of the same code provision) Compliance Status | cos | R | W |
|-------|------|--|-----|----|-----|
| | OUT | Utensils and Equipment | 1 | | |
| 45 | M | Food and nonfood-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 | - |
| | OUT | Physical Facilities | _ | | |
| 48 | 0 | Hot and cold water available; adequate pressure | ा | 0 | Γ: |
| 49 | 0 | Plumbing installed; proper backflow devices | 0 | 0 | -: |
| 50 | 0 | Sewage and waste water properly disposed | 0 | 0 | - |
| 51 | 0 | Toilet facilities: properly constructed, supplied, cleaned | 0 | 0 | _ |
| 52 | 0 | Garbage/refuse properly disposed; facilities maintained | 0 | 0 | |
| 53 | 0 | Physical facilities installed, maintained, and clean | 0 | 0 | _ |
| 54 | 0 | Adequate ventilation and lighting; designated areas used | 0 | 0 | , |
| | OUT | Administrative Items | | | |
| 55 | 0 | Current permit posted | ा | 0 | П |
| 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 ١ |
| 59 | | If tobacco products are sold, NSPA survey completed | 0 | 0 | |

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

02/08/2024 02/08/2024 Signatur nature of Person In Charge Date

**** 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) 6157924318 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Sidelines Grill
Establishment Number #: 605220141

| 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 | Quat | 400 | | | | |
| Dish machine | CI | 50 | | | | |
| Sani bucket | | 100 | | | | |

| Equipment Temperature | | | | | | | |
|---------------------------------|----|--|--|--|--|--|--|
| Description Temperature (Fahre | | | | | | | |
| Lowboy cooler | 38 | | | | | | |
| Rif 1 | 1 | | | | | | |
| | | | | | | | |
| | | | | | | | |

| Food Temperature | | | | |
|-------------------|---------------|---------------------------|--|--|
| Description | State of Food | Temperature (Fahrenheit) | | |
| Mashed potatoes | Hot Holding | 170 | | |
| Mac and cheese | Hot Holding | 146 | | |
| Raw fish | Cold Holding | 40 | | |
| Raw chicken | Cold Holding | 40 | | |
| Chili | Hot Holding | 174 | | |
| Chicken | Hot Holding | 136 | | |
| Raw shrimp | Cold Holding | 39 | | |
| Raw beef | Cold Holding | 39 | | |
| Raw hamburger | Cold Holding | 39 | | |
| Tomatoes | Cold Holding | 38 | | |
| Hard boiled eggs | Cold Holding | 40 | | |
| Lettuce | Cold Holding | 38 | | |
| Tomatoes | Cold Holding | 35 | | |
| Chicken wings wic | Cold Holding | 43 | | |
| Raw hamburger Wic | Cold Holding | 44 | | |

| Observed Violations |
|---|
| Total # 7 |
| Repeated # 0 |
| 11: Observed thawed vacuum sealed salmon in lowboy cooler ready for service. Cos by providing education on why the salmon must opened during the thawing process. Embargoed 2lb. |
| 13: Observed raw chicken that was stored above raw fish in cold holding unit. Cos by providing education on proper storage. Raw items were rearranged to the proper location. |
| 20: Several tcs items in the wic were temped between 43° and 44°. After farther investigation it was determined that the wic was in need of serving. All tcs items were moved to working cold holding units until wic can be serviced. 34: Multiple cold holding units do not have thermometers. |
| 37: Employee cellphone stored on prep surface were prep was actively happening. |
| 39: Observed wiping cloth bucket stored on the floor in kitchen area. 45: Can opener has a build up of food debris recommend additional cleaning. |
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[&]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: Sidelines Grill
Establishment Number: 605220141

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Employee health policy posted.
- 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: Proper hand washing observed.
- 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 sources.
- 10: (NO): No food received during inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 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: No cooking observed during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling observed during inspection.
- 19: See temperature logs.
- 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: Consumer advisory provided.
- 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: Signs posted.
- 58: N/a

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: Sidelines Grill | | | | |
|--|--|--|--|--|
| Establishment Number: 605220141 | | | | |
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| Comments/Other Observations (cont'd) | | | | |
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| Additional Comments (cont'd) | | | | |
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Establishment Information

| Establishment Information | | | | | | | | | |
|-------------------------------------|-----------|---------|----------|--|--|--|--|--|--|
| Establishment Name: Sidelines Grill | | | | | | | | | |
| Establishment Number #: | 605220141 | | | | | | | | |
| | | | | | | | | | |
| Sources | | | | | | | | | |
| Source Type: | Water | Source: | ACU | | | | | | |
| Source Type: | Food | Source: | Reinhart | | | | | | |
| Source Type: | | Source: | | | | | | | |
| Source Type: | | Source: | | | | | | | |
| Source Type: | | Source: | | | | | | | |
| Additional Comme | nts | | | | | | | | |
| Sidelinesgrillactn@g | mail.com | | | | | | | | |
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