



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
100

Establishment Name Jonathan's Grille Type of Establishment Farmer's Market Food Unit Permanent Mobile
 Address 2056 Crossings Circle Temporary Seasonal
 City Spring Hill Time in 01:20 PM AM / PM Time out 02:14 PM AM / PM
 Inspection Date 04/01/2022 Establishment # 605244235 Embargoed 0
 Purpose of Inspection Routine Follow-up Complaint Preliminary Consultation/Other
 Risk Category 1 2 3 4 Follow-up Required Yes No Number of Seats 265

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.)

Compliance Status					COS	R	WT
IN	OUT	NA	NO				
Supervision							
1	<input checked="" type="radio"/>	<input type="radio"/>					5
Person in charge present, demonstrates knowledge, and performs duties							
Employee Health							
2	<input checked="" type="radio"/>	<input type="radio"/>					5
Management and food employee awareness, reporting							
3	<input checked="" type="radio"/>	<input type="radio"/>					5
Proper use of restriction and exclusion							
Good Hygienic Practices							
4	<input checked="" type="radio"/>	<input type="radio"/>					5
Proper eating, tasting, drinking, or tobacco use							
5	<input checked="" type="radio"/>	<input type="radio"/>					5
No discharge from eyes, nose, and mouth							
Preventing Contamination by Hands							
6	<input checked="" type="radio"/>	<input type="radio"/>					5
Hands clean and properly washed							
7	<input checked="" type="radio"/>	<input type="radio"/>					5
No bare hand contact with ready-to-eat foods or approved alternate procedures followed							
8	<input checked="" type="radio"/>	<input type="radio"/>					2
Handwashing sinks properly supplied and accessible							
Approved Source							
9	<input checked="" type="radio"/>	<input type="radio"/>					5
Food obtained from approved source							
10	<input checked="" type="radio"/>	<input type="radio"/>					5
Food received at proper temperature							
11	<input checked="" type="radio"/>	<input type="radio"/>					5
Food in good condition, safe, and unadulterated							
12	<input checked="" type="radio"/>	<input type="radio"/>					5
Required records available: shell stock tags, parasite destruction							
Protection from Contamination							
13	<input checked="" type="radio"/>	<input type="radio"/>					4
Food separated and protected							
14	<input checked="" type="radio"/>	<input type="radio"/>					5
Food-contact surfaces: cleaned and sanitized							
15	<input checked="" type="radio"/>	<input type="radio"/>					2
Proper disposition of unsafe food, returned food not re-served							

Compliance Status					COS	R	WT
IN	OUT	NA	NO				
Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods							
16	<input checked="" type="radio"/>	<input type="radio"/>					5
Proper cooking time and temperatures							
17	<input checked="" type="radio"/>	<input type="radio"/>					5
Proper reheating procedures for hot holding							
Cooling and Holding, Date Marking, and Time as a Public Health Control							
18	<input checked="" type="radio"/>	<input type="radio"/>					5
Proper cooling time and temperature							
19	<input checked="" type="radio"/>	<input type="radio"/>					5
Proper hot holding temperatures							
20	<input checked="" type="radio"/>	<input type="radio"/>					5
Proper cold holding temperatures							
21	<input checked="" type="radio"/>	<input type="radio"/>					5
Proper date marking and disposition							
22	<input checked="" type="radio"/>	<input type="radio"/>					5
Time as a public health control: procedures and records							
Consumer Advisory							
23	<input checked="" type="radio"/>	<input type="radio"/>					4
Consumer advisory provided for raw and undercooked food							
Highly Susceptible Populations							
24	<input checked="" type="radio"/>	<input type="radio"/>					5
Pasteurized foods used; prohibited foods not offered							
Chemicals							
25	<input checked="" type="radio"/>	<input type="radio"/>					5
Food additives: approved and properly used							
26	<input checked="" type="radio"/>	<input type="radio"/>					5
Toxic substances properly identified, stored, used							
Conformance with Approved Procedures							
27	<input checked="" type="radio"/>	<input type="radio"/>					5
Compliance with variance, specialized process, and HACCP plan							

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

GOOD RETAIL PRACTICES

Compliance Status					COS	R	WT
OUT							
Safe Food and Water							
28	<input type="radio"/>						1
Pasteurized eggs used where required							
29	<input type="radio"/>						2
Water and ice from approved source							
30	<input type="radio"/>						1
Variance obtained for specialized processing methods							
Food Temperature Control							
31	<input type="radio"/>						2
Proper cooling methods used; adequate equipment for temperature control							
32	<input type="radio"/>						1
Plant food properly cooked for hot holding							
33	<input type="radio"/>						1
Approved thawing methods used							
34	<input type="radio"/>						1
Thermometers provided and accurate							
Food Identification							
35	<input type="radio"/>						1
Food properly labeled; original container; required records available							
Prevention of Food Contamination							
36	<input type="radio"/>						2
Insects, rodents, and animals not present							
37	<input type="radio"/>						1
Contamination prevented during food preparation, storage & display							
38	<input type="radio"/>						1
Personal cleanliness							
39	<input type="radio"/>						1
Wiping cloths: properly used and stored							
40	<input type="radio"/>						1
Washing fruits and vegetables							
Proper Use of Utensils							
41	<input type="radio"/>						1
In-use utensils; properly stored							
42	<input type="radio"/>						1
Utensils, equipment and linens; properly stored, dried, handled							
43	<input type="radio"/>						1
Single-use/single-service articles; properly stored, used							
44	<input type="radio"/>						1
Gloves used properly							

Compliance Status					COS	R	WT
OUT							
Utensils and Equipment							
45	<input type="radio"/>						1
Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used							
46	<input type="radio"/>						1
Warewashing facilities, installed, maintained, used, test strips							
47	<input type="radio"/>						1
Nonfood-contact surfaces clean							
Physical Facilities							
48	<input type="radio"/>						2
Hot and cold water available; adequate pressure							
49	<input type="radio"/>						2
Plumbing installed; proper backflow devices							
50	<input type="radio"/>						2
Sewage and waste water properly disposed							
51	<input type="radio"/>						1
Toilet facilities: properly constructed, supplied, cleaned							
52	<input type="radio"/>						1
Garbage/refuse properly disposed; facilities maintained							
53	<input type="radio"/>						1
Physical facilities installed, maintained, and clean							
54	<input type="radio"/>						1
Adequate ventilation and lighting; designated areas used							
Administrative Items							
55	<input type="radio"/>						0
Current permit posted							
56	<input type="radio"/>						0
Most recent inspection posted							
Compliance Status							
Non-Smokers Protection Act							
57	<input checked="" type="radio"/>						0
Compliance with TN Non-Smoker Protection Act							
58	<input type="radio"/>						0
Tobacco products offered for sale							
59	<input type="radio"/>						0
If tobacco products are sold, NSPA survey completed							

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 68-14-709, 68-14-709, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

Signature of Person In Charge Date 04/01/2022 Signature of Environmental Health Specialist Date 04/01/2022

**** 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: Jonathan's Grille
 Establishment Number #: 605244235

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)
Warewasher	Chlor	50	
3 comp sink	Quat	200	

Equipment Temperature

Description	Temperature (Fahrenheit)
Reach in cooler	0
Oven cooler	38

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Citrus dressin	Cold Holding	38
Diced tomatoes	Cold Holding	38
Ranch in house	Cold Holding	38
Tomatoe basil	Hot Holding	140
Queso	Hot Holding	139
Chicken raw	Cold Holding	38
Cooked chicken wing	Cold Holding	37
Coleslaw	Cold Holding	38
Precooked ham slices	Cold Holding	39
Roasted romatoes	Cold Holding	37
Shrimp from raw	Cooking	192
Chicken breast from raw	Cooking	193
Cooked hamburger crumbles	Cold Holding	38
Sausage cooked	Cold Holding	0.38
Buffalo dip	Cold Holding	40



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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: Employees observed washing hands
- 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: Sysco
- 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: (IN) All TCS foods are properly reheated for hot holding.
- 18: Proper cooling process followed
- 19: Good hot holding
- 20: Good cold holding
- 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 food advisory available 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:

***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.

Establishment Information

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Establishment Number : 605244235

Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

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Sources

Source Type:	Water	Source:	Spring hill city water
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments