#### TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

121		-17	125															
10		114	and a															
Eet	shiel	hmen	4 Mar		Usa Sports Grill										Fermer's Merket Food Unit     Strength O Mobile			
	iress				151 Adams Lane Plz, STE 1	15				_	Тур	e of E	stabli	shme	O Temporary O Seasonal			
City					Mount Juliet	Time in	01	1:2	4 P	M	A	/P	и ть	ne or	и 01:55: РМ АМ/РМ			
Inspection Date 03/15/2023 Establishment # 605188342							_	<u>   0</u>		110 01	Panzeni							
		of In			ORoutine @Follow-up	O Complaint			- ' O Pre			-		Cor	nsultation/Other			
		tegon		20011	01 102	03			04		,				up Required O Yes 🕅 No Number o	Seats	10	0
1508		-			ors are food preparation practices an	nd employee		vior	s mo				repo	rtec	I to the Centers for Disease Control and Preve		_	-
				as c					_			_	_		control measures to prevent illness or injury. INTERVENTIONS			
		(11	ırk de	algae											ach Hom as applicable. Deduct points for category or subc	tegory.	)	
IN	⊨in c	ompii	ance		OUT=not in compliance NA=not applicable Compliance Status	NO=not observe	d COS	R		\$=cor	recte	d on-si	ite duri	ng ins	pection R=repeat (violation of the same code prov Compliance Status		R	WT
	IN	OUT	NA	NO	Supervision				_		IN	оит	NA	NO	Cooking and Reheating of Time/Temperature			
1	鬣	0		<u> </u>	Person in charge present, demonstrates kno performs duties	wiedge, and	0	0	5	16	22	0	0		Control For Safety (TCS) Foods Proper cooking time and temperatures	0	o	
			NA	NO	Employee Health		-				õ	ŏ	ŏ		Proper reheating procedures for hot holding	ŏ	8	5
23	XX	0			Management and food employee awareness Proper use of restriction and exclusion	, reporting	0	0	5		IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time a: a Public Health Control	1		
	IN	OUT	NA		Good Hygienic Practices						0	0	0		Proper cooling time and temperature	0		
4	XX	0			Proper eating, tasting, drinking, or tobacco u No discharge from eyes, nose, and mouth	50	0	8	5	19 20	100	00	0		Proper hot holding temperatures Proper cold holding temperatures	0	8	
	IN	OUT	NA	NO	Preventing Contamination by H	lands					X		ŏ		Proper date marking and disposition	ŏ	ŏ	5
6 7	直截	0	0	0	Hands clean and properly washed No bare hand contact with ready-to-eat foods	s or approved	0	0	5	22	0	0	×		Time as a public health control: procedures and records	0	0	
	n X		-	-	alternate procedures followed Handwashing sinks property supplied and ac	cessible		6	2		IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and undercooked			
	IN	OUT	NA	NO	Approved Source				_	23		O OUT	NA	NO	food	0	0	4
10	高の	0	0	122	Food obtained from approved source Food received at proper temperature		0	0		24	IN O	001	200	NO	Highly Susceptible Populations	0	0	
11	×	0		_	Food in good condition, safe, and unadultera Required records available: shell stock tags,		0	0	5	24			-		Pasteurized foods used; prohibited foods not offered	, U	9	Ŷ
12	0	0	X	O NO	destruction Protection from Contaminati		0	0	_	25	IN O	OUT		NO	Chemicals Food additives: approved and properly used			
13	X	0	0		Food separated and protected			0	4			0	X	· · ·	Taxic substances properly identified, stored, used	0	ŏ	5
	_	0	0	]	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned for		_		5		IN		NA	10000	Conformance with Approved Procedures Compliance with variance, specialized process, and			
15	×	0			served	and the re-	0	0	2	27	0	0	窯		HACCP plan	0	0	5
				Goo	d Retail Practices are preventive me	easures to co	ntro	l the	intro	duc	tion	of p	atho	gens	, chemicals, and physical objects into foods.			
				- 011	T=not in compliance	COS=corre						ICES	3		R-repeat (violation of the same code provision			
			_		Compliance Status			R		Ĕ					Compliance Status	COS	R	WT
	8	OUT	_	leurize	Safe Food and Water d eggs used where required		0	0	1	45	_	UT K	ood ar	nd no	Utensils and Equipment nfood-contact surfaces cleanable, properly designed,	0	0	1
_	9 10				lice from approved source obtained for specialized processing methods		00	0	2	$\vdash$	+	- 00			and used			
		OUT			Food Temperature Control		_		_	46		-			g facilities, installed, maintained, used, test strips	0	0	1
3	11	0	Prop		bling methods used; adequate equipment for t	temperature	0	0	2	47	_	≣(N UT	ontoo	d-cor	tact surfaces clean Physical Facilities	0	0	1
_	2				properly cooked for hot holding		0		1	42	_	_			water available; adequate pressure	0		2
	3 14				thawing methods used eters provided and accurate		0	0	1	49	_	_			italied; proper backflow devices waste water properly disposed	_	0	2
		OUT			Food Identification					51	1	0 T	oilet fa	cilitie	s: properly constructed, supplied, cleaned	0	0	1
3	5		Food	d prop	erly labeled; original container; required recor	ds available	0	0	1	52			-		use properly disposed; facilities maintained	0	0	1
_		OUT	lace		Prevention of Feed Contamination		_			53	-+-	-			lities installed, maintained, and clean		0	1
	6		-		dents, and animals not present		0	0	2	54	+-	-	aequa	ne ve	ntilation and lighting; designated areas used	0	0	1
	7				ation prevented during food preparation, stora	ge & display	0	0	1	-		UT	uncert	0.000	Administrative items			
_	8 9	-	-		leanliness ths; properly used and stored		0	0	1	55					nit posted inspection posted	0	0	0
4	0	0 OUT	_	hing f	ruits and vegetables Proper Use of Utensils		0	0	1		_	_			Compliance Status Non-Smokers Protection Act	YES	NO	WT
_	1	0	In-us		nsils; properly stored			0		57					with TN Non-Smoker Protection Act	X		
	2				quipment and linens; properly stored, dried, h /single-service articles; properly stored, used			0		58 59	5				ducts offered for sale oducts are sold, NSPA survey completed	0		0
	4				ed properly			ŏ		_								
															Repeated violation of an identical risk factor may result in rev e. You are required to post the food service establishment per			
man	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, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.																	
	$\mathcal{C}$	2	1-	1/	m	03/1			2		(		4		(ATT)	03/1	5/2	0022
Sic	natu	re of	Pers	ion In	Charge	03/1	.512		Date	s.	inah	re d	Envir		ental Health Specialist	100/1	.572	Date
			- wee						-		e carta							and the local

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

PH-2267 (Rev. 6-15)	Free food safety training ck	asses are available each mor	th at the county health department.	RDA 629
(19220) (109. 0-10)	Please call (	) 6154445325	to sign-up for a class.	HDR 025

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: Usa Sports Grill Establishment Number #: 605188342

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)						

Equipment l'emperature	
Description	Temperature (Fahrenheit)
Wic	38

State of Food	Temperature (Fahrenheit)
Cold Holding	41
Cold Holding	41
	Cold Holding

bserved Violations	
otat# 5	
epeated # 0	
7:	
2:	
5:	
J. 7.	
7:	
3:	
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 violations that could not be displayed in this space.

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



## Establishment Information

Establishment Name: Usa Sports Grill Establishment Number : 605188342

Comments/Other Observations	
2:	
1: 2: 3:	
4:	
5:	
6:	22
7:	
8:	
9:	
10:	
11: Item corrected	
12:	
13:	
14:	
15:	
16:	
16: 17:	
18:	
19:	
20: Item corrected see food temps 21: Item corrected. Food is date marked in wic	
21: Item corrected. Food is date marked in wic	
22:	
22: 23:	
24:	
24: 25: 26: 27:	
26:	
27:	
57:	
58:	
1:	
3:	
2: 3: 4: 5:	
5:	

\*\*\*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.

# Establishment Information

Establishment Name: Usa Sports Grill

Establishment Number : 605188342

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

### Establishment Information

Establishment Name: Usa Sports Grill Establishment Number #: 605188342

Sources		
Source Type:	Source:	
Additional Comments		

See routine inspection for comments