

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



Establishment Information	
Establishment Name:	Germantown Pub
Establishment Number #:	605250247

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)
3 compartment sink Low temp	Quaternary Chlorine	100	

Equipment Temperature	
Description	Temperature (Fahrenheit)
Drawer cooler	33
Prep cooler	40
Walk in cooler	41
Walk in freezer	22

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Queso cheese in steamwell	Hot Holding	135
Raw beef patty in drawer cooler	Cold Holding	40
Raw packages of salmon in drawer cooler	Cold Holding	41
Sliced tomatoes in prep cooler	Cold Holding	42
Raw chicken in prep cooler	Cold Holding	42
Mixed salad greens in prep cooler	Cold Holding	42
Diced tomatoes in walk in cooler	Cold Holding	41
Bucket raw chicken in walk in cooler	Cold Holding	40
Fried chicken drumsticks at room temp from fryer	Hot Holding	145

Observed Violations

Total # 8

Repeated # 0

13: Raw beef, raw salmon, and raw catfish stored above and beside packages of cheese and produce in walk in cooler. Corrective Action: train to remove and store RTE foods above raw animal foods.

37: Interior corner of ice machine contains black build up.

37: Observed personal water bottle stored on prep table.

45: Several shelves throughout kitchen lined with rags and aluminum foil.

50: Large puddling of wastewater observed on ground beside back door.

53: Light above prep cooler excessively dusty.

53: Fans inside walk in cooler excessively dusty.

53: Pipes in hood system above fryers excessively dripping.

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Person in charge knowledgeable for foodborne illness symptoms when reporting.
- 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: 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 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.
- 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 during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling during inspection.
- 19: See temp
- 20: See temp.
- 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: Missing no smoking sign on front and back door.
- 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.

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Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

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Source Type:	Water	Source:	City
Source Type:	Food	Source:	GFS
Source Type:	Food	Source:	US Foods
Source Type:	Food	Source:	Restaurant depot
Source Type:		Source:	

Source:	City
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Source: GFS

Source: US Foods

Source: Restaurant depot

Source: