

City

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Jonathan's Grille Providence Permanent O Mobile Establishment Name Type of Establishment 613 S. Mt. Juliet Rd. O Temporary O Seasonal Address **Mount Juliet** Time in 01:04 PM AM / PM Time out 02:20: PM AM / PM

12/07/2022 Establishment # 605221350 Embargoed 0 Inspection Date

O Follow-up Purpose of Inspection **E**Routine O Complaint O Preliminary O Consultation/Other О3

Number of Seats 284 04

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Follow-up Required

IN	in c	omplii	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		C	05
					Compliance Status	COS	R	WT	П
Т	IN	OUT	NA	NO	Supervisien				П
1	鼷	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	
\perp	IN	OUT	NA	NO	Employee Health				П
2	Ж	0			Management and food employee awareness; reporting	0	0		П
3	×	0			Proper use of restriction and exclusion	0	0	5	
T	IN	OUT	NA	NO	Good Hygienic Practices	\top			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	
5	×	0		0	No discharge from eyes, nose, and mouth	0	0	۰	
1	IN	OUT	NA	NO	Preventing Contamination by Hands				
6	1	0		0	Hands clean and properly washed	0	0		
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	
1	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			Food in good condition, safe, and unadulterated	0	0	5	
12	0	0	Ж	0	Required records available: shell stock tags, parasite destruction	0	0		
Т	IN	OUT	NA	NO	Protection from Contamination				
13	Ŕ	0	0		Food separated and protected	0	0	4	
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	×	0	0	0	Proper cooking time and temperatures	0	0	5
17	8	0	0	0	Proper reheating procedures for hot holding	0	0	9
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	×	0	0	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	24	0	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	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

O Yes 疑 No

duction of pathogens, chemicals, and physical objects into foods.

			ected or COS				
OUT Safe Feed and Water 28 O Pasteurized eggs used where required 29 O Water and ice from approved source 30 O Variance obtained for specialized processing methods OUT Feed Temperature Control 31 O Proper cooling methods used; adequate equipment for temperature control 32 O Plant food properly cooked for hot holding 33 O Approved thawing methods used 34 O Thermometers provided and accurate OUT Feed Identification 35 W Food properly labeled; original container, required records available OUT Prevention of Feed Contamination 36 O Insects, rodents, and animals not present 37 W Contamination prevented during food preparation, storage & display 38 O Personal cleanliness							
	OUT	Safe Food and Water					
	0	Pasteurized eggs used where required	0	0	Γ.		
	0	Water and ice from approved source	0	0			
30	_		0	0	_		
	OUT	Food Temperature Control					
31	0		0	0	1		
32	0	Plant food properly cooked for hot holding	0	0	Г		
33	0	Approved thawing methods used	0	0	Т		
34	0	Thermometers provided and accurate	0	0	г		
	OUT	Food Identification					
35	×	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	328	Contamination prevented during food preparation, storage & display	0	0	ŀ		
38	0	Personal cleanliness	0	0	г		
39	0	Wiping cloths; properly used and stored	0	0	_		
40	0	Washing fruits and vegetables	0	0	·		
	OUT	Proper Use of Utensils					
41	0	In-use utensils; properly stored	0	0	г		
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0			
43		Single-use/single-service articles; properly stored, used	0	0	г		
44		Gloves used properly	0	0			

spect		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	H	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	-
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	0	Nonfood-contact surfaces clean	0	0	_
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	Γ:
49	黨	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- 3
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	٠
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	0	П
56	0	Most recent inspection posted	0	0	Ľ
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	

cuous manner. You have the right to request a l n (10) days of the date of the 8-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

12/07/2022

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

Date

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 6154445325 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Jonathan's Grille Providence

Establishment Number #: |605221350

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 inflitrating into areas where smoking is prohibited.

Smoking observed where smoking is prohibited by the Act.

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				
Bucket	QA	200					
Ecolab	CI	100					

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Pizza cooler	38					
Sandwich cooler	37					
Wic	35					
Wif	7					

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Chili	Reheating	167			
Baked sweet potato	Hot Holding	148			
Hard boiled eggs	Cold Holding	39			
Diced tomatoes	Cold Holding	39			
Sliced tomatoes	Cold Holding	40			
Corn salsa	Cold Holding	38			
Shredded chicken	Cold Holding	38			
Sausage	Cold Holding	39			
Chicken wings 3 hrs	Cooling	40			
Fried chicken	Cooking	200			
Grilled chicken	Cooking	167			
Salmon	Cooking	145			
Burger	Cooking	178			
Chicken raw	Cold Holding	41			
Burger raw	Cold Holding	40			

Observed Violations									
Total # 5									
Repeated # ()									
35: Squeeze bottles and shakers at grill not labeled									
37: Black and pink substance in ice machine									
42: Metal pans stacked wet on shelf across from dish machine									
45: Severely grooved cutting board stored on line cooler									
49: Water leacking from water line at hand sink									

^{***}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: Jonathan's Grille Providence

Establishment Number: 605221350

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 after cleaning workmarea. Employee washed hands upon entering kitchen from outside. Employees washed hands when changing gloves
- 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 info
- 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: See food temps
- 17: See food temps
- 18: See food temps. Chicken wings cooling on sheet pans in wic. Soup cooling in ce bath on counter
- 19: See food temps
- 20: See food temps
- 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: Statement 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:

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.

tablishment Number: 605221350	_
omments/Other Observations (cont'd)	
	_
dditional Comments (cont'd)	_
ee last page for additional comments.	
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Establishment Information

Establishment Infor	A SALIT COLOR AND ADDRESS OF THE ADD			
	nathan's Grille Provide	nce		
Establishment Number #:	605221350			
Courses				
Sources				
Source Type:	Food	Source:	Sysco	
Source Type:	Water	Source:	City	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comme	nts			