TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Contraction of the local division of the loc			A.C.													_	
Est	abis	hmen	t Nar		Bluegrass Bar & Grille					_				Farmer's Market Food Unit @ Permanent O Mobile			
Address			393 E Main St						Establi	shme	O Temporary O Seasonal						
City					Hendersonville	03	3:4	4 F	- M	4	M/P	мт	ma ni	ut 04:17:PM AM/PM			
					05/02/2024 Establishment # 60522821					_	d C		1110 01	<u> </u>			
		on Da	ite spect		Routine O Follow-up O Complaint			- O Pre		-				nsultation/Other			
									parnar	ary						76	
Ris	k Ca	iegon R			O1 22 O3 ors are food preparation practices and employee	beha		04 8 mo	st c	omin	nonly					10	
				as c	ontributing factors in foodborne illness outbreak	_											
		(Ma	ırk de	elgnet	FOODBORNE ILLNESS Ris led compliance status (IK, OUT, KA, HO) for each aumbered item										igery.)	
18	≹⊨in c	ompii	ance		OUT=not in compliance NA=not applicable NO=not observe Compliance Status	-			\$=co	rrecte	d on-s	site duri	ing ins	pection R=repeat (violation of the same code provisi			-
	IN	OUT	NA	NO	Supervision	COS	K	w1	F	IN	олт	NA	NO	Compliance Status Cooking and Reheating of Time/Temperature	cos	ĸ	WT
1	黨	0			Person in charge present, demonstrates knowledge, and	0	0	5	16	111				Control For Safety (TCS) Foods Proper cooking time and temperatures	0		
	IN		NA	NO	Employee Health			_		õ	ŏ			Proper cooking time and temperatures Proper reheating procedures for hot holding	ŏ	00	5
23	XX	0			Management and food employee awareness: reporting Proper use of restriction and exclusion	0	0	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
	IN	OUT	NA		Good Hygienic Practices	-				×	0	0	_	Proper cooling time and temperature	0		_
4	XX	0			Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	00	0	5	19 20	0	0		×	Proper hot holding temperatures Proper cold holding temperatures	00	00	
6			NA	NO	Preventing Contamination by Hands Hands clean and properly washed	0			21	12		0	0	Proper date marking and disposition	ŏ	0	5
7	×	0	0		No bare hand contact with ready-to-eat foods or approved	0	6	5	22	-	0	×	-	Time as a public health control: procedures and records	0	0	
8	25	0			alternate procedures followed Handwashing sinks properly supplied and accessible	0	0	2	23	IN O	OUT	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	0	0	4
9	黨	0	NA		Approved Source Food obtained from approved source	0	0		-	IN	OUT		NO	food Highly Susceptible Populations	-	-	
10 11	o X	00	0	×	Food received at proper temperature Food in good condition, safe, and unadulterated	00	0	5	24	0	0	X		Pasteurized foods used; prohibited foods not offered	0	0	5
12		ō	×	0	Required records available: shell stock tags, parasite destruction	0	ō			IN	OUT	NA	NO	Chemicals			
43		оит О	NA	NO	Protection from Contamination	~			25	0 家	0	X		Food additives: approved and properly used	0	8	5
14	X	8	8		Food separated and protected Food-contact surfaces: cleaned and sanitized		8		26	IN		NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	0		
	篾				Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	冥		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Practices are preventive measures to co	atro		Inte	adus	tion		atho		chemicals and physical phiests into foods			
								at/Al					gena	, chemicale, and physical objects into rooms.			
				00	T=not in compliance COS=correc	cted o	n-site	during				<u> </u>		R-repeat (violation of the same code provision)	200		14/7
		OUT			Compliance Status Safe Food and Water		R			0	UT			Compliance Status Utensils and Equipment	cos	ĸ	WT
_	28 29				d eggs used where required lice from approved source	8	0	1	4	5 3				nfood-contact surfaces cleanable, properly designed, and used	0	0	1
:	30	0 OUT		ince d	bitained for specialized processing methods Food Temperature Control	0	0	1	4	6	0 V	Varew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
	31		Prop		oling methods used; adequate equipment for temperature	0	0	2	4	_	-	Vonfoo	d-cor	ntact surfaces clean	0	0	1
-	32	0	contr Plant		properly cooked for hot holding	0	0	1	4	_	UT O	lot and	1 cold	Physical Facilities (water available; adequate pressure	0	o	2
	33 34		<u> </u>		thawing methods used eters provided and accurate	0	0	1	49 O Plumbing installed; proper backflow devices					0	0	2	
	_	OUT			Food Identification	Ŭ		_		50 O Sewage and waste water properly disposed 51 O Toilet facilities: properly constructed, supplied, cleaned					ŏ	ŏ	1
3	35			i prop	erly labeled; original container; required records available	0	0	1	5	52 O Garbage/refuse properly disposed; facilities maintained					0	0	1
	36	007		de ro	Prevention of Feed Contamination dents, and animals not present	0	0	2	5	_	-			lities installed, maintained, and clean ntilation and lighting; designated areas used	0	0	1
	_						+	-	F	-	-	Nueque	ne ve		-		'
	37 38				ation prevented during food preparation, storage & display Reanliness	0	0	1	5		NUT Reference	Sumant	ner	Administrative items nit posted	0		
	39	25	Wipi	ng clo	ths; properly used and stored	0	0	1						inspection posted	0	0	0
-	10	OUT	_	hing fi	ruits and vegetables Proper Use of Utensils	0	0	1	H		_			Compliance Status Non-Smokers Protection Act	YES	NO	WT
_	11	0	In-us		nsils; properly stored		8		5					with TN Non-Smoker Protection Act ducts offered for sale	<u>Ж</u>		0
-	13	0	Singl	e-use	quipment and linens; properly stored, dried, handled /single-service articles; properly stored, used	0	0	1	5					oducts are sold, NSPA survey completed	ö		
	14				ed properly		0		a second -		ability.	mand	e interes	Repeated sidelation of an identical side factor over condition	and and	of unit	r (n-1
serv	ice e	stablis	shmen	t perm	tions of risk factor items within ten (10) days may result in suspen sit. Items identified as constituting imminent health hazards shall be recent inspection report in a conspicuous manner. You have the rig	corre	cted is	mmedi	ately	or op	eratio	ns shal	l ceas	e. You are required to post the food service establishment permit	t in a c	onspi	icuous
					14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-71												
			· ·	1						- 11		1-					
		Ū			05/0)2/2	024	1		¥	l'a	Ŋ	ſ	And (05/0)2/2	2024
Sig	natu	D re of	Pers	on in	Charge 05/0)2/2	_	Date	Si	gnati,	ire of	Envir	onme	ental Health Specialist)5/0)2/2	Date

	Free food safety training	classes are available each mon	th at the county health department.	
42267 (Rev. 6-15)	Please call () 6152061100	to sign-up for a class.	RDA 629

PH

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Bluegrass Bar & Grille Establishment Number #: [605228219

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 wenty-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 comp sink	Quat	200								

Equipment Temperature							
Description	Temperature (Fahrenheit)						
Large left cooler	37						
	-						

Description	State of Food	Temperature (Fahrenheit
Pico de gallo	Cold Holding	37
Chicken	Cooking	180
Sausage	Cold Holding	36
Wings	Cooling	77

Observed Violations

Total # 5

Repeated # 0 34: Thermometers missing in most coolers and freezers

- 39: Wiping cloth on prep cooler not stored in sanitizing solution
- 45: Damaged cutting boards
- 55: Current permit not posted
- 56: Inspection not posted

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Bluegrass Bar & Grille

Establishment Number : 605228219

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: Employee health policy 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: No handwashing 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: Food from approved 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.
- 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: Food cooked to proper temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: Proper procedures followed
- 19: (NO) TCS food is not being held hot during inspection.
- 20: Food in 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: 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.

Establishment Information

Establishment Name: Bluegrass Bar & Grille Establishment Number : 605228219

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Bluegrass Bar & Grille

Establishment Number # 605228219

Sources				
Source Type:	Food	Source:	Pfg, peppy's	
Source Type:	Water	Source:	City water	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments