



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

87

Establishment Name: First Watch
Address: 2002 RICHARD JONES ROAD STE 100
City: Nashville
Inspection Date: 11/02/2023
Establishment #: 605256462
Embargoed: 0
Purpose of Inspection: Routine
Risk Category: O1
Follow-up Required: Yes
Number of Seats: 244

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.)

Table with 2 main sections: Compliance Status (Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination) and Compliance Status (Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures).

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

GOOD RETAIL PRACTICES

Table with 2 main sections: Compliance Status (Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils) and Compliance Status (Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act).

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.

Signature of Person In Charge: M. Adams
Date: 11/02/2023
Signature of Environmental Health Specialist: M. Chonares
Date: 11/02/2023

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



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**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)
Dish washing machine	Chlorine	100	
3 compartment sink	QA	200	
Sanitizing bucket		200	

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
Prep cooler	36
Prep cooler	40
Refrigerator	38
Refrigerated	36

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Spring mix	Cold Holding	40
Melon in prep cooler	Cold Holding	43
Shredded ham	Cold Holding	38
Boiled eggs in prep cooler	Cold Holding	36
Feta cheese in prep cooler	Cold Holding	45
Feta cheese in prep cooler	Cold Holding	40
Quinoa in prep cooler	Cold Holding	41
Cooked carrots in prep cooler	Cold Holding	44
Cooked chicken in prep cooler	Cold Holding	43
Tomatoes in prep cooler	Cold Holding	38
Sausages in prep cooler	Cold Holding	40
Tomato soup in food warmer	Hot Holding	180
Sausages in food warmer	Hot Holding	165
Black beans in food warmer	Hot Holding	157
Milk from cooler	Cold Holding	40

**Observed Violations**

**Total #** 4

**Repeated #** 0

8: Handsink in bar area is missing soap.

CA: PIC supplied soap.

20: Cooked carrots in prep cooler 44 degrees, feta cheese in prep cooler at 45 degrees.

CA: PIC moved foods to walk in cooler.

26: Observed chemical spray bottle stored on utensil rack.

CA: employee separated spray bottle.

37: Personal drink in single use items storage rack.



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**Comments/Other Observations**

- 1: (IN): ANSI Certified Manager present.
- 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: Observed employees properly washing hands.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 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.
- 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: Cook observed cooking eggs at proper temperature (172)
- 17: (IN) All TCS foods are properly reheated for hot holding.
- 18: PIC Says they use ice bath and monitor food with frequent temperature checks.
- 19: Proper hot holding temperatures were observed.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Proper written TPHC plan and procedure observed.
- 23: Consumer advisory is provided on menu.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57: "No smoking" signs or the international symbol are not conspicuously posted at every entrance.
- 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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**Sources**

Source Type: Food Source: US foods, Mcartley

Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

**Additional Comments**

Whole eggs need to be added to time control policy. Only "cracked eggs" are in policy.