

Establishment Name

Inspection Date

Nashville

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit First Watch Permanent O Mobile Type of Establishment 2002 RICHARD JONES ROAD STE 100 O Temporary O Seasonal

Time in 10:30 AM AM / PM Time out 12:10: PM AM / PM 11/02/2023 Establishment # 605256462 Embargoed 0

ERoutine O Follow-up O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Number of Seats 244 Risk Category О3 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

itus (IN, OUT, NA, NO) for ea

| _ II | 4 =in c | ompli | ance | | OUT=not in compliance NA=not applicable NO=not observ | ed | | CC |)\$=co | recte | d on-si | te duri | ing ins | spection Rerepeat |
|------|----------------|-------|------|----|--|-----|---|-------|--------|-------|---------|---------|---------|--|
| | | | | | Compliance Status | cos | R | WT | | | | | | Compliance St |
| | IN | OUT | NA | NC | Supervision | | | | | IN | оит | NA | NO | Cooking and Reheati |
| 1 | 氮 | 0 | | | Person in charge present, demonstrates knowledge, and performs duties. | 0 | 0 | 5 | 16 | 200 | 0 | 0 | 0 | Control For Si Proper cooking time and te |
| | IN | OUT | NA | NC | Percent de la constant de la constan | | | | 17 | * | 0 | 0 | _ | Proper reheating procedure |
| 2 | TXC | 0 | | _ | Management and food employee awareness; reporting | 0 | 0 | | | | | | | Cooling and Holding, D |
| 3 | × | 0 | | | Proper use of restriction and exclusion | 0 | 0 | 5 | | IN | OUT | NA | NO | a Public H |
| | IN | OUT | NA | NC | Good Hygienic Practices | | | | 18 | 巡 | 0 | 0 | | Proper cooling time and ter |
| 4 | X | 0 | | 0 | Proper eating, tasting, drinking, or tobacco use | 0 | 0 | 5 | 19 | | 0 | 0 | 0 | Proper hot holding tempera |
| 5 | * | 0 | | 0 | No discharge from eyes, nose, and mouth | 0 | ō | ľ | 20 | 0 | 菜 | 0 | | Proper cold holding temper |
| | IN | OUT | NA | NC | Preventing Contamination by Hands | | | | 21 | * | 0 | 0 | 0 | Proper date marking and d |
| 6 | 黨 | 0 | | 0 | Hands clean and properly washed | 0 | 0 | | 22 | × | 0 | 0 | 0 | Time as a public health cor |
| 7 | 왮 | 0 | 0 | 0 | No bare hand contact with ready-to-eat foods or approved | 0 | 0 | 5 | - | | _ | _ | _ | |
| • | | | | | alternate procedures followed | _ | _ | | | IN | OUT | NA | NO | Consum |
| 8 | 0 | 26 | | | Handwashing sinks properly supplied and accessible | 0 | 0 | 2 | 23 | X | 0 | 0 | | Consumer advisory provid |
| | | OUT | NA | NC | | | _ | | | 0.0 | _ | _ | | food |
| 9 | 黨 | 0 | | | Food obtained from approved source | 0 | 0 | | | IN | OUT | NA | NO | Highly Suscep |
| 10 | 0 | 0 | 0 | 20 | Food received at proper temperature | 0 | 0 | 1 . [| 24 | 0 | 0 | 320 | | Pasteurized foods used; pr |
| 11 | × | 0 | | | Food in good condition, safe, and unadulterated | 0 | 0 | 5 | | _ | | (40) | | Pasteurized roods used, pr |
| 12 | 0 | 0 | × | 0 | Required records available: shell stock tags, parasite destruction | 0 | 0 | | | IN | OUT | NA | NO | Che |
| | | OUT | NA | NC | Protection from Contamination | | | | 25 | | 0 | 3% | | Food additives: approved a |
| 13 | 黛 | 0 | 0 | | Food separated and protected | 0 | 0 | 4 | 26 | 0 | 滋 | | | Toxic substances properly |
| 14 | X | 0 | 0 | | Food-contact surfaces: cleaned and sanitized | 0 | 0 | 5 | | IN | OUT | NA | NO | Conformance with |
| 15 | Ħ | 0 | | | Proper disposition of unsafe food, returned food not re- served | 0 | 0 | 2 | 27 | 0 | 0 | × | | Compliance with variance, HACCP plan |

| ш | | | | | 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 | Ů |
| | 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 | 1 1 |
| 20 | 0 | × | 0 | | Proper cold holding temperatures | 0 | 0 | 5 |
| 21 | * | 0 | 0 | 0 | Proper date marking and disposition | 0 | 0 | * |
| 22 | X | 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 | OUT | NA | NO | Chemicals | | | |
| 25 | 0 | | 巡 | | Food additives: approved and properly used | 0 | 0 | 5 |
| 26 | 0 | * | | | Toxic substances properly identified, stored, used | 0 | 0 | Ů |
| | IN | OUT | NA | NO | Conformance with Approved Procedures | | | |
| 27 | 0 | 0 | × | | Compliance with variance, specialized process, and HACCP plan | 0 | 0 | 5 |

trol the introduction of pathogens, chemicals, and physical objects into foods.

| | | | GOO | | |
|--|-----|---|-----|---|----|
| | | OUT=not in compliance COS=con | | | |
| Compliance Status OUT Safe Food and Water 28 O Pasteurized eggs used where required 29 O Water and ice from approved source OUT Food Temperature Control 30 O Proper cooling methods used; adequate equipment for temperature control OProper cooling methods used; adequate equipment for temperature control OProper cooling methods used; adequate equipment for temperature control OProper cooling methods used OProper drawing methods used OPremometers provided and accurate OUT Food Identification OProperly labeled; original container; required records available OUT Prevention of Food Contamination OPrevention of Food Contamination Insects, rodents, and animals not present OPresonal cleanliness OPresonal cleanliness OPresonal cleanliness OPresonal cleanliness OPrepor Used and stored OProper Use of Utensils OProper Use of Utensils, equipment and linens; properly stored, dried, handled | cos | R | × | | |
| | OUT | Safe Food and Water | | | |
| 28 | 0 | Pasteurized eggs used where required | 0 | 0 | Γ. |
| 29 | 0 | | 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 | 0 | 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 | , |
| 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 | 0 | Utensils, equipment and linens; properly stored, dried, handled | 0 | 0 | |
| 43 | 0 | | 0 | 0 | г |
| 44 | 10 | | 0 | 0 | |

| ecti | on | R-repeat (violation of the same code provision Compliance Status | Cos | В | W |
|------|-----|---|------|-----|-----|
| | OUT | Utensils and Equipment | 1000 | К | *** |
| 45 | 0 | Food and nonfood-contact surfaces cleanable, properly designed, | 0 | 0 | _ |
| 40 | _ | constructed, and used | | | ' |
| 46 | 0 | Warewashing facilities, installed, maintained, used, test strips | 0 | 0 | 1 |
| 47 | 0 | Nonfood-contact surfaces clean | 0 | 0 | 1 |
| | OUT | Physical Facilities | | | |
| 48 | 0 | Hot and cold water available; adequate pressure | 0 | 0 | - 3 |
| 49 | 0 | Plumbing installed; proper backflow devices | 0 | 0 | - 2 |
| 50 | 0 | Sewage and waste water properly disposed | 0 | 0 | - 2 |
| 51 | 0 | Toilet facilities: properly constructed, supplied, cleaned | 0 | 0 | ď |
| 52 | 0 | Garbage/refuse properly disposed; facilities maintained | 0 | 0 | 1 |
| 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 | |
| | | Compliance Status | YES | NO | V |
| | | Non-Smokers Protection Act | | | |
| 57 | | Compliance with TN Non-Smoker Protection Act | 0 | 100 | П |
| 58 | | Tobacco products offered for sale | 0 | 0 | ١ (|
| 59 | | If tobacco products are sold, NSPA survey completed | 0 | 0 | |

conspicuous manner. You have the right to request a hearing regarding this rep 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of th

11/02/2023

openares

11/02/2023

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 6153405620 Please call (to sign-up for a class.

Date

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: First Watch
Establishment Number #: 1605256462

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 (Fahrenhelt) | | | | | | | |
| 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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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: First Watch Establishment Number: 605256462

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:

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.

| Establishment Name: First Watch | |
|---|--|
| Establishment Number: 605256462 | |
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| Comments/Other Observations (cont'd) | |
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| Additional Comments (cont'd) | |
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Establishment Information

| Establishment Inform | nation | | | |
|-------------------------|-----------------------|--------------------------------|--------------------|--|
| Establishment Name: Fil | rst Watch | | | |
| Establishment Number #: | 605256462 | | | |
| | | | | |
| Sources | | | | |
| Course Tyree | Food | Course | LIC foods Moortley | |
| Source Type: | Food | Source: | US foods, Mcartley | |
| Source Type: | Water | Source: | City | |
| Source Type. | vvalei | oddrec. | City | |
| Source Type: | | Source: | | |
| | | | | |
| Source Type: | | Source: | | |
| _ | | Carrage | | |
| Source Type: | | Source: | | |
| Additional Commo | nto | | | |
| Additional Comme | 1113 | | | |
| Whole eggs need to | be added to time cont | ol policy. Only "cracked eggs" | " are in policy. | |
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