

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

т	SCORE

98

Establishment Name

Sidelines Grill

Type of Establishment

O Mobile

Address 232 Hutton Place, Suite 102 O Temporary O Seasonal Ashland City Table 11:34 AM AND THE UNITED AT 11:27 PM

City Ashland City Time in 11:34 AM AM / PM Time out 11:27 : PM 08/17/2023 Establishment # 605220141 Embargoed 0

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

Risk Category O1 ©2 O3 O4 Follow-up Required O Yes © No Number of Seats 175

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 (IH, OUT, HA, HO) for each numbered Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.

12	∳in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observe)\$=co	recte	d on-si	te duri	ng ins	pection
					Compliance Status	cos	R	WT						
	IN	оит	NA	NO	Supervision					IN	оит	NA	NO	Coo
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	20	0	0	0	Proper
	IN	OUT	NA	NO	Employee Health		-	-	17	õ	ŏ	ŏ	_	Proper
2	300	0			Management and food employee awareness; reporting	0	0							Cooli
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	X	Proper
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	X	0	0	0	Proper
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	Ľ	20	243	0	0		Proper
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	*	0	0	0	Proper
6	黨	0		0	Hands clean and properly washed	0	0		22	0	l٥	×	0	Time a
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5		_	_		_	11110-0
Ŀ	-		ŭ		alternate procedures followed	_	_	Щ		IN	OUT	NA	NO	_
8	氮	0	515	LIB	Handwashing sinks properly supplied and accessible	0	0	2	23	×	ΙoΙ	0		Consu
_	IN		NA	NO	Approved Source	-	_	_		0.0				food
9	黨	0	_	_	Food obtained from approved source	0	0			IN	OUT	NA	NO	
10	0	0	0	100	Food received at proper temperature	0	0	6	24	0	l٥l	320		Pasteu
11	×	0		_	Food in good condition, safe, and unadulterated	0	0	l° l	-	_	Ŭ			. 03100
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	ОUТ	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination				25		0	X		Food a
13	黛	0	0		Food separated and protected	0	0	4	26	窦	0			Taxic s
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	С
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compl

_	Compliance Status					000	P.	** 1
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	X	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	٠
	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	OUT	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	0.0	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	-
30	0	Variance obtained for specialized processing methods	0	0	١.
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	Ε.
34	0	Thermometers provided and accurate	0	0	Т
	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	0	Contamination prevented during food preparation, storage & display	0	0	1
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	Г
	OUT	Proper Use of Utensils	\top		
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	126	Gloves used properly	0	0	

pect	ion	R-repeat (violation of the same code provision)		
		Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	黨	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
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	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	۰
		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	0
59		If tobacco products are sold, NSPA survey completed	0	0	

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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner, You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. X.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-719, 68-14-711,

08/17/2023

Date Signature of Environmental Health Sp

08/17/2023

Signature of Person In Charge

Signature of Environmental Health Specialist

Date

**** 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



Establishment Information

Establishment Name: Sidelines Grill
Establishment Number #: 605220141

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 comp sink	Quat	400							
Dish machine	CI	50							

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Rif 1	-2					
Prep table cooler	39					
Prep table cooler 2	37					
Lowboy	37					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Mashed potatoes	Hot Holding	168
Mac n cheese	Hot Holding	180
Green beans	Hot Holding	160
Chili	Hot Holding	166
Beans	Hot Holding	171
Eggs	Cold Holding	38
Tomatoes	Cold Holding	39
Chicken	Cooking	181
Corn	Cold Holding	39
Sausage	Cold Holding	39
Pepperoni	Cold Holding	39
Ham	Cold Holding	40
Roast beef	Cold Holding	40
Noodles	Cold Holding	39
Raw chicken	Cold Holding	39

Observed Violations							
Total # 2							
Repeated # ()							
44: Observed employee take a drink from bottle and return to work without							
changing gloves.							
47: Can opener has a build up of food debris.							

^{***}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



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 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: Proper hand washing 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.
- 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: Tcs items cooked during inspection were cooked to proper doneness temperature.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Not observed.
- 19: See temp logs.
- 20: See temp logs.
- 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: Consumer advisory provided.
- 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: Signs posted.
- 58: N/a

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: Sidelines Grill	
Establishment Number: 605220141	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Information								
Establishment Name: Sidelines Grill								
Establishment Number #: 605220141			The state of the s					
Sources								
Source Type: Water	Source:	ACU						
Source Type: Food	Source:	Pfg						
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Additional Comments								