



**TENNESSEE DEPARTMENT OF HEALTH  
DIVISION OF ENVIRONMENTAL HEALTH  
FOOD INSPECTION DATA**



<b>Establishment Information</b>	
Establishment Name:	Olive Garden #1690
Establishment Number #:	605190258

<b>NSPA Survey – To be completed if #57 is "No"</b>	
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.	

<b>Warewashing Info</b>			
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)
Sani bucket	Quat	400	
Dish machine	Heat		180

<b>Equipment Temperature</b>	
Description	Temperature ( Fahrenheit)
Walkin	36
Produce Cooler	36

<b>Food Temperature</b>		
Description	State of Food	Temperature ( Fahrenheit)
Milk	Cold Holding	37
Minestrone	Hot Holding	171
Zuppa	Hot Holding	168
Alfredo sauce	Cold Holding	37
Pasta	Cold Holding	38
Pasta	Cold Holding	39
Mozz chz	Cold Holding	41
Shrimp	Cold Holding	38
Cuttoms	Cold Holding	34
Shrimp	Cooking	160
Alfredo	Hot Holding	161
Meat sauce	Hot Holding	180
Chx	Cooking	205
Raw steak	Cold Holding	38
Raw chx	Cold Holding	38

**Observed Violations**

Total # 1

Repeated # 0

34: No thermometer in salad pass through cooler.

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**Comments/Other Observations**

- 1: (IN): ANSI Certified Manager present.
- 2: Policy posted on office door, pic able to locate it and showed call out log tracking illness
- 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 good hand washing when moving between stations on line.
- 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: Approved
- 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. Uses tongs for raw products on line. Prep cooks wash hands between glove changes.
- 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: Adequate cooking temperatures observed
- 17: (NO) No TCS foods reheated during inspection.
- 18: Observed good cooling practices using ice water
- 19: Adequate hot holding observed throughout line
- 20: All coolers adequately holding temp, ice baths sufficient
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Using time as a public health control for the salad station.
- 23: On menu, steak is only item it applies to. Salmon is cooked through to 155F.
- 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: Meat sauce cooling in ROP packaging at 73 after 35 mins. Meat sauce in rop in walkin at 36F
- 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.***

\*\*\*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.***

### Establishment Information

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Establishment Number #:	605190258
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## Sources

Source Type:	Food	Source:	Mclane, royal
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Source Type:	Water	Source:	Hud
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Source Type: Source:

Source Type:	Source:
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Source Type:	Source:
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### ***Additional Comments***