

Establishment Name

Address

Inspection Date

Risk Category

City

Sidelines Grill

**Ashland City** 

232 Hutton Place, Suite 102

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Permanent O Mobile Type of Establishment

Follow-up Required

O Temporary O Seasonal

Time in 11:24: AM AM / PM Time out 12:18: PM AM / PM

02/28/2023 Establishment # 605220141 Embargoed 0

O Follow-up Purpose of Inspection **E**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 175 ase Control and Preventio

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTION

(Mark designated compliance status (IK, OUT, HA, NO) for each numbered item. For items marked OUT, mark COS or R	t for each item as applicable. Deduct points for category or subcategory.)
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12			ed		c			
		IN OUT NA NO Supervision  Person in charge present, demonstrates knowledge, and performs duties  NOUT NA NO Employee Health  Management and food employee awareness; reporting Proper use of restriction and exclusion  NOUT NA NO Good Hygienic Practices  O Proper eating, tasting, drinking, or tobacco use O No discharge from eyes, nose, and mouth NOUT NA NO Preventing Centamination by Hands  O S O Hands clean and properly washed  No bare hand contact with ready-to-eat foods or approved alternate procedures followed  Handwashing sinks properly supplied and accessible NOUT NA NO Approved Source  Food obtained from approved source		cos	R	WT		
	IN	OUT	NA	NO	Supervision			
1	氮	0				0	0	5
	IN		NA	NO				
2	-MC	0			Management and food employee awareness; reporting	0	0	
3	寒	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	0
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	0	黨		0	Hands clean and properly washed	<b>X</b>	0	
7	왮	0	0	0		0	0	5
8	100	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	200	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	1
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	0	100	0		Food separated and protected	125	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re-	0	0	2

	Compliance Status						n	**:
	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	8	0	0	0	Proper reheating procedures for hot holding	0	0	,
	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	X		Food additives: approved and properly used	0	0	5
26	×	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

#### als, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT	Caro rocc and comes			_
28	0	Pasteurized eggs used where required	0	0	1
29	0		0	0	Ľ
30 Variance obtained for specialized processing methods			0	0	Ŀ
	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	1
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	86	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			
41	120	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	-	Gloves used properly	0	0	

pect	on	R-repeat (violation of the same code provision)			
		Compliance Status	cos	R	W
	OUT	Utensiis and Equipment			
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	•
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	0	Nonfood-contact surfaces clean	0	0	
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	
49	0	Plumbing installed; proper backflow devices	0	0	
50	0	Sewage and waste water properly disposed	0	0	
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52 O 53 O		Garbage/refuse properly disposed; facilities maintained	0	0	
		Physical facilities installed, maintained, and clean	0	0	
54	0	0	0		
	OUT	Administrative Items			Ī
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	Ľ
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			Т
57		Compliance with TN Non-Smoker Protection Act	X	0	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	

ten (10) days of the date of th

02/28/2023

02/28/2023

Signature of Person In Charge

Signat Date

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

ı	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.	
ı	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.	
ı	Garage type doors in non-enclosed areas are not completely open.	
I	Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
I	Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
I	Smoking observed where smoking is prohibited by the Act.	

Warewashing Info							
Sanitizer Type	PPM	Temperature ( Fahrenhelt)					
Chlorine	50						
	-						

Equipment Temperature						
Description	Temperature ( Fahrenheit)					
Rif	-6					

Food Temperature					
Description	State of Food	Temperature ( Fahrenheit)			
Chicken wings cooling	Cooling	122			
Salad mix prep table	Cold Holding	41			
Sausage	Cold Holding	38			
Pepperoni	Cold Holding	40			
Pizza sauce	Cold Holding	38			
Cooked noodles	Cold Holding	41			
Alfredo	Cold Holding	41			
Ham	Cold Holding	39			
Raw chicken bottom prep	Cold Holding	36			
Diced tom	Cold Holding	37			
Raw burger	Cold Holding	41			
Ribeye	Cold Holding	40			
Raw chicken	Cold Holding	38			
Mashed potato	Hot Holding	162			
Mac n cheese	Hot Holding	158			

Observed Violations
Total # 4
Repeated # 0
6: Observed employee left kitchen area, and returned to service without proper
hand washing. Cos by providing education on proper hand washing procedures.
13: Observed raw shell eggs that were stored above rte items in walk-in cooler.
Cos by having employee move raw shell eggs to proper location.
37: Observed employee drink stored on prep surface.
41: Observed cups that were used as scoops stored down in product.
41. Observed cups that were used as scoops stored down in product.

<sup>&</sup>quot;"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



#### Establishment Information

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Establishment Number: 605220141

### Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.
- 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.
- 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.
- 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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (IN) All TCS foods are properly reheated for hot holding.
- 18: Tcs items in cooling process are within proper time and temp.
- 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: (NO) Time as a public health control is not being used during the inspection.
- 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

\*\*\*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.

<sup>\*\*\*</sup>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.	
see last page for additional comments.	

Establishment Information

Establishment Information									
	Sidelines Grill								
Establishment Number #:	605220141			n n					
Sources									
Source Type:	Water	Source:	ACU						
Source Type:	Food	Source:	Us foods, pfg						
Source Type:		Source:							
Source Type:		Source:							
Source Type:		Source:							
Additional Comme	ents								