

Establishment Name

Address

City

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Riverfront Tavern Permanent O Mobile Type of Establishment 401 S. Mt Juliet Rd Ste 570 O Temporary O Seasonal

**Mount Juliet** Time in 12:40 PM AM / PM Time out 01:38: PM AM / PM

05/21/2021 Establishment # 605248758 Embargoed 20 Inspection Date

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

Number of Seats 160 Risk Category О3 04 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	<b>4</b> =in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	/ed		CC	<b>35</b> =cor	recte	d on-
					Compliance Status	COS	R	WT			
	IN	OUT	NA	NO	Supervision					IN	ου
1	828	0			Person in charge present, demonstrates knowledge, and	T 0	0	5	40	(2)	_
_	-				performs duties	+-	_		16	凝	0
-	IN	OUT	NA	NO	Employee Health	-		_	17	80	0
2	-86	0			Management and food employee awareness; reporting	0	0	5		IN	lou
3	×	0			Proper use of restriction and exclusion	0	0	"		114	00
	IN	OUT	NA	NO	Good Hygienic Practices				18		0
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	黨	0
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	Ľ	20	_	8
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	*	0
6	X	0		0	Hands clean and properly washed	0	0		22	0	0
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5			_
_		_	_	_	alternate procedures followed		_	$\perp$		IN	ΟU
8	350	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	Ιo
_	IN	OUT	NA	NO	Approved Source	+-		_		_	_
9	200	0			Food obtained from approved source	0	0			IN	OU
10	0	0	0	28	Food received at proper temperature	0	0	١. ١	24	0	l٥
11	×	0	_	_	Food in good condition, safe, and unadulterated	0	0	5		_	Ľ
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	ου
	IN	OUT	NA	NO	Protection from Contamination				25	0	ि
13	×	0	0		Food separated and protected	0	0	4	26	黨	0
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	ΟU
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0

					Compliance Status	COS	K	W
	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	÷
	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	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	OUT	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	8	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

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

		OUT=not in compliance COS=con	ected or	1-site	du
		Compliance Status	cos		_
	OUT	Safe Food and Water		_	_
28	0	Pasteurized eggs used where required	0	0	г
29	0	Water and ice from approved source	0	0	1
30	0	Variance obtained for specialized processing methods	0	0	<u> </u>
	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	
34	X	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	×	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	Т
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	200	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	-	0	

pecti		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	M	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	
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	- 7
50	0	Sewage and waste water properly disposed	0	0	- :
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	0	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	8
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a l (10) days of the date of the

Signature of Person In Charge

05/21/2021 Date Signature of Environmental Health Specialist 05/21/2021

\*\*\*\* 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 ) 6154445325 Please call ( to sign-up for a class.

Date

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



### Establishment Information

Establishment Name: Riverfront Tavern
Establishment Number #: |605248758

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 wenty-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.	
Sarage type doors in non-enclosed areas are not completely open.	$\top$
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	$\vdash$
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	$\vdash$
Smoking observed where smoking is prohibited by the Act.	+

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenhelt)							
Dish machine	Cl	100								

Equipment Temperature						
Description Temperature ( Fahreni						
Wic	38					
Ric	37					
Wif	0					
Ric	48					

Food Temperature						
Description	State of Food	Temperature ( Fahrenheit)				
Ham	Cold Holding	38				
Chicken	Cold Holding	39				
Chili	Reheating	168				
Chicken wings	Cold Holding	39				
Chicken wings	Hot Holding	136				
Chicken salad	Cold Holding	48				
Fish	Cooking	179				

Observed Violations								
Total # 5								
Repeated # ()								
20: Chicken salad and sandwich meat in sandwich cooler not in temp.  Everything removed from cooler and thrown out. Repair called in and on the way								
34: No thermometer in chest freezer								
35: Several squeeze bottles stored by oven not labeled								
42: Glasses stwcked wet by drink station								
45: Severely grooved cutting boards								

<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

Establishment Name: Riverfront Tavern
Establishment Number: 605248758

### Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): An employee health policy is 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: Employee washed hands when chainging gloves
- 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 info
- 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: See food temps
- 17: See food temps
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See food temps
- 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: (NA) Establishment does not serve animal food that is raw or undercooked.
- 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:

58:

### Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<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: Riverfront Tavern Establishment Number: 605248758	Establishment Information	
Establishment Number: 605248758  Comments/Other Observations (cont'd)  Additional Comments (cont'd)	Establishment Name: Riverfront Tavern	
Additional Comments (cont'd)	Establishment Number: 605248758	
Additional Comments (cont'd)		
Additional Comments (cont'd)	Comments/Other Observations (cont'd)	
	Additional Comments (contists	
See last page for additional comments.		
	See last page for additional comments.	

Establishment Information									
Establishment Name: Riverfront Tavern									
Establishment Number #: 605	5248758								
Sources									
Source Type:	Water	Source:	City						
Source Type:	Food	Source:	Sysco						
Source Type:		Source:							
Source Type:		Source:							
Source Type:		Source:							
Additional Comments									