#### TENNESSEE DEPARTMENT OF HEALTH TARI ISHMENT INSPEC ....

| G                                                                                                                                                                                                                                                                |      |        |               |                                                                  | FOOD SERVI                                               | CE ESTA        | BL     | ISH         | IME          | ENT    | r 11    | NSI         | PEC                | TIC                    | ON REPORT SCO                                                                              | RE     |     |    |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|--------|---------------|------------------------------------------------------------------|----------------------------------------------------------|----------------|--------|-------------|--------------|--------|---------|-------------|--------------------|------------------------|--------------------------------------------------------------------------------------------|--------|-----|----|
| Establis                                                                                                                                                                                                                                                         | hmen | t Narr |               | Longhorn St                                                      | eakhouse #543                                            | 35             |        |             |              |        | _       |             | _                  |                        | O Fermer's Market Food Unit                                                                | 2      | 2   |    |
| IN+in compliance   IN OUT NA NC   IN OUT NA NC |      |        | 355 Pleasan   | t Grove Rd.                                                      |                                                          |                |        |             |              | Ту;    | pe of I | Establi     | shme               | O Temporary O Seasonal | L                                                                                          | J      |     |    |
|                                                                                                                                                                                                                                                                  |      |        |               | Mount Juliet Time in 12:23 PM AM / PM Time out 01:45; PM AM / PM |                                                          |                |        |             |              |        |         |             |                    |                        |                                                                                            |        |     |    |
| City                                                                                                                                                                                                                                                             |      |        |               | 05/05/2022 Establishment # 605225392 Embargoed 0                 |                                                          |                |        |             |              |        |         | AM/PM       |                    |                        |                                                                                            |        |     |    |
|                                                                                                                                                                                                                                                                  |      |        |               |                                                                  |                                                          |                | 2      |             |              |        |         | d L         |                    |                        | [                                                                                          |        |     |    |
|                                                                                                                                                                                                                                                                  |      |        | on            | Routine                                                          | O Follow-up                                              | O Complaint    |        |             | O Pro        | elimin | ary     |             | 0                  | Cor                    | nsultation/Other                                                                           |        |     |    |
| Risk Ca                                                                                                                                                                                                                                                          |      |        |               | O1                                                               | 22                                                       | 03             | habs   |             | 04           | -      |         | nonh        |                    |                        | up Required O Yes 🗱 No Number of :<br>to the Centers for Disease Control and Preven        | Seats  | 23  | 52 |
|                                                                                                                                                                                                                                                                  |      |        |               |                                                                  |                                                          |                |        |             |              |        |         |             |                    |                        | control measures to prevent illness or injury.                                             |        |     |    |
|                                                                                                                                                                                                                                                                  | -    |        |               |                                                                  |                                                          |                |        |             |              |        |         |             |                    |                        | INTERVENTIONS<br>ach Ham as applicable. Deduct points for category or subcat               |        |     |    |
| IN=in c                                                                                                                                                                                                                                                          |      |        | <b>NGIAIN</b> |                                                                  | ce NA=not applicable                                     | NO=not observe |        | 15.2.1      |              |        |         |             |                    |                        | pection R=repeat (violation of the same code provis                                        |        | ,   |    |
|                                                                                                                                                                                                                                                                  |      |        |               |                                                                  | liance Status                                            |                | COS    | R           |              | Ē      |         | -           |                    | _                      | Compliance Status                                                                          |        | R   | WT |
| IN                                                                                                                                                                                                                                                               | OUT  | NA     | NO            |                                                                  | Supervision                                              |                |        |             |              |        | IN      | OUT         | NA                 | NO                     | Cooking and Reheating of Time/Temperature<br>Control For Safety (TCS) Foods                |        |     |    |
| 1 邕                                                                                                                                                                                                                                                              | 0    |        |               | Person in charge pr<br>performs duties                           | esent, demonstrates kn                                   | owledge, and   | 0      | 0           | 5            | 16     | 12      | 6           | 0                  | 0                      | Proper cooking time and temperatures                                                       | 0      | ГОТ |    |
|                                                                                                                                                                                                                                                                  |      | NA     | NO            |                                                                  | Employee Health                                          |                |        |             |              |        | 0       | Ó           | Ó                  | X                      | Proper reheating procedures for hot holding                                                | Ó      | 00  | •  |
|                                                                                                                                                                                                                                                                  | _    |        |               | Proper use of restric                                            | od employee awarenes<br>ction and exclusion              | s; reporting   | 0      | 0           | 5            |        | IN      | ουτ         | NA                 | NO                     | Cooling and Holding, Date Marking, and Time as<br>a Public Health Control                  |        |     |    |
|                                                                                                                                                                                                                                                                  |      | NA     |               |                                                                  | d Hygionic Practicos                                     | 1              | -      | -           | -            | 18     | 1XX     | 0           | 0                  | 0                      | Proper cooling time and temperature                                                        | 0      | ГО  |    |
|                                                                                                                                                                                                                                                                  |      |        |               |                                                                  | ng, drinking, or tobacco i                               | use            | 0      | 0           | 5            | 19     | Š       |             |                    |                        | Proper hot holding temperatures                                                            | 0      | 0   |    |
|                                                                                                                                                                                                                                                                  |      | NA     | -             |                                                                  | eyes, nose, and mouth<br>g Contamination by              | Hands          | 0      | 0           | _            | 20     | 25      | 8           | 8                  |                        | Proper cold holding temperatures<br>Proper date marking and disposition                    | 8      | ŝ   | 5  |
|                                                                                                                                                                                                                                                                  | 0    |        | 0             | Hands clean and pr                                               | operly washed                                            |                | 0      | 0           |              |        | 0       | 0           | ×                  |                        | Time as a public health control: procedures and records                                    | 0      | 0   |    |
| 7 嵐                                                                                                                                                                                                                                                              | 0    | 0      | 0             | No bare hand conta<br>alternate procedure                        | ct with ready-to-eat food<br>s followed                  | ts or approved | 0      | 0           | °            |        | IN      | OUT         |                    | -                      | Consumer Advisory                                                                          | -      | -   |    |
| 8 🐹                                                                                                                                                                                                                                                              | 0    | NA     |               |                                                                  | properly supplied and a<br>Approved Source               | ccessible      | 0      | 0           | 2            | 23     | ×       | 0           | 0                  |                        | Consumer advisory provided for raw and undercooked<br>food                                 | 0      | 0   | 4  |
|                                                                                                                                                                                                                                                                  |      | nen    |               | Food obtained from                                               |                                                          |                | 0      | ο           |              |        | IN      | OUT         | NA                 | NO                     | Highly Susceptible Populations                                                             |        |     |    |
|                                                                                                                                                                                                                                                                  |      | 0      |               |                                                                  | oper temperature<br>tion, safe, and unadulter            | ated           | 0      | 8           | 5            | 24     | 0       | 0           | 88                 |                        | Pasteurized foods used; prohibited foods not offered                                       | 0      | 0   | 5  |
|                                                                                                                                                                                                                                                                  | -    | 8      | _             | Required records av                                              | vailable: shell stock tags                               |                | 0      | 0           | Ĭ            | H      | IN      | OUT         | NA                 | NO                     | Chemicals                                                                                  |        |     |    |
|                                                                                                                                                                                                                                                                  |      |        | -             | destruction<br>Protect                                           | tion from Contamina                                      | tion           | Ŭ      |             | _            | 25     | 0       |             | 100                |                        | Food additives: approved and properly used                                                 | 0      | ы   |    |
| 13 💢                                                                                                                                                                                                                                                             | 0    | 0      |               | Food separated and                                               | d protected                                              |                |        | 0           |              | 26     | 鬣       | 0           |                    | ·                      | Toxic substances properly identified, stored, used                                         |        | õ   | 5  |
|                                                                                                                                                                                                                                                                  |      | 0      |               |                                                                  | ces: cleaned and sanitize<br>of unsafe food, returned to |                | 0      | 0           | 5            |        | IN      | OUT         | -                  | NO                     | Conformance with Approved Procedures<br>Compliance with variance, specialized process, and |        |     |    |
| 15 寞                                                                                                                                                                                                                                                             | 0    |        |               | served                                                           | ansare reca, recarried                                   | lood not re-   | 0      | 0           | 2            | 27     | 0       | 0           | 窝                  |                        | HACCP plan                                                                                 | 0      | 0   | 5  |
|                                                                                                                                                                                                                                                                  |      |        | Goo           | d Retail Practice                                                | es are preventive m                                      | easures to co  | ntro   | l the       | intr         | oduc   | tion    | ofp         | atho               | gens                   | , chemicals, and physical objects into foods.                                              |        |     |    |
|                                                                                                                                                                                                                                                                  |      |        |               |                                                                  |                                                          |                | GOO    | D R         | ar/al        | L PR   | ACT     | <b>fice</b> | 5                  |                        |                                                                                            |        |     |    |
|                                                                                                                                                                                                                                                                  |      |        | 00            | Fenot in compliance                                              | liance Status                                            | COS=corre      | cted o | n-site<br>R | during<br>WT | inspe  | ction   |             |                    |                        | R-repeat (violation of the same code provision)<br>Compliance Status                       | Icos   | R   | WT |
|                                                                                                                                                                                                                                                                  | OUT  |        |               | Safe F                                                           | ood and Water                                            |                |        | <u> </u>    |              |        | 0       | TUK         |                    |                        | Utensils and Equipment                                                                     |        |     |    |
| 28 29                                                                                                                                                                                                                                                            |      |        |               | d eggs used where<br>ice from approved s                         |                                                          |                | 0      | 0           | 1            | 4      | 5 1     |             |                    |                        | nfood-contact surfaces cleanable, properly designed,<br>and used                           | 0      | 0   | 1  |
| 30                                                                                                                                                                                                                                                               | 0    | Varia  |               | btained for specializ                                            | ed processing methods                                    |                | ŏ      | ŏ           | î            | 4      | 6       | - 1         |                    |                        | g facilities, installed, maintained, used, test strips                                     | 0      | 0   | 1  |
|                                                                                                                                                                                                                                                                  | OUT  | _      | r cor         |                                                                  | nperature Control<br>adequate equipment for              | temperature    | -      |             | -            | 4      | _       | -           |                    |                        | tact surfaces clean                                                                        | 0      | 0   | 1  |
| 31                                                                                                                                                                                                                                                               | 0    | contro | bl            |                                                                  |                                                          |                | 0      | 0           | 2            |        |         | TUK         |                    |                        | Physical Facilities                                                                        |        |     |    |
| 32<br>33                                                                                                                                                                                                                                                         |      |        |               | properly cooked for<br>thawing methods us                        |                                                          |                | 8      | 8           | 1            | 4      |         |             |                    |                        | I water available; adequate pressure<br>stalled; proper backflow devices                   | 8      | 8   | 2  |
| 34                                                                                                                                                                                                                                                               |      |        |               | iters provided and a                                             |                                                          |                | ō      | ŏ           | 1            | 5      |         |             |                    |                        | waste water properly disposed                                                              | 0      | 0   | 2  |
|                                                                                                                                                                                                                                                                  | OUT  |        |               | Food                                                             | Identification                                           |                |        |             |              | 5      | _       |             |                    |                        | es: properly constructed, supplied, cleaned                                                |        | 0   | 1  |
| 35                                                                                                                                                                                                                                                               |      | Food   | prop          |                                                                  | container; required reco                                 |                | 0      | 0           | 1            | 5      |         | -           | -                  |                        | use properly disposed; facilities maintained                                               | 0      | 0   | 1  |
|                                                                                                                                                                                                                                                                  | OUT  |        |               |                                                                  | Food Contamination                                       | 1              |        |             |              | 5      | -       | -           |                    |                        | lities installed, maintained, and clean                                                    | 0      | 0   | 1  |
| 36                                                                                                                                                                                                                                                               | 0    |        |               | dents, and animals r                                             |                                                          |                | 0      | 0           | 2            | 5      | -       | -           | vaequa             | ne vé                  | ntilation and lighting; designated areas used                                              | 0      | 0   | 1  |
| 37                                                                                                                                                                                                                                                               |      |        |               |                                                                  | ng food preparation, stor                                | age & display  | 0      | 0           | 1            |        |         | TUK         |                    |                        | Administrative Items                                                                       |        |     |    |
| 38                                                                                                                                                                                                                                                               |      |        |               | leanliness<br>ths; properly used a                               | nd stored                                                |                | 0      | 0           | 1            | 5      |         |             | Current<br>Acet re | pern                   | nit posted<br>inspection posted                                                            | 0      | 8   | 0  |
| 40                                                                                                                                                                                                                                                               |      |        |               | ruits and vegetables                                             |                                                          |                |        | ŏ           | 1            | ť      | × 1 '   | <u>⊸</u> 1₀ |                    | S-G116                 | Compliance Status                                                                          |        |     | WT |
| 41                                                                                                                                                                                                                                                               | OUT  |        | uder          | Proper<br>nsils; properly stored                                 | Use of Utensils                                          |                | ~      |             | 1            | 5      | ,       |             | Somel              | 1000                   | Non-Smokers Protection Act<br>with TN Non-Smoker Protection Act                            | ~      |     |    |
| 42                                                                                                                                                                                                                                                               | 24   | Utens  | ils, e        | quipment and linens                                              | ; properly stored, dried,                                |                | 0      | 0           | 1            | 5      | 8       |             | lopacc             | o pro                  | ducts offered for sale                                                                     | Ж<br>0 | 8   | 0  |
| 43                                                                                                                                                                                                                                                               | 0    | Single | e-use         |                                                                  | es; properly stored, use                                 |                | 0      | 8           | 1            | 5      | 9       | ł           | tobac              | co pr                  | oducts are sold, NSPA survey completed                                                     | 0      | 0   |    |
|                                                                                                                                                                                                                                                                  | -    |        |               |                                                                  |                                                          |                |        |             |              |        |         |             |                    |                        |                                                                                            |        |     |    |

are to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit, items identified as constituting imminent health hazards shall be corrected immediately or ope on of an identical risk factor may result in revocation of your foor of to post the food service establishment permit in a conspicuous uest with the Commissioner within ten (10) days of the date of this ost recent inspection report in a conspicuous manner. You have the right to request a hearing reg \$44-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. er and post the

Signature of Person In Charge

| 05/05/2022 |  |
|------------|--|
| Data       |  |

| Date | Signature |
|------|-----------|
|      |           |

05/05/2022

Date

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

| PH-2267 (Rev. 6-15)  | Free food safety training class |              | nth at the county health department. | RDA 629 |
|----------------------|---------------------------------|--------------|--------------------------------------|---------|
| 1172201 (1007. 0-10) | Please call (                   | ) 6154445325 | to sign-up for a class.              | 10000   |

rital Health Specialist

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



## Establishment Information

Establishment Name: Longhorn Steakhouse #5435 Establishment Number #: 605225392

| Warewashing Info |                |     |                           |  |  |  |  |
|------------------|----------------|-----|---------------------------|--|--|--|--|
| Machine Name     | Sanitizer Type | PPM | Temperature ( Fahrenheit) |  |  |  |  |
| Dish machine     | Cl             | 100 |                           |  |  |  |  |
| Bucket           | QA             | 300 |                           |  |  |  |  |
|                  |                |     |                           |  |  |  |  |

| Equipment Temperature              |                          |  |  |  |  |
|------------------------------------|--------------------------|--|--|--|--|
| Description                        | Temperature (Fahrenheit) |  |  |  |  |
| Reach in cooler (ric) meat drawers | 36                       |  |  |  |  |
| Ric meat                           | 34                       |  |  |  |  |
| Ric salad                          | 36                       |  |  |  |  |
| Reach in freezer (rif)             | -2                       |  |  |  |  |

| Food Temperature |               |                          |
|------------------|---------------|--------------------------|
| Description      | State of Food | Temperature (Fahrenheit) |
| Grilled chicken  | Cooking       | 170                      |
| Burger           | Cooking       | 167                      |
| Shrimp raw       | Cold Holding  | 41                       |
| Burger raw       | Cold Holding  | 41                       |
| Chicken raw      | Cold Holding  | 40                       |
| Chicken tenders  | Cold Holding  | 39                       |
| Diced tomatoes   | Cold Holding  | 41                       |
| Pasta            | Cold Holding  | 39                       |
| Mashed potatoes  | Hot Holding   | 177                      |
| Fried shrimp     | Cooking       | 198                      |
| Rice             | Cold Holding  | 41                       |
| Wings 3 hrs Wic  | Cooling       | 46                       |
| Potato soup      | Hot Holding   | 159                      |
|                  |               |                          |
|                  |               |                          |

#### Observed Violations

Total # 2

Repeated # ()

42: Dishes stacked wet on shelf over prep sink

45: Severely grooved cutting boards stored on rack across from dish machine.

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



#### Establishment Information

Establishment Name: Longhorn Steakhouse #5435

Establishment Number : 605225392

## Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 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 changing gloves. Employee washed hands after cleaning.

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: (NÁ) 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: (NO) No TCS foods reheated during inspection.
- 18: See food temps

19: See food temps

20: 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: Statement on menu

- 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:

\*\*\*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.

# Establishment Information

Establishment Name: Longhorn Steakhouse #5435 Establishment Number : 605225392

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

# Establishment Information

Establishment Name: Longhorn Steakhouse #5435 Establishment Number #. 605225392

| Sources      |       |         |                    |
|--------------|-------|---------|--------------------|
| Source Type: | Food  | Source: | McLane, Freshpoint |
| Source Type: | Water | Source: | City               |
| Source Type: |       | Source: |                    |
| Source Type: |       | Source: |                    |
| Source Type: |       | Source: |                    |

## Additional Comments