

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



Establishment Information	
Establishment Name:	Logan's Roadhouse #388
Establishment Number #:	605263177

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)
Sani bucket	Quat	400	165
Dish machine	Heat		

Equipment Temperature	
Description	Temperature (Fahrenheit)

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Sour cream (Cold table)	Cold Holding	49
Roastbeef (Cold table)	Cold Holding	49
Sour cream (window cold table)	Cold Holding	65
Cut toms (window cold table)	Cold Holding	63
Sour cream (Salad bar)	Cold Holding	48
Raw shrimp (By fryers)	Cold Holding	47
Cut lettuce salad bar	Cold Holding	40
Cut toms	Cold Holding	40
Potato salad	Cold Holding	41
Rice	Hot Holding	172
Mash	Hot Holding	164
Mush	Hot Holding	163
Mac n chz (Hot box)	Reheating	90
Corn (Hot box)	Reheating	100
Raw steak (Standup cooler)	Cold Holding	49

Observed Violations

Total # 11

Repeated # 0

1: Inadequate control over food safety risk factor of cold holding. Multiple coolers in kitchen holding above 41F.

17: Multiple hot holding items in hot box ranged from 80 to 135F. Items not re-heated adequately for hot holding. Reheated corn, mash, macnchz to 165F.

20: Multiple coolers holding above 41F. Discarded .5 lbs sour cream, .3 lbs toms, .2 lbs cut lettuce, .2lbs slaw. All other coolers iced down to keep product at 41F or below. Standup, 2 low boys by fryers, window unit, and side of salad cooler all holding above 41F. After using ice bath, all items were cooling to 41F.

31: Baked beans covered in walkin at 72F. Condensation observed on the lid. Beans should be cooled in a way to allow for proper cooling. Removed lids and placed on ice bath to allow for time to cool adequately.

34:

34: Missing thermometers in multiple coolers.

45: Pan lid in poor repair. Lower shelves in poor repair.

45:

45: Gasket in poor repair.

49:

49: Leak at hand sink faucet.

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Comments/Other Observations

- 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: Hands washed
- 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.
- 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.
- 18: Rice cooled correctly
- 19: See recorded food temperatures
- 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: See recorded food temperatures
- 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.

***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.***

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Sources

Source Type:	Food
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Source: Pfg

Source Type:	Water
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Source: HUD

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments