TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

	AGRIC	12	"周			FOOD SEN	VICE ESTA		131				101	LU					
10	94																		
	and a	whe	po-													O Essentia Madat Essel Unit			
Logan's Roadhouse #388									O Farmer's Market Food Unit	95									
Establishment Name							Typ	be of E	Establi	shme	ent Permanent O Mobile								
Add	ress				504A Nor	thgate Mall Dr.										O Temporary O Seasonal			
					Chattanoo	na		1 1	2.E	Λг									
City									2.5			_ A	M / PI	M Tr	me ou	и 01:05: РМ АМ/РМ			
Insr		n Da	te		08/19/2	022 Establishmen	60526317	7			Emba		d 0)					
										-		-	-						
Puŋ	oose	of In	spect	ion	O Routine	份 Follow-up	O Complaint			O Pr	elimin	ary		C	Cor	nsultation/Other			
Risi	Cat	egor	У		O1	\$22	03			O 4				Fo	low-	up Required O Yes 鏡 No Number	of Seats	27	78
		R														I to the Centers for Disease Control and Prev	ention		
				as c	ontributing f	actors in foodborne	illness outbreak	8. P	ublic	c He	aith	Inte	rven	tions	are	control measures to prevent illness or injury			
																INTERVENTIONS			
		(11	urik de	algna	ted compliance s	status (IN, OUT, NA, NO) fe	er each numbered iten	n. For	Rema	mark	ed 0L	л, н	ark CC	38 er R	for e	ach item as applicable. Deduct points for category or sub	ategory	7-)	
IN	⊧in c	ompii	ance			pliance NA=not applicab	le NO=not observe				S=cor	recte	d on-s	ite duri	ng ins	pection R*repeat (violation of the same code pr		1.0	1
⊢		0.107			6	ompliance Status		cos	R	WT			_			Compliance Status	_	SR	WT
Ц	_	001	NA	NO		Supervision						IN	OUT	NA	NO	Cooking and Roberting of Time/Temperature Control For Safety (TCS) Foods			
1	邕	о			Person in charge performs duties	ge present, demonstrate s	s knowledge, and	0	0	5	16	12	0	0	0	Proper cooking time and temperatures	0	То	1
			NA	NO	periorns dates	Employee Health	1			_		õ	ŏ	ŏ		Proper reheating procedures for hot holding	Ťŏ	0	5
	X	0	_		Management a	ind food employee aware	ness; reporting	0	0			IN	олт	NA	NO	Cooling and Holding, Date Marking, and Time	19		
3	窝	0			Proper use of n	restriction and exclusion		0	0	°		114	001	nen.	NO	a Public Health Control			
	IN		NA			Good Hygienic Practi			· · ·			×	0	0		Proper cooling time and temperature		0	
4	8					tasting, drinking, or tober			0	5		S	0		_	Proper hot holding temperatures	0		
5	义 IN	0	NA			rom eyes, nose, and more enting Contamination		0	0	-		22	8	8	_	Proper cold holding temperatures Proper date marking and disposition	- 8		
6	12	0	1.2.1			nd properly washed		0	0		22		ō	×		Time as a public health control: procedures and record	-	-	1
7	獣	0	0	0		contact with ready-to-eat	foods or approved	0	0	5		-			-		<u> </u>	10	
8	20		-	-	alternate proce	dures followed sinks properly supplied a	nd accessible		0	2		IN	OUT		NO	Consumer Advisory Consumer advisory provided for raw and undercooked	+-	La	
	IN	OUT	NA	NO	i shanashi gʻa	Approved Source				-	23	×	0	0		food	0	0	4
	黨					from approved source			0			IN	OUT	NA	NO	Highly Susceptible Populations			
10 11		00	0	200		at proper temperature ondition, safe, and unadi	ulterated	8	0	5	24	0	0	23		Pasteurized foods used; prohibited foods not offered	0	0	5
12	_	0	80	0		ds available: shell stock		ŏ	ŏ			IN	OUT	NA	10	Chemicals	+-	-	
12		-	~~	-	destruction			<u> </u>	0										
13		001	NA	NO		d and protected	ination	0		4	25	0 炭	8	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	- 8	8	5
14	ŝ	ŏ	ŏ			urfaces: cleaned and sa	nitized	ŏ		5		IN		NA	NO	Conformance with Approved Procedures	Ť	10	
	1		-		Proper disposit	tion of unsafe food, return	ned food not re-	0	+ +	2	27	0	0	×		Compliance with variance, specialized process, and		0	5
	~	<u> </u>			served			<u> </u>	U	-	- "	<u> </u>	Ŭ	~		HACCP plan	Ľ	10	Ľ
				Goo	d Retail Pres	tices are prevently	e measures to cr	untro	l the	inte	oduc	tion	of a	atho		, chemicals, and physical objects into foods			
						cices are preventiv								_	gen.	, chemicals, and physical objects into local	,		
				- 011	•	- 8-h	600 ······			эľ/				5					
⊢				00	T=not in complian Co	ce Smpliance Status	COS=corre		R		Inspe	cton				R-repeat (violation of the same code provisio Compliance Status		SR	WT
		OUT			Sa	fe Food and Water						0	TUK			Utensils and Equipment			
2	_	0	Past	eunize	ed eggs used wh	here required		0	8	1	4	5 1				nfood-contact surfaces cleanable, properly designed,	0	0	1
	9 0				fice from approvolution obtained for special contracts of the special c	cialized processing meth	ods	6	0	2	H	-	0			and used	+	+	<u> </u>
	-	OUT				Temperature Control		_			4		_	Varew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
3	1	0			oling methods u	sed; adequate equipmen	t for temperature	0	0	2	4	_		lonfoo	d-cor	tact surfaces clean	0	0	1
		-	contr		eres et a contra	d fas hat hald oc							UT	1	l anti-	Physical Pacilities water available; adequate pressure		10	
3	3				thawing method	d for hot holding		8	0	1	4	_	-			italied; proper backflow devices		8	
3	_				eters provided a			ŏ		1	5					waste water properly disposed	Ťŏ	_	
		OUT				ood Identification					5		-			s: properly constructed, supplied, cleaned	Ō		
3	5	0	Food	i prop	erly labeled; orig	ginal container; required	records available	0	0	1	5	2	0 0	Sarbag	e/refi	use properly disposed; facilities maintained	0	0	1
	_	OUT				on of Food Contamina		-	-	_	5	_		hysics	il faci	lities installed, maintained, and clean	0	0	1
	6	-	_	ts m		nals not present		0	0	2	5					ntilation and lighting; designated areas used	ŏ	-	1
Ľ	-	5	- set	-10, TG	carenta, ente entre	and hot present		-	+ +	-	Ľ	-	-		10 40	nowed and group, weatgraved alleas used	+	10	<u> </u>
3	7	о	Cont	amina	ation prevented	during food preparation,	storage & display	0	0	1		0	TUK			Administrative items			
3	8	0	Pers	onal o	cleanliness			0	0	1	5					nit posted	0	0	•
3	_				oths; properly us			0	0	1	5					inspection posted	0	0	1 °
4	0	-	_	hing f	ruits and vegeta			0	0	1		_	_		_	Compliance Status	YES	S NO	WT
4	_	OUT S		e ute	nsils; properly st	per Use of Utensils		0	0	1	5	7	-	Comol	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act	- 127	10	1
4	2	0	Uten	sils, e	equipment and li	inens; properly stored, dr	ied, handled	0	0	1	5	8	T	obacc	o pro	ducts offered for sale	18	8	0
	3	0	Singl	e-use	a/single-service	articles; properly stored,	used		0		5	9	If	tobac	co pr	oducts are sold, NSPA survey completed	0	0	1
-4	4	O Gloves used properly O O 1																	

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. Tex. Sections 68-14-708, 68-14-708, 68-14-709, 68-14-715, 68-14-716, 4-5-329.

report. T.C.A. sections 68-14-703, 68-14-7	706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.	<u>^</u> .	
	08/19/2022	Att	08/19/2022
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date
	**** Additional food safety information can be found on our	website, http://tn.gov/health/article/eh-foodservice ****	

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 629		
(Nev. 0-10)	Please call () 4232098110	to sign-up for a class.	101025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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

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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 PPM Machine Name Sanitizer Type Temperature (Fahrenheit)

Equipment l'emperature	
Description	Temperature (Fahrenheit)

esoription	State of Food	Temperature (Fahrenheit)	

Observed Violations	1
Total # 5	
Repeated # 0	
11:	
15:	
17:	
53:	
54:	
14.	
"See page at the end of this document for any violations that could not be displayed in this space	

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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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

Comments/Other Observations	
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: See food temps 21: 22: 23: 24: 25: 24: 25: 26: 27: 27: 28: 29: 20: 29: 20: 20: 20: 20: 20: 20: 20: 20	
2:	
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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.

Establishment Information

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

Comments/Other Observations (cont'd)

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

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Sources		
Source Type:	Source:	

Additional Comments