## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

No.	No.	ALC: NO	A. C.		Longhorn Ctool/bourse #E42E									O Fermer's Market Food Unit		7	
Est	ablis	hmen	t Nar	me	Longhorn Steakhouse #5435					Ту	pe of I	Establ	ishme	O Farmer's Market Food Unit ent O Mobile			
Adx	iress				355 Pleasant Grove Rd.				_					O Temporary O Seasonal	-		
City	,					_	2:5	5 <u>1</u> F	PM	_ A	M/P	M Ti	me o	ut 01:04; PM AM / PM			
Ins	xecti	on Da	te		11/18/2022 Establishment # 605225	392		_	Emb	argoe	nd C	)					
Pur	pose	of In	spec	tion	O Routine 袋 Follow-up O Comple	int		<b>O</b> Pi	relimi	nary		c	Co	nsultation/Other			
Ris	k Ca	tegor			O1 )與2 O3			<b>O</b> 4						up Required O Yes 👯 No Number of S		23	2
		R	isk		ors are food preparation practices and employ contributing factors in foodborne illness outbre									d to the Centers for Disease Control and Preven control measures to prevent illness or injury.	tion		
					FOODBORNE ILLNESS												
	luin c	(Cr ompli		algna	OUT=not in compliance NA=not applicable NO=not obs		ltem							ach Item as applicable. Deduct points for category or subcat spection R=repeat (violation of the same code provis		)	
Ë		of the local data		_	Compliance Status		R	WŤ	ĨĒ			ane due		Compliance Status	cos	R	WT
	_	OUT	NA	NO	Supervision Person in charge present, demonstrates knowledge, and		_	_		IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	嵩	O OUT	NA	110	performs duties	0	0	5		8	8	0		Proper cooking time and temperatures	0	2	5
	X		nu-4		Employee Health Management and food employee awareness: reporting	_	0		I P		OUT	O NA		Proper reheating procedures for hot holding Ceeling and Holding, Date Marking, and Time as	_		
3	×	0			Proper use of restriction and exclusion	0	0	Ľ		IN				a Public Health Control			
4	20	0	NA	NO O	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	0	0			懓		8		Proper cooling time and temperature Proper hot holding temperatures	0	0	
5	高 N	O OUT	NA	-	No discharge from eyes, nose, and mouth Preventing Centamination by Hands	0	0	1 °	20		8		0	Proper cold holding temperatures. Proper date marking and disposition	8	8	5
6	邕	0		_	Hands clean and properly washed No bare hand contact with ready-to-eat foods or approve	0	-	5	22	-	0	×		Time as a public health control: procedures and records	0	0	
7	区区	0	0	0	alternate procedures followed Handwashing sinks properly supplied and accessible	0	0	Ľ		IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and undercocked			
	IN	OUT	NA	NO	Approved Source		_	2	23		0	0		food	0	0	4
10	高の	0	0	123	Food obtained from approved source Food received at proper temperature	0			24	IN I O	OUT	NA	NO	Highly Susceptible Populations	0	0	
11	$\mathbb{X}$	0	24	0	Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	0	5	ľ	IN	OUT	-		Pasteurized foods used; prohibited foods not offered	•	9	9
12	O IN	O OUT		NO	destruction Protection from Contamination	0	0		25	5 0	001			Chemicals Food additives: approved and properly used	0	o	
13	X	0	0	-	Food separated and protected		0	-	2		0			Toxic substances properly identified, stored, used	ŏ	õ	5
	展開	0	0	J	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re-	0	0	5	27		-	NA		Conformance with Approved Precedures Compliance with variance, specialized process, and	0	0	5
	~	Ű			served		10	-		10	Ū	~		HACCP plan	Ŭ	Ŭ	-
				God	od Retail Practices are preventive measures to	contro	d the	e inti	rodu	ction	n of p	atho	geni	s, chemicals, and physical objects into foods.			
				01	T=not in compliance COS=c	coco orrected o		durin				5		R-repeat (violation of the same code provision)			
		OUT			Compliance Status Safe Feed and Water		R		ÍÉ			_	_	Compliance Status Utensils and Equipment	COS	R	WT
	8	0			ed eggs used where required		0				er F			infood-contact surfaces cleanable, properly designed,	0	0	1
	0	Ō			d ice from approved source obtained for specialized processing methods	- 0	8	1		16	- P			and used g facilities, installed, maintained, used, test strips	0	0	1
		OUT	Prop	xer co	Feed Temperature Control oling methods used; adequate equipment for temperature	0				_	-			ntact surfaces clean	0		1
	1	0	cont	rol	properly cooked for hot holding	-	0	2		_	NUT O	int an	f cold	Physical Facilities I water available; adequate pressure	0		2
	3	0	Appr	roved	thawing methods used	0	0	1		9	Õ F	Numbi	ng ins	stalled; proper backflow devices	0	0	2
H	4	O OUT	Ther	mom	eters provided and accurate Food Identification	0	0	1						I waste water properly disposed es: properly constructed, supplied, cleaned			2
:	5	0	Food	d prog	erly labeled; original container; required records available	0	0	1	1	i2	0	Sarbaç	e/ref	use properly disposed; facilities maintained	0	0	1
		OUT			Prevention of Food Contamination		-	-	. –		-			lities installed, maintained, and clean	0		1
Ľ	6	0	Inse	cts, ro	odents, and animals not present	0	+-	2		-	-	\dequa	ste ve	entilation and lighting; designated areas used	0	0	1
	7				ation prevented during food preparation, storage & display		-	1			TUK			Administrative Items			
	8 9		-		cleanliness oths; properly used and stored	0	0	1					-	nit posted inspection posted	0	8	0
-	0	0 OUT	Was	hing	fruits and vegetables Proper Use of Utensils		0			_	_	_	_	Compliance Status Non-Smokers Protection Act	YES	NO	WT
	1	0		_	nsils; properly stored		0			57				with TN Non-Smoker Protection Act	X	<u> </u>	
	2	0	Sing	le-us	equipment and linens; properly stored, dried, handled a/single-service articles; properly stored, used		0			i8 9				ducts offered for sale roducts are sold, NSPA survey completed	0		0
	4				ed properly		0		1								
serv	ice e	stablis	hmer	nt per	nit. Items identified as constituting imminent health hazards sha	I be com	ected	imme	Siately	or op	eratio	ns shal	l ceas	Repeated violation of an identical risk factor may result in revo- e. You are required to post the food service establishment permi- line a writer grant with the Comparison writering and this ten (10) dep	t in a c	onsp	icuour
					recent inspection report in a conspicuous manner. You have th 1703, 68-14-708, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-			se a fie	anng	regard		1	4	filing a written request with the Commissioner within ten (10) days	of the	date	of this
1	$\mathbf{V}$	$\checkmark$	1	ノ	<b>1</b> 1	L/18/2	2022	2		4	H	H	Ø	5/1 /	11/1	8/2	022
Sig	natu	re of	Pers	ion Ir	Charge			Date	S	gnati	ure of	Envir	onme	ental Health Specialist			Date
					**** Additional food safety information	can be fr	ound	on o	ur we	bsite	http	c//tn.c	iow/h	ealth/article/eh-foodservice ****			

PH-2267 (Rev. 6-15)	Free food safety training class	sses are available each mo	nth at the county health department.	RDA 629
(Net. 0-10)	Piease call (	) 6154445325	to sign-up for a class.	101.025

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



#### Establishment Information

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

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.	
	<u> </u>

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
Dish machine	CI	100						

Equipment Temperature							
Decoription	Temperature (Fahrenheit)						

ecoription	State of Food	Temperature ( Fahrenheit

Observed Violations		
Total # 3 Repeated # 0		
Repeated # ()		
39:		
42:		
45:		
+3.		

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Comments/Other Observations	
Comments/Other Observations           1:           2:           3:           4:           5:           6:           7:           8:           9:           10:           11:           12:           13:           14: Item corrected. Dish machine now sanitizing dishes.           15:           16:           17:           18:           19:           20:           21:           22:           23:           24:           25:           26:           27:           57:           58:	
11:	
12:	
13: 14: Item corrected Dish machine now sanitizing dishes	
14. nem corrected. Distribution flow samilizing dishes. 15: 16: 17: 18: 19: 20: 21: 22:	
24: 25: 26: 27: 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

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Sources		
Source Type:	Source:	
Additional Comments		

See routine inspection for comments