



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
89

Establishment Name Longhorn Steakhouse #5268
Address 5583 Hwy 153
City Hixson Time in 12:15 PM AM / PM Time out 01:15 PM AM / PM
Inspection Date 08/21/2023 Establishment # 605201236 Embargoed 0
Purpose of Inspection Routine Follow-up Complaint Preliminary Consultation/Other
Risk Category 01 02 03 04 Follow-up Required Yes No Number of Seats 192

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Table with 2 main columns: Compliance Status and COS R WT. Sub-headers include Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

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

GOOD RETAIL PRACTICES

Table with 2 main columns: Compliance Status and COS R WT. Sub-headers include Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act, and Compliance Status.

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.

Signature of Person In Charge [Signature] Date 08/21/2023 Signature of Environmental Health Specialist [Signature] Date 08/21/2023

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

TENNESSEE DEPARTMENT OF HEALTH  
 DIVISION OF ENVIRONMENTAL HEALTH  
 FOOD INSPECTION DATA



<b>Establishment Information</b>	
Establishment Name:	Longhorn Steakhouse #5268
Establishment Number #:	605201236

<b>NSPA Survey – To be completed if #57 is “No”</b>	
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.	

<b>Warewashing Info</b>			
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)
Sani bucket	Quat	400	
Dish machine	Chlorine	100	

<b>Equipment Temperature</b>	
Description	Temperature ( Fahrenheit)

<b>Food Temperature</b>		
Description	State of Food	Temperature ( Fahrenheit)
Milk	Cold Holding	38
Blu chz	Cold Holding	41
Potato soup	Hot Holding	177
Raw steak	Cold Holding	39
Chicken	Cooking	182
Raw salmon	Cold Holding	39
Raw chx	Cold Holding	40
Potato	Hot Holding	176
Sweet potato	Hot Holding	158
Mac	Cold Holding	41
Cut toms	Cold Holding	38
Mash	Hot Holding	184
Mush	Hot Holding	172
Mushroom In hot box	Hot Holding	122
Cooked onions	Hot Holding	113

**Observed Violations**

Total # 3

Repeated # 0

6: Observed employee breading raw chicken without washing hands between glove changes. Hand washing is required when changing gloves after a raw protein is handled such as raw chicken.

19: Cooked onions and mushrooms holding less than 135F in hot box on line. All tcs food must be held at 135F or above. Unit not adequately adjusted. Reheated and reset unit.

54: Employee drink stored on top shelf of steak reach in cooler



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**Comments/Other Observations**

- 1: (IN): ANSI Certified Manager present.
- 2: Employee illness policy available in the office. Management uses a tracking sheet with symptoms and illnesses to track employee call outs.
- 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.
- 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. Utensils are primarily used to handle raw protein on grill station.
- 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: Observed proper cooking temperatures for Raw proteins.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Rice cooled completely at time of inspection
- 20: Adequate cold holding temps on line and in walkin.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NO) Time as a public health control is not being used during the inspection. Butter being held in fridge.
- 23: On menu for steaks and fish
- 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.***

**Establishment Information**

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**Sources**

Source Type: Water Source: Hud

Source Type: Food Source: Mclane

Source Type: Source:

Source Type: Source:

Source Type: Source:

**Additional Comments**