### TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

200																	
			First Watch O Fermer's Market Food Unit									/					
Establishment Name 1825 Gu			t Nar	ne	1825 Gunbarrel Rd Ste 100					Ту	pe of	Establ	ishme	ent © Permanent O Mobile		T	
AV1632					1(	).0	5 Z						ut <u>11:05:AM</u> AM/PM				
					04/07/2022 Establishment # 60524827		.0			_			me o	AM/PM			
		on Da							Emb		d _			L			
Pu	rpose	of In	spect	tion	Routine O Follow-up O Complaint			O Pr	elimir	hary		¢	Co	nsultation/Other		10	~
Ris	k Ca	tegor		a ch	O1 X2 O3 ors are food preparation practices and employee	habs	wine	04	-	-	-			up Required 🐹 Yes O No Number of S		13	6
					ontributing factors in foodborne illness outbreak												
					FOODBORNE ILLNESS R												
1	¥=in ¢	compli		elgne	OUT=not in compliance NA=not applicable NO=not observ		Ref 10							spection R*repeat (violation of the same code provisi		,	
_	_	_	_	_	Compliance Status	COS	R		Ē	_				Compliance Status	COS	R	WT
			NA	NO	Supervision					IN	out	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	鬣				Person in charge present, demonstrates knowledge, and performs duties	0	0	5		0	0		×	Proper cooking time and temperatures	0	0	5
2		OUT	NA	NO	Employee Health Management and food employee awareness, reporting	0	0	_	17	0	0			Proper reheating procedures for hot holding Ceeling and Holding, Date Marking, and Time as	0	0	•
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	001	NA	NO	a Public Health Control			
ļ			NA		Good Hygienic Practices					0	0			Proper cooling time and temperature	0	0	
4 5	쭚	0			Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	8	0	5	19	8	0 送	8	0	Proper hot holding temperatures Proper cold holding temperatures	0	00	
	IN	OUT	NA	NO	Preventing Contamination by Hands					X	Õ	0	0	Proper date marking and disposition	0	0	ə
6	邕		0	0	Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	_	0	5	22	12	0	0	0	Time as a public health control: procedures and records	0	0	
-	邕	0		0	alternate procedures followed Handwashing sinks properly supplied and accessible	0	0	_		IN	our	_	NO	Consumer Advisory Consumer advisory provided for raw and undercooked			
	IN	OUT	NA	NO	Approved Source			-	23	12	0			food	0	0	4
		0	0	~	Food obtained from approved source Food received at proper temperature		00			IN	OUT	-	NO	Highly Susceptible Populations			
	X		Ŭ	_	Food in good condition, safe, and unadulterated	ŏ	ŏ	5	24	0	0	22		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	ou	NA	NO	Chemicals			
49			NA	NO	Protection from Contamination				25	0	<u> </u>	X	]	Food additives: approved and properly used	0	0	5
		0			Food separated and protected Food-contact surfaces: cleaned and sanitized		0		26	S IN	0	r na	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	
_	X		Ť		Proper disposition of unsafe food, returned food not re-	-	-		27	-	-	8		Compliance with variance, specialized process, and	0	0	5
	$\sim$	-			served	-	-	_		-	-	1~		HACCP plan	-	-	-
				Goo	d Retail Practices are preventive measures to c	ontro	l the	intr	oduc	ction	of	patho	gen	s, chemicals, and physical objects into foods.			
					T=not in compliance COS=com			эг/\				5					
				00	T=not in compliance COS=com Compliance Status			WT		ecson				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
	28	OUT	Past	04 UT 24	Safe Food and Water d eggs used where required	0	0	4			TUK	Lood a	nd no	Utensils and Equipment profood-contact surfaces cleanable, properly designed,			
-	29	0	Wate	er and	ice from approved source	0	0	2	4	5				, and used	0	0	1
-	30	OUT	Varia	ince (	btained for specialized processing methods Food Temperature Control	0	0	1	4	6	0	Narew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
	31	0			oling methods used; adequate equipment for temperature	0	0	2	4	7	0	Vonfoo	d-cor	ntact surfaces clean	0	0	1
		-	contr		property applied for hat helder		0			_		101.00	d oold	Physical Facilities	_		
-	32 33				properly cooked for hot holding thawing methods used		8	1		_	-			twater available; adequate pressure stalled; proper backflow devices	8	8	2
	34		Then	mom	eters provided and accurate	0	0	1			_			d waste water properly disposed			2
		OUT			Food identification					_	_			es: properly constructed, supplied, cleaned			1
_	35		Food	i prop	erly labeled; original container; required records available	0	0	1	52 O Garbage/refuse properly disposed; facilities maintained				0	0	1		
	36	OUT	Inser	de re	Prevention of Feed Contamination dents, and animals not present	0	0	2		53 O Physical facilities installed, maintained, and clean 54 O Adequate ventilation and lighting, designated areas used		0	0 0	1			
						+			F					-			
	37				ation prevented during food preparation, storage & display	0	0	1		OUT Administrative Items							
	38 39	-	-		leanliness ths: properly used and stored	0	0	1		55 O Current permit posted 56 O Most recent inspection posted				0	응	0	
_	40				ruits and vegetables		ŏ		Compliance Status YE				YES		WT		
	41	OUT		o i do	Proper Use of Utensils nsils; properly stored		0	-	Ę	7		amel		Non-Smokers Protection Act with TN Non-Smoker Protection Act	~		
_	42				quipment and linens; properly stored, dried, handled	0	0	1	5	8				oducts offered for sale	ð	ð	0
	43 44				visingle-service articles; properly stored, used ed properly	8	00	1	5	9	ī	f tobac	co pr	roducts are sold, NSPA survey completed	0	0	
					tions of risk factor items within ten (10) days may result in suspe sit. Items identified as constituting imminent health hazards shall t												
mar rep	nner a ort. 7				recent inspection report in a conspicuous manner. You have the ri 14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-7			t a he	aring	regard	ling t	vis repo	et by I	filing a written request with the Commissioner within ten (10) days	of the	date	of this
-	1	P	2		1/2 -	-		n n			$\checkmark$	<	1		2410	210	000
6		"	0			07/2	_		-			15-1	1-		04/0	1/2	
Sig	natu	re of	Pers	on in	Charge			Date						ental Health Specialist			Date
_					**** Additional food safety information ca								·				

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 6		
(19220) (Net. 0-10)	Please call (	) 4232098110	to sign-up for a class.	

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



#### Establishment Information

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Establishment Name: First Watch Establishment Number #: 605248272

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.	
	L

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)				
Sani buckets	QA	200					
Three compartment sink	QA	200					
Dishmachine		100					

Equipment l'emperature							
Description	Temperature (Fahrenheit)						

Food Temperature	od Temperature					
Description	State of Food	Temperature (Fahrenheit)				
Raw shrimp-prep top	Cold Holding	41				
Quinoa-prep top	Cold Holding	39				
Cut melon-prep top	Cold Holding	38				
Cubed turkey-prep top	Cold Holding	41				
Diced ham-prep top	Cold Holding	39				
Chicken salad-prep top	Cold Holding	39				
Gravy	Hot Holding	147				
Beans	Hot Holding	142				
Grits	Hot Holding	153				
Broccoli cheddar soup	Hot Holding	162				
Sausage crumbles-walk in	Cold Holding	32				
Cooked chicken-walk in	Cold Holding	37				
Pooled eggs-prep line	Cold Holding	49				
Deli turkey-prep line	Cold Holding	52				
Deli ham-prep line	Cold Holding	53				

#### Observed Violations

Total # 2

Repeated # ()

20: Deli meat on cookline prep unit holding at 52, 53F. Deli meat is observed overstacked above fill line, however even the meat at bottom of well is not holding within temperature range. Manager reviewed temperature logs and meat was holding at 41F or below when temperature checks were completed less than four hours ago. Discontinue overstacking TCS foods and ensure food is held cold at 41F or below. Manager corrected the overfill during inspection and will monitor temperatures to ensure proper cold holding. Pooled eggs on a different prep line temped at 49F. Additional items in the same unit are holding at proper temperatures. Pooled eggs must be held at 41F or below.

41: Spatulas (manager stated used for shrimp) are observed holding in water at 123F. Store utensils dry, or in hot water of 135F or above

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



Establishment Name: First Watch

Establishment Number : 605248272

#### Comments/Other Observations

1: (IN): ANSI Certified Manager present.

- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.
- 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: (IN) Observed proper handwashing by employees.

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: (IN) Food obtained from approved source

- 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (IN) Hot holding temperatures are held at 135F or above
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Potatoes, butter are time stamped on ipad on cookline
- 23: 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.

\*\*\*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: First Watch

Establishment Number: 605248272

Comments/Other Observations (cont'd)

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

# Establishment Information

Establishment Name: First Watch Establishment Number #. 605248272

Sources			
Source Type:	Food	Source:	US Food
Source Type:	Food	Source:	What Chefs Want
Source Type:	Water	Source:	Water is from approved source
Source Type:		Source:	
Source Type:		Source:	

## Additional Comments