

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



Establishment Information	
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.	

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

Equipment Temperature	
Description	Temperature (Fahrenheit)

Food 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 # 0

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

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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.

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Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

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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:	

Source: US Food

Source: What Chefs Want

Source: Water is from approved source

Source:

Source: