#### TENNESSEE DEPARTMENT OF HEALTH \_ \_ \_ \_ \_ \_\_\_\_

					FOOD SE	RVICE ESTA	BL	ISH	IME	ENT	1	ISI	PEC	TIC	ON REPORT	SCO	RE			
N.			C.													O Fermer's Market Food Unit		ſ	)	
Est	abīsl	nem	t Nar	ne	Texas Ro	adhouse #96						Tur	o of i	Establi	e hono	R Permanent O Mobile	y	7	5	
Add	iress				7016 Sha	allowford Rd.						i yp	xe or i	Establi	snme	O Temporary O Seasonal				
City	,				Chattano	oga	Time in	01	L:5	Q F	M	AJ	M/P	M Tir	ne o	иt 02:30; PM АМ/РМ				
Insp	xectio	n Da	rte		10/21/2	2022 Establishm	ent# 60520482					-								
Puŋ	pose	of In	spec	tion	<b>減</b> Routine	O Follow-up	O Complaint			O Pr					Cor	nsultation/Other				
Risi	k Cat	egor	y		<b>O</b> 1	8822	03			04				Fo	ilow-	up Required O Yes 翼 No	Number of S	eats	34	8
		R	isk													to the Centers for Disease Contr control measures to prevent illne	ol and Preven			
							BORNE ILLNESS RI													
IN	⊨in o	(C) ompli		algas	OUT=not in com				ltem							ach item as applicable. Deduct points for o pection Rerepeat (violation of the		_	)	
	_		_	_	c	ompliance Status		cos	R		Ē					Compliance Status			R	WT
	-		NA	NO		Supervision ge present, demonstra				_		IN	ουτ	NA	NO	Cooking and Reheating of Time/ Control For Safety (TCS) I				
1	邕	0	NA	NO	performs dutie		÷.	0	0	5	16 17	00	8			Proper cooking time and temperatures Proper reheating procedures for hot hold	0.0	0	8	5
	X	0	-	no	Management a	and food employee aw	areness; reporting	_	0	5	۳	IN	олт		NO	Cooling and Holding, Date Marking		<u> </u>		
3	<u>×</u>	0	NA	NO		Good Hygienic Pra		0	0	Ť	18	0	0	0		a Public Health Contro Proper cooling time and temperature	k	0	0	
4	X	0	-	0	Proper eating.	tasting, drinking, or tob	bacco use	0	0	5	19	20	0	0	õ	Proper hot holding temperatures		0	0	
		OUT	NA	NO	Prev	from eyes, nose, and n enting Contaminati		0	0	-	20 21	20	8	8		Proper cold holding temperatures Proper date marking and disposition		00	8	5
	×	0				nd properly washed contact with ready-to-e	at foods or approved	_	0	5	22	ο	0	×	0	Time as a public health control: procedur	es and records	ο	0	
7	×	0	0	0	alternate proce	edures followed		0	0	_		IN	OUT	NA	NO	Consumer Advisory Consumer advisory provided for raw and	up do se o blood			
	_	OUT	NA	NO		sinks properly supplied Approved Sour				-	23	×	0	0		food		0	0	4
	高		0	22		from approved source at proper temperature			0			IN	OUT	_	NO	Highly Susceptible Popula		_		
11	×	0			Food in good of	condition, safe, and un rds available: shell stor	adulterated	0	0	5	24		0	×		Pasteurized foods used; prohibited foods	not offered	0	0	•
12	0	0	XX NA	0	destruction	etection from Contr		0	0		25	IN O	OUT	NA	NO	Chemicals Food additives: approved and properly u	a.d	~	0	
	X	0	0	110	Food separate	d and protected		-	0	4	26	Ř	ŏ			Toxic substances properly identified, stor	ed, used	ŏ	ŏ	5
	<u>×</u>	_	0			surfaces: cleaned and tion of unsafe food, ret		0	0	5		IN	OUT	-	NO	Conformance with Approved P Compliance with variance, specialized pr		_		
15	2	0			served			0	0	2	27	0	0	冀		HACCP plan		0	0	0
				Go	od Retail Pra	ctices are prevent	tive measures to c	ontro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical object	into foods.			
				0	· · · · · · · · · · · · · · · · · · ·		<u></u>			чų				8						
				00		ompliance Status	COS=com		R							R-repeat (violation of the sam Compliance Status	e code provision)	COS	R	WT
2	8	OUT O		euriz	SI ed eggs used w	here required		0	0	1	4		UT K	ood ar	nd no	Utensils and Equipment nfood-contact surfaces cleanable, proper	y designed,	~		
_	9	0	Wate	er an	d ice from appro		ethods	0	0	2	$\vdash$	+	× .			and used		0	0	'
		OUT			Food	Temperature Cont	rei				4		_			g facilities, installed, maintained, used, ter	st strips	0	0	1
3	и	0	Prop cont		oling methods u	used; adequate equipm	ent for temperature	0	0	2	4	_	0 N UT	vontoo	d-cor	Physical Facilities		0	0	1
_	2					ed for hot holding			8	1	4	_	_			water available; adequate pressure			8	2
	4		<u> </u>		thawing metho eters provided a			ŏ	ŏ	1	4:	_	_			stalled; proper backflow devices waste water properly disposed		0	0	2
_	_	OUT	_			food identification					5	_				s: properly constructed, supplied, cleane			0	
3	5	O OUT		s proj		iginal container; require on of Food Contami		0	0	1	5		-	-		use properly disposed; facilities maintaine lities installed, maintained, and clean	d	0	0	1
3	6	-	_	cts, n		mais not present	inación -	0	0	2	5	_	-			ntilation and lighting; designated areas us	ed	0	ō	1
3	17	0	Cont	amin	ation prevented	I during food preparatio	on, storage & display	0	0	1		0	UT			Administrative Items				
3	8	0	Pers	onal	cleanliness			0	0	1	5	5 (	0	Jurrent	pern	nit posted		0	0	0
_	9 0				oths; properly us fruits and veget				0	1	54	5 (	0	/lost re	cent	inspection posted Compliance Status			O NO	WT
		OUT			Pro	oper Use of Utensils	•		· · ·							Non-Smokers Protection	let			
- 4	1	0	Uten	sils,		inens; properly stored,		0	0	1	5	5	T	obacc	o pro	with TN Non-Smoker Protection Act ducts offered for sale			0	0
	3 4				e/single-service sed properly	articles; properly store	ed, used		8		5	1	ł	tobac	co pr	oducts are sold, NSPA survey completed		0	0	
		corri	ect an	y viol	ations of risk fact			nsion o	f you	r food						Repeated violation of an identical risk factor				
						· · · · · · · · · · · · · · · · · · ·										e. You are required to post the food service e lling a written request with the Commissioner				
7	4	Ð	l	Ð	MA	186-14-708, 68-14-709, 68-	-14-711, 68-14-715, 68-14-7 10/:	16, 4-5	-320.				-		/					
1	Ľ	1				r	10/3	21/2	022	)				/ -		//	1	$\alpha/2$	v1 / C	2022

Signature of Person In Charge

10/21/2022

Date Signature of Environmental Health Specialist

10/21/2022

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D	ate	Э

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

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 629		
(100.0-10)	Please call (	) 4232098110	to sign-up for a class.	104 123

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



#### Establishment Information

Establishment Name: Texas Roadhouse #96 Establishment Number #: 605204828

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)		
Triple sink	Lactic acid	700			
Dish machine	Chlorine	100			

upment Temperature							
Description	Temperature (Fahrenheit)						

Food Temperature				
Description	State of Food	Temperature (Fahrenheit)		
Raw steak	Cold Holding	40		
Diced eggs	Cold Holding	40		
Sliced tomatoes	Cold Holding	40		
Raw chicken	Cold Holding	40		
Cooked ribs	Cold Holding	40		
Cooked noodles	Cold Holding	40		
Mashed potatoes	Hot Holding	155		
Raw ground beef	Cold Holding	40		
Raw beef ribs	Cold Holding	40		

	d Violations	
Unserved	1 Violations	

Total # 2

Repeated # 0

39: Wet wiping cloths stored on counters.

45: Multiple cutting boards badly scorred.

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



#### Establishment Information

Establishment Name: Texas Roadhouse #96

Establishment Number : 605204828

#### Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

- 2: (IN): An employee health policy is available.
- 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: Proper handwashing observed.

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: 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: Proper hot holding temperatures observed.
- 20: Proper cold holding temperatures observed.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: Consumer advisory located.
- 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.

# Establishment Information

Establishment Name: Texas Roadhouse #96 Establishment Number : 605204828

Comments/Other Observations (cont'd)

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

### Establishment Information

Establishment Name: Texas Roadhouse #96

Establishment Number # 605204828

Sources				
Source Type:	Water	Source:	Public	
Source Type:	Food	Source:	Sygma, Piatza	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

## Additional Comments