



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

94

Establishment Name Olive Garden Restaurant #173 Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 1711 N. Gallatin Rd. ☐ Temporary ☐ Seasonal
City Madison Time in 01:00 PM AM / PM Time out 02:20 PM AM / PM
Inspection Date 04/09/2024 Establishment # 605053120 Embargoed 0
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 360

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.)

| IN=in compliance | | | | | OUT=not in compliance | | | | | NA=not applicable | | | | | NO=not observed | | | | | COS=corrected on-site during inspection | | | | | R=repeat (violation of the same code provision) | | | | | | | | | | | |
|-------------------|----------------------------------|----------------------------------|----------------------------------|----------------------------------|--|--|--|--|--|-------------------|--|--|--|--|-----------------------|-----------------------|----|----------------------------------|----------------------------------|---|----------------------------------|-------------------------------------|--|---|---|--|--|--|--|--|--|-----------------------|-----------------------|-----------------------|-----------------------|-----------------------|
| Compliance Status | | | | | | | | | | | | | | | COS | R | WT | Compliance Status | | | | | | | | | | | | | | | COS | R | WT | |
| | IN | OUT | NA | NO | Supervision | | | | | | | | | | | | | | IN | OUT | NA | NO | Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods | | | | | | | | | | | | | |
| 1 | <input checked="" type="radio"/> | <input type="radio"/> | | | Person in charge present, demonstrates knowledge, and performs duties | | | | | | | | | | <input type="radio"/> | <input type="radio"/> | 5 | 16 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Proper cooking time and temperatures | | | | | | | | | | <input type="radio"/> | <input type="radio"/> | 5 | |
| | IN | OUT | NA | NO | Employee Health | | | | | | | | | | | | | | 17 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | Proper reheating procedures for hot holding | | | | | | | | | | <input type="radio"/> | | <input type="radio"/> |
| 2 | <input checked="" type="radio"/> | <input type="radio"/> | | | Management and food employee awareness, reporting | | | | | | | | | | <input type="radio"/> | <input type="radio"/> | 5 | | IN | OUT | NA | NO | Cooling and Holding, Date Marking, and Time as a Public Health Control | | | | | | | | | | | | | |
| 3 | <input checked="" type="radio"/> | <input type="radio"/> | | | Proper use of restriction and exclusion | | | | | | | | | | <input type="radio"/> | <input type="radio"/> | | 18 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | Proper cooling time and temperature | | | | | | | | | | <input type="radio"/> | <input type="radio"/> | | |
| | IN | OUT | NA | NO | Good Hygienic Practices | | | | | | | | | | | | | | 19 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Proper hot holding temperatures | | | | | | | | | | <input type="radio"/> | <input type="radio"/> | 5 |
| 4 | <input checked="" type="radio"/> | <input type="radio"/> | | <input type="radio"/> | Proper eating, tasting, drinking, or tobacco use | | | | | | | | | | <input type="radio"/> | <input type="radio"/> | 20 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | | Proper cold holding temperatures | | | | | | | | | | <input type="radio"/> | <input type="radio"/> | | | |
| 5 | <input checked="" type="radio"/> | <input type="radio"/> | | <input type="radio"/> | No discharge from eyes, nose, and mouth | | | | | | | | | | <input type="radio"/> | <input type="radio"/> | 21 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Proper date marking and disposition | | | | | | | | | | <input type="radio"/> | <input type="radio"/> | | | |
| | IN | OUT | NA | NO | Preventing Contamination by Hands | | | | | | | | | | | | | | 22 | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> | Time as a public health control: procedures and records | | | | | | | | | | <input type="radio"/> | <input type="radio"/> | |
| 6 | <input type="radio"/> | <input checked="" type="radio"/> | | <input type="radio"/> | Hands clean and properly washed | | | | | | | | | | <input type="radio"/> | <input type="radio"/> | 5 | | IN | OUT | NA | NO | Consumer Advisory | | | | | | | | | | | | | |
| 7 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | No bare hand contact with ready-to-eat foods or approved alternate procedures followed | | | | | | | | | | <input type="radio"/> | <input type="radio"/> | | 23 | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | | Consumer advisory provided for raw and undercooked food | | | | | | | | | | <input type="radio"/> | <input type="radio"/> | 4 | |
| 8 | <input checked="" type="radio"/> | <input type="radio"/> | | | Handwashing sinks properly supplied and accessible | | | | | | | | | | <input type="radio"/> | <input type="radio"/> | 2 | | IN | OUT | NA | NO | Highly Susceptible Populations | | | | | | | | | | | | | |
| | IN | OUT | NA | NO | Approved Source | | | | | | | | | | | | | | 24 | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | | Pasteurized foods used; prohibited foods not offered | | | | | | | | | | <input type="radio"/> | <input type="radio"/> | 5 |
| 9 | <input checked="" type="radio"/> | <input type="radio"/> | | | Food obtained from approved source | | | | | | | | | | <input type="radio"/> | <input type="radio"/> | | | IN | OUT | NA | NO | Chemicals | | | | | | | | | | | | | |
| 10 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | Food received at proper temperature | | | | | | | | | | <input type="radio"/> | <input type="radio"/> | 5 | 25 | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | | Food additives: approved and properly used | | | | | | | | | | <input type="radio"/> | <input type="radio"/> | | |
| 11 | <input checked="" type="radio"/> | <input type="radio"/> | | | Food in good condition, safe, and unadulterated | | | | | | | | | | <input type="radio"/> | <input type="radio"/> | | 26 | <input checked="" type="radio"/> | <input type="radio"/> | | | Toxic substances properly identified, stored, used | | | | | | | | | | <input type="radio"/> | <input type="radio"/> | | |
| 12 | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> | Required records available: shell stock tags, parasite destruction | | | | | | | | | | <input type="radio"/> | <input type="radio"/> | | | IN | OUT | NA | NO | Conformance with Approved Procedures | | | | | | | | | | | | | |
| | IN | OUT | NA | NO | Protection from Contamination | | | | | | | | | | | | | | 27 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | | Compliance with variance, specialized process, and HACCP plan | | | | | | | | | | <input type="radio"/> | <input type="radio"/> | 5 |
| 13 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | | Food separated and protected | | | | | | | | | | <input type="radio"/> | <input type="radio"/> | 4 | | | | | | | | | | | | | | | | | | | |
| 14 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | | Food-contact surfaces: cleaned and sanitized | | | | | | | | | | <input type="radio"/> | <input type="radio"/> | 5 | | | | | | | | | | | | | | | | | | | |
| 15 | <input checked="" type="radio"/> | <input type="radio"/> | | | Proper disposition of unsafe food, returned food not re-served | | | | | | | | | | <input type="radio"/> | <input type="radio"/> | 2 | | | | | | | | | | | | | | | | | | | |

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

| GOOD RETAIL PRACTICES | | | | | | | | | | | | | | | |
|----------------------------------|----------------------------------|---|--|---|-----------------------|----|----------------------------|---|---|--|----------------------------------|-----------------------|-----------------------|-----------------------|--|
| OUT=not in compliance | | | | COS=corrected on-site during inspection | | | | R=repeat (violation of the same code provision) | | | | | | | |
| Compliance Status | | | | COS | R | WT | Compliance Status | | | | COS | R | WT | | |
| Safe Food and Water | | | | | | | | Utensils and Equipment | | | | | | | |
| 28 | <input type="radio"/> | Pasteurized eggs used where required | | <input type="radio"/> | <input type="radio"/> | 1 | 45 | <input type="radio"/> | Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used | | <input type="radio"/> | <input type="radio"/> | 1 | | |
| 29 | <input type="radio"/> | Water and ice from approved source | | <input type="radio"/> | <input type="radio"/> | 2 | 46 | <input type="radio"/> | Warewashing facilities, installed, maintained, used, test strips | | <input type="radio"/> | <input type="radio"/> | 1 | | |
| 30 | <input type="radio"/> | Variance obtained for specialized processing methods | | <input type="radio"/> | <input type="radio"/> | 1 | 47 | <input type="radio"/> | Nonfood-contact surfaces clean | | <input type="radio"/> | <input type="radio"/> | 1 | | |
| Food Temperature Control | | | | | | | | Physical Facilities | | | | | | | |
| 31 | <input type="radio"/> | Proper cooling methods used; adequate equipment for temperature control | | <input type="radio"/> | <input type="radio"/> | 2 | 48 | <input type="radio"/> | Hot and cold water available; adequate pressure | | <input type="radio"/> | <input type="radio"/> | 2 | | |
| 32 | <input type="radio"/> | Plant food properly cooked for hot holding | | <input type="radio"/> | <input type="radio"/> | 1 | 49 | <input type="radio"/> | Plumbing installed; proper backflow devices | | <input type="radio"/> | <input type="radio"/> | 2 | | |
| 33 | <input type="radio"/> | Approved thawing methods used | | <input type="radio"/> | <input type="radio"/> | 1 | 50 | <input type="radio"/> | Sewage and waste water properly disposed | | <input type="radio"/> | <input type="radio"/> | 2 | | |
| 34 | <input type="radio"/> | Thermometers provided and accurate | | <input type="radio"/> | <input type="radio"/> | 1 | 51 | <input type="radio"/> | Toilet facilities: properly constructed, supplied, cleaned | | <input type="radio"/> | <input type="radio"/> | 1 | | |
| Food Identification | | | | | | | | Administrative Items | | | | | | | |
| 35 | <input type="radio"/> | Food properly labeled; original container; required records available | | <input type="radio"/> | <input type="radio"/> | 1 | 52 | <input type="radio"/> | Garbage/refuse properly disposed; facilities maintained | | <input type="radio"/> | <input type="radio"/> | 1 | | |
| Prevention of Food Contamination | | | | | | | | 53 | <input type="radio"/> | Physical facilities installed, maintained, and clean | | <input type="radio"/> | <input type="radio"/> | 1 | |
| 36 | <input type="radio"/> | Insects, rodents, and animals not present | | <input type="radio"/> | <input type="radio"/> | 2 | 54 | <input type="radio"/> | Adequate ventilation and lighting; designated areas used | | <input type="radio"/> | <input type="radio"/> | 1 | | |
| 37 | <input checked="" type="radio"/> | Contamination prevented during food preparation, storage & display | | <input type="radio"/> | <input type="radio"/> | 1 | Compliance Status | | | | YES | NO | WT | | |
| 38 | <input type="radio"/> | Personal cleanliness | | <input type="radio"/> | <input type="radio"/> | 1 | Non-Smokers Protection Act | | | | | | | | |
| 39 | <input type="radio"/> | Wiping cloths: properly used and stored | | <input type="radio"/> | <input type="radio"/> | 1 | 57 | <input type="radio"/> | Compliance with TN Non-Smoker Protection Act | | <input checked="" type="radio"/> | <input type="radio"/> | 0 | | |
| 40 | <input type="radio"/> | Washing fruits and vegetables | | <input type="radio"/> | <input type="radio"/> | 1 | 58 | <input type="radio"/> | Tobacco products offered for sale | | <input type="radio"/> | <input type="radio"/> | | | |
| Proper Use of Utensils | | | | | | | | 59 | <input type="radio"/> | If tobacco products are sold, NSPA survey completed | | <input type="radio"/> | | <input type="radio"/> | |
| 41 | <input type="radio"/> | In-use utensils; properly stored | | <input type="radio"/> | <input type="radio"/> | 1 | | | | | | | | | |
| 42 | <input type="radio"/> | Utensils, equipment and linens; properly stored, dried, handled | | <input type="radio"/> | <input type="radio"/> | 1 | | | | | | | | | |
| 43 | <input type="radio"/> | Single-use/single-service articles; properly stored, used | | <input type="radio"/> | <input type="radio"/> | 1 | | | | | | | | | |
| 44 | <input type="radio"/> | Gloves used properly | | <input type="radio"/> | <input type="radio"/> | 1 | | | | | | | | | |

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



Establishment Information

Establishment Name: Olive Garden Restaurant #173
Establishment Number #: 605053120

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) |
|-------------------------------|----------------|-----|---------------------------|
| High temperature dish machine | | | 203 |

Equipment Temperature

| Description | Temperature (Fahrenheit) |
|----------------------------|---------------------------|
| Reach in freezer For fryer | 18 |
| Dessert reach in freezer | 20 |
| walk in freezer | -15 |
| Walk in cooler | 37 |

Food Temperature

| Description | State of Food | Temperature (Fahrenheit) |
|---|---------------|---------------------------|
| zucchini In 2 door flat top reach in cooler | Cold Holding | 37 |
| Raw chicken in drawer cooler | Cold Holding | 38 |
| Five cheese on steam table one | Hot Holding | 149 |
| Meat ball on steam table 1 | Hot Holding | 162 |
| Cooked chicken on grill | Hot Holding | 169 |
| Cooked pasta at thermalizer | Hot Holding | 186 |
| Scoops in steam table water | Hot Holding | 134 |
| pasta in steam table 2 | Hot Holding | 38 |
| Whit sauce on ice bath line | Cold Holding | 40 |
| scallops in drawer cooler | Cold Holding | 40 |
| front of house prep cooler sliced tomatoes. | Cold Holding | 36 |
| Salad insalad to go reach in cooler | Cold Holding | 40 |
| cooling pasta in walk in cooler (11AM prep) | Cold Holding | 40 |

Observed Violations

Total # 3

Repeated # 0

6: Employee changed gloves during service
37: Minor debris build up cold plate freezer.
56: Inspection report out of date that is posted.

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Establishment Information

Establishment Name: Olive Garden Restaurant #173

Establishment Number : 605053120

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Employee illness policy posted in office,
- 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: See sources. No unapproved sources discovered during inspection.
- 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: Observed proper cooking of chicken
- 17: No food reheating for hot holding at time of inspection.
- 18: Observed proper cooling methods during inspection as well as already properly cooled noodles in walk in cooler
- 19: Observed proper hot holding
- 20: Observed proper cold holding at time of inspection
- 21: Observed proper date marking at time of inspection.
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 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: Paperwork fully available and filled properly. Reviewed proper product flow and corrective actions.
- 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

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Establishment Number : 605053120

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

Establishment Information

Establishment Name: Olive Garden Restaurant #173

Establishment Number #: 605053120

Sources

Source Type: Water

Source: Metro/municipal

Source Type: Food

Source: mclane , fresh mount

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments

Discussed missing ceiling tile over High temperature dish machine due to maintenance. Discussed replacing faded label on bulk powder with ladle at cook line.

HACCP records on site but part of new HACCP plan missing as well person in charge states they have not recently updated training log. Corrected on site.