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

SCORE

93L*		317	- 15F														
13		-															
					Sidelines Grill									O Fermer's Market Food Unit ent Ø Permanent O Mobile		Z	
Activess 232 Hutton Place, Suite 102					_	Ту	pe of	Establi	ishme	ent © Permanent O Mobile							
7001055					11		1 1						,				
City					Time								me o	ut <u>12:21</u> ; <u>PM</u> AM / PM			
Inspe	etic	n Da	te		11/04/2021 Establishment # 60522014	11		_		-	d L	)					
Purp	ose	of In	spect	ion	Routine O Follow-up O Complain	t		O Pr	elimin	ary		C	Cor	nsultation/Other			
Risk	Cat	egoŋ			O1 X2 O3		_	<b>O</b> 4						up Required O Yes 🕄 No Number of S		17	5
		R			ors are food preparation practices and employee ontributing factors in foodborne illness outbreat										tion		
					FOODBORNE ILLNESS R	ISK F	ACT	ORS	AND	PU	BLIC	HEA	ш	INTERVENTIONS			
12.1-	in e			lignat	ted compliance status (IK, OUT, HA, NO) for each numbered its		ltem									)	
104-	in çi	ompili	ance		OUT=not in compliance NA=not applicable NO=not observ Compliance Status		R	WT	Ē	recie	d on-	she dun	ng int	spection Rerepeat (violation of the same code provis Compliance Status		R	WT
1	IN	ουτ	NA	NO	Supervision					IN	out	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1		0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	22	6	0	0	Proper cooking time and temperatures	0	0	
2			NA	NO	Employee Health Management and food employee awareness; reporting	0	0		17	0	0	0	22	Proper reheating procedures for hot holding	0	0	9
_		ŏ			Proper use of restriction and exclusion	ŏ	ŏ	5		IN	ou	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
		OUT	NA	NO	Good Hygienic Practices			-		0	0		X	Proper cooling time and temperature	0		_
4	Š.	00			Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	0	0	5	19	80			0	Proper hot holding temperatures Proper cold holding temperatures	8	<u> </u>	
			NA		Preventing Contamination by Hands	1				X	8	ŏ	0	Proper date marking and disposition	1ŏ	ŏ	5
_	×	_		0	Hands clean and properly washed	0	-	5	22	0	0	8	0	Time as a public health control: procedures and records	0	0	
	×		0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	ľ		IN	out	NA	NO	Consumer Advisory			
8			NA	NO	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
9 3	嵐	0			Food obtained from approved source		0			IN	out	NA	NO	Highly Susceptible Populations		_	
10	0	0	0	24	Food received at proper temperature	0	0	5	24	0	0	88		Pasteurized foods used; prohibited foods not offered	0	0	5
11 2	_	0	80	0	Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	6	6	Ť		IN	our	NA	NO	Chemicais			
	_		NA	-	destruction Protection from Contamination	10	<u> </u>	4	25	0				Food additives: approved and properly used	0	0	
13 3	2	0	0	110	Food separated and protected	0	0	4	26	Ř	ŏ		J	Toxic substances properly identified, stored, used	ŏ	ŏ	5
14 )	ĸ	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	r na	NO	Conformance with Approved Procedures			
15	2	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	X		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Practices are preventive measures to c	ontro	1 104	. intr	oduc	tion		antho		s chemicals, and physical objects into foods.			
				_				ETA			_			, energiane, and huberen esterne into reserve			
				00	T=not in compliance COS=con									R-repeat (violation of the same code provision)			
_	_	OUT	_	_	Compliance Status Safe Food and Water	COS	R	WΤ			UT		_	Compliance Status	COS	R	WT
28	_		Paste	urize	d eggs used where required	0	0	1	4		_	Food a	nd no	Utensils and Equipment profood-contact surfaces cleanable, properly designed,	0	0	1
29 30	_				lice from approved source obtained for specialized processing methods	0	8	2	Ľ	•	<u> </u>	constru	cted,	and used	<u>ب</u>	4	'
30	_	OUT	vana	nce c	Food Temperature Control	10			4	6	<u>ہ</u>	Narew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
31					oling methods used; adequate equipment for temperature	0	0	2	4	_		Vonfoo	d-cor	ntact surfaces clean	0	0	1
32	-		Contr		properly cooked for hot holding	0		1	4	_	TUX O	-lot and	1 cold	Physical Facilities f water available; adequate pressure	0	0	2
33	•				thawing methods used	0	0		4	9	Õ l			stalled; proper backflow devices	0	0	2
34	_	-	Then	nome	eters provided and accurate	0	0	1	5	_	-			i waste water properly disposed	0	0	2
		0177			Food Identification		_		5	_				es: properly constructed, supplied, cleaned use properly disposed; facilities maintained	0	0	1
26	_	OUT	Food		offeties alwages heatings manipul paints in the	0			1 2				enen			~	1
35	,	0	Food	prop	erly labeled; original container; required records available	0	0	1			-		d fac	Stine installed maintained and clean	0		
	•	O OUT			Prevention of Feed Contamination		_		5	3 2	2	Physica		ilities installed, maintained, and clean		0	1
36	;	0 001 0	Insec	ts, ro	Prevention of Feed Contamination dents, and animals not present	0	0	2		3 2	8 I 0 /	Physica		entilation and lighting; designated areas used	0	0	1
36	;	0 007 0	Insec Cont	ts, ro amina	Prevention of Food Contamination dents, and animals not present ation prevented during food preparation, storage & display	0	0	2	5	3 2 4 c	<u>е</u> О / хит	Physica Adequa	ite ve	Administrative Items	0	0	1
36 37 38	; ; ;	0 007 0 0	Insec Conti Perso	ts, ro amina onal c	Prevention of Feed Contamination dents, and animals not present ation prevented during food preparation, storage & display leanliness	0 0 0	0 0 0	2 1 1	5	3 2 4 5	о ит 0	Physica Adequa	ite ve	Administrative Items	0	0	0
36	; ; ;	0 0 0 0 0 0 0 0	Insec Conti Perso Wipir	ts, ro amina onal o ng clo	Prevention of Food Contamination dents, and animals not present ation prevented during food preparation, storage & display	0 0 0	0	2 1 1 1 1	5	3 2 4 5	о ит 0	Physica Adequa	t pern	Administrative Items	0	0	1 0 WT
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36 37 38 39 40 41 41			Insec Contr Vipir Wash In-us Uten	ts, ro amina onal o ng olo hing f e ute sils, e	Prevention of Feed Contamination  dents, and animals not present  ation prevented during food preparation, storage & display  deanliness ths; properly used and stored ruits and vegetables  Proper Use of Utensils nsils; properly stored equipment and linens; properly stored, dried, handled	0 0 0 0 0 0 0 0	0 000 00	2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	5 5 5 5 5	3 2 4 C 5 6		Adequa Durrent Most re Compli	t permicent	Administrative Items Administrative Items Init posted Inspection posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act oducts offered for sale	O O YES	0 200 2000	1 0 WT 0
36 37 38 39 40 41 42 43			Insec Contr Perso Wipir Wash Wash Uten: Singli	ts, ro amina onal o ning fl e ute sils, e e-use	Prevention of Feed Contamination  dents, and animals not present  ation prevented during food preparation, storage & display  deanliness ths; properly used and stored ruits and vegetables  Proper Use of Utensils nsils; properly stored equipment and linens; properly stored, dried, handled /single-service articles; properly stored, used	0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	5 5 5 5	3 2 4 C 5 6		Adequa Durrent Most re Compli	t permicent	Administrative Items Administrative Items nit posted inspection posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act	O O VES	0 200 2000	1 0 WT 0
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36 37 38 39 40 41 42 43 44 5 5 5 5 7 5 7 5 7 7 7 7 7 7 7 7 7 7			Insec Conti Perso Wipir Wash Utens Singli Glow string string the ection	ts, ro amina onal o ng clo ning f e ute sils, e e-use es us t port most t port sils, e t port	Prevention of Feed Contamination  dents, and animals not present  ation prevented during food preparation, storage & display cleanliness ths: properly used and stored ruts and vegetables  Proper Use of Utensils nsils; properly stored equipment and linens; properly stored, dried, handled //single-service articles; properly stored, used ed properly  ations of risk factor items within ten (10) days may result in suspected its insight factor items within ten (10) days may result in suspected its insight factor items within ten (10) days may result in suspected its insight factor items within ten (10) days may result in suspected its insight factor items within ten (10) days may result in suspected its insight factor items within ten (10) days may result in suspected its insight factor items within ten (10) days may result in suspected its insight factor items within ten (10) days may result in suspected its insight factor items within ten (10) days may result in suspected its insight factor items within ten (10) days may result in suspected its insight factor items within ten (10) days may result in suspected its insight factor items within ten (10) days may result in suspected its insight factor items within ten (10) days may result in suspected its insight factor items within ten (10) days may result in suspected its insight factor items within ten (10) days may result in suspected its insight factor items within ten (10) days may result in suspected its insight factor items within ten (10) days may result in suspected its insight factor items within ten (10) days may result in suspected its insight factor items within ten (10) days may result in suspected its insight factor items within ten (10) days may result in suspected its insight factor items within ten (10) days may result in suspected its insight factor items within ten (10) days may result in suspected its insight factor items within ten (10) days may result in suspected its insight factor items within ten (10) days may result in suspected its insight f	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5	3 2 4 C 5 6		Durrent Most re Dompli Tobacc Tobacc Tobacc	t permit cent ance o pro co pro co pro ermit. I ceas	Administrative Items Administrative Items mit posted inspection posted Compliance Status Non-Smoker Protection Act with TN Non-Smoker Protection Act with Protection Act with TN Non-Smoker Protection Act with Protection A	O O YES O O O		0 Ir food icuous of this

PH-2267 (Rev. 6-15)	Free food safety training cla	isses are available each mon	RDA 629	
1192201 (Nev. 0-10)	Please call (	) 6157924318	to sign-up for a class.	104 025

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



#### Establishment Information

Establishment Name: Sidelines Grill Establishment Number #: 605220141

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.	

Varewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
Dish machine	Chlorine	50						
Sanitizing bucket	Bleach	200						

Equipment Temperature	
Description	Temperature (Fahrenheit)

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Mac cheese	Hot Holding	140				
Greens meat	Hot Holding	136				
Chili	Hot Holding	143				
Diced tomatoes prep	Cold Holding	39				
Lettuce prep	Cold Holding	39				
Raw chicken lower	Cold Holding	39				
Chicken	Cooking	166				
Ham lower prep	Cold Holding	39				
Salad prep Tomato lettuce	Cold Holding	39				
Glass unit dip	Cold Holding	40				
Noodles lower unit	Cold Holding	42				
Noodles lower unit	Cold Holding	40				
Alfredoleft outFrm wic	Cold Holding	45				
Baked potato wic	Cold Holding	45				
Raw beef wic	Cold Holding	46				

#### Observed Violations

Total # 3

Repeated # ()

20: Tcs items in wic were not maintaining temps of 41 or below. PIC stated that they will get the wic looked at.

47: Tops of equipment, and shelving, can use additional cleaning.

53: Hoods part above grill are missing. PIC said that part are on back order.

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



#### Establishment Information

Establishment Name: Sidelines Grill

Establishment Number : 605220141

#### 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 hand washing 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: See 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: (IN) All raw animal foods cooked to proper temperatures.

17: (NO) No TCS foods reheated during inspection.

18: (N.O.) No cooling of TCS foods during inspection.

19: See temps.

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 provided.

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: Signs posted.

58: N/a

\*\*\*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: Sidelines Grill

Establishment Number: 605220141

Comments/Other Observations (cont'd)

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

# Establishment Information Establishment Name: Sidelines Grill

Establishment Number # 605220141

Sources				
Source Type:	Water	Source:	CGAW	
Source Type:	Food	Source:	Sysco	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

## Additional Comments