

Address

Risk Category

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Local Goat New American Restaurant Remanent O Mobile Establishment Name Type of Establishment 2167 Parkway O Temporary O Seasonal Pigeon Forge Time in 10:37: AM AM / PM Time out 12:07: PM AM / PM 09/22/2021 Establishment # 605247959 Embargoed 0 Inspection Date **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Follow-up Required

Number of Seats 274

О3

RNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

117	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	d		O
	Compliance Status							WT
	IN	OUT	NA	NO	Supervisien			
1	1 嵐 0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	
IN OUT NA NO		NO	Employee Health					
2	2 0 0			Management and food employee awareness; reporting	0	0		
3	寒	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	0	286		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	黨	0		0	Hands clean and properly washed	0	0	
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	Ж	0	Required records available: shell stock tags, parasite destruction	0	0	
		OUT	NA	NO	Protection from Contamination			
13	Ŕ	0	0		Food separated and protected	0	0	4
14	0	X	0		Food-contact surfaces: cleaned and sanitized		X	5
15	Proper disposition of unsafe food, returned food not re-		0	0	2			

	Compliance Status							WT
	IN OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods							
16	凝	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	280	0	0	Proper reheating procedures for hot holding	窟	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	×	0	0	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	0	X	0		Proper cold holding temperatures	0	X	5
21	*	0	0	0	Proper date marking and disposition	0	0	
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23		0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	IN OUT NA NO Highly Susceptible Populations		Highly Susceptible Populations				
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	80	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

级 Yes O No

s, chemicals, and physical objects into foods.

L PRACTICES

		OUT=not in compliance COS=com	GOO			
		Compliance Status	COS		_	
	OUT		100			
28	0	Pasteurized eggs used where required	0	0	_	
29	Ō	Water and ice from approved source	0	0		
30	Variance obtained for specialized processing methods		0	0	Г	
	OUT Food Temperature Control					
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0		
32	0	Plant food properly cooked for hot holding	0	0	г	
33	0	Approved thawing methods used	0	0	г	
34	0	Thermometers provided and accurate	0	0	г	
	OUT	Food Identification				
35	0	Food properly labeled; original container; required records available	0	0	Г	
	OUT	Prevention of Food Contamination				
36	涎	Insects, rodents, and animals not present	0	0	Г	
37	328	Contamination prevented during food preparation, storage & display	×	0	Г	
38	245	Personal cleanliness	×	0	Г	
39	0	Wiping cloths; properly used and stored	0	0	г	
40	0	Washing fruits and vegetables	0	0	Г	
	OUT	Proper Use of Utensils				
41	120	In-use utensils; properly stored	0	0	Г	
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	黨		
43		Single-use/single-service articles; properly stored, used	200	0		
44	-0	Gloves used properly	0	0		

specti	ion	R-repeat (violation of the same code provision		_	
		Compliance Status	COS	R	WT
	OUT	Utensils and Equipment		_	
45	0	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	2%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 120	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	_ 0	0	

recent inspection report in a conspicuous manner. You have the right to request a h -14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320. (10) days of the date of the

09/22/2021

Signature of Person In Charge

Date Signature of Environme

09/22/2021

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 8654532787 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Local Goat New American Restaurant

Establishment Number #: |605247959

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 (Fahrenhelt)				
Autochlor Sani bucket- line	CI Quat	100 300					

Equipment Temperature	Temperature (Fahrenhei
Decomption	Temperature (Pamenner

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Chicken- grill	Cooking	168			
Cooked onions - warmer at 2 hr	Reheating	102			
Beer cheese- reheat @ 2 hr	Reheating	69			
Cooked mushrooms- reheat @ 2 hr	Hot Holding	110			
Parcooked potatoes - 2 hr	Cooling	73			
Salad- salad make	Cold Holding	40			
Fries - fryer warm	Hot Holding	143			
Sliced tomatoes end make	Cold Holding	38			
Sour cream - avantco	Cold Holding	48			
Sour cream- 2 avantco	Cold Holding	49			
Cheese grits- hot box	Hot Holding	172			
Mashed potatoes - prep	Hot Holding	148			
Sour cream retemp	Cold Holding	38			
Parm saucebulk- WIC	Cold Holding	39			

Observed Violations

Repeated #

4: Upon entering kitchen, an employee was eating food on line at stack of clean plates between salad and warmers.

Employee took food to rear of establishment to eat outside of prep areas.

- 14: Ceiling of ice machine is soiled with a black substance. I recommend PIC develop cleaning schedule and log for ice machine and daily log for dish machine sanitizer due to repetitive violation.
- 17: Cooked onions, mushrooms, beer cheese at warmer were removed from cold holding at 9am per PIC. At 11:10am, see temp chart. PIC reheated items to 165F in steamer and we discussed proper reheating. I recommend PIC keep log with reheating temperatures for these items to ensure proper reheating is conducted.
- 20: Two containers of sour cream at Avantco front expo at 48F. Employee states they were pulled from WIC at 10am and unit was turned on at that time. I discussed turning on unit with ample time for unit to cool before using for items in the morning. PIC moved sour cream to freezer to rapidly cool and allow unit to recover. I recommend PIC keep temperature log for cold holding items due to repetitive violation.
- 36: Flies are present in kitchen.
- 37: Employee bottled beverages are stored on in use tables at front make unit and salad make. PIC moved drinks from kitchen.
- 38: Employees with beards do not have facial hair coverings. Employees with hair do not have hair restraints. PIC instructed employees to apply hats and facial hair coverings and COS.
- 41: In use grate at fountain beverage station contains rust.
- 42: Utensils at clean storage rack contain label residue from previous use.
- 43: Single use cups are stored in black peppercorns and salt. PIC COS by removing cups.
- 53: Ceiling grates above jevo machine and dry storage rack are soiled with dust and buildup.

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Local Goat New American Restaurant

Establishment Number: 605247959

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.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Proper food handler 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: Food and water are received from an 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (IN) All raw animal foods cooked to proper temperatures.
- 18: Refer to food temperature table on page 2.
- 19: Refer to food temperature table on page 2.
- 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 disclosure and reminder are correctly provided 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:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Local Goat New American Restaurant			
Establishment Number: 605247959			
Comments/Other Observations (cont'd)			
Additional Comments (cont'd)			
See last page for additional comments.			

Establishment Information

Establishment Info	Lista alto tipasani	D 1						
Establishment Name: Establishment Number #	Local Goat New Americar	n Restaurant						
Establishment Number #: 605247959								
Sources								
Source Type:	Water	Source:	Sevier County Utility District					
Source Type:	Food	Source:	Reinhart, US Food					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comm	nents							
	/www.tn.gov/health/health formation upon inspection		dlaw.html for basic food safety fact sheets					