



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



***Establishment Information***

Establishment Name: Olive Garden Italian Restaurant #1751

Establishment Number #: 605200722

***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)
Bucket	QA	200	
Dish machine	Heat		192

***Equipment Temperature***

Description	Temperature ( Fahrenheit)
Reach in cooler (ric)fryer	34
Ric under stove	35
Ric under grill	37
Walk in cooler (wic)	37

***Food Temperature***

Description	State of Food	Temperature ( Fahrenheit)
Spaghtti	Cold Holding	40
Mac and cheese	Cold Holding	40
Diced toamtoes	Cold Holding	39
Meat sauce	Hot Holding	157
Salmon	Cold Holding	38
Spinach dip	Cold Holding	39
Pasta figoli soup	Reheating	187
Chicken Gnocchi	Hot Holding	169
Grilled chicken	Cooking	169
Ground beef	Cooking	179
Marsala 2 hrs	Cooling	43
Alfredo base 1.5 hrs	Cooling	63
Pasta	Cooling	35
Shell pasta	Cold Holding	41

### Observed Violations

Total # 4

Repeated # 0

34: No thermometer in reqch in freezer by fryers

41: Knives stuk between cooler and prep table

42: Salad bowls stacked wet on shelf over soup steam table

45: Severely grooved cutting board stored on counter across from fyers

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**Comments/Other Observations**

- 1: (IN): ANSI Certified Manager present.
- 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: Employees are washing hands when changing gloves. Employee washed hands after handling dirty dishes before handling clean dishes
- 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 info
- 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: See food temps
- 17: See food temps
- 18: See food temps
- 19: See food temps
- 20: See food temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Sliced tomatoes held in tilt timed out by salad cooler
- 23: Statement 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: Alfredo base and Marsala in cooling. Employee following HACCP plan. Review cooking and cooling logs. Employee was able to answer questions about plan.
- 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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## Sources

Source Type:	Food	Source:	MBM, Freshpoint
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Source Type:	Water	Source:	City
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Source Type: Source:

Source Type:	Source:
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Source Type:	Source:
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### ***Additional Comments***