

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



Establishment Information	
Establishment Name:	Local Goat
Establishment Number #:	605306346

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 High heat dishwasher	QA Heat	200	150

Equipment Temperature	
Description	Temperature (Fahrenheit)
Walk in cooler (raw)	38
Walk in cooler (produce)	38
Reach in cooler	39

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Raw hamburger (drawer)	Cold Holding	38
Cut leafy greens (low boy)	Cold Holding	40
Baked potato	Hot Holding	158
Ham (low boy)	Cold Holding	38
Raw chicken (low boy)	Cold Holding	38
Ribs (walk in cooler)	Cold Holding	38
Dairy (reach in cooler)	Cold Holding	39
Raw beef (walk in cooler)	Cold Holding	38
Lobster bisque	Hot Holding	157
Chicken wings (walk in cooler)	Cooling	70
Tuna	Cold Holding	0
Hamburger	Cooking	200

Observed Violations

Total # 1

Repeated # 0

14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.

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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: Good 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 from approved sources.
- 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: See temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: See temperatures.
- 19: See temperatures.
- 20: See temperatures.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 23: Advisory located 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:

***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: Reinhart

Source Type: Water Source: Public

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

Complaint called into Hamilton County Health Department on 5/13/2022 with concerns about condition of walk in freezer door, handsink water being too hot to properly wash hands, and hygiene policy allegedly not being enforced. Routine inspection conducted. Walk in cooler* doors in good repair, no walk in freezer present at establishment. Handsink water temperatures at all handsinks in food prep area in good, comfortable setting. All foodprep employees and wait staff were dressed appropriately, hygiene policy enforced.