

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



Establishment Information

Establishment Name: Jonathan's Grille

Establishment Number #: 605301546

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)
Dish Machine	Chlorine	50	
Triple Sink	Lactic Acid	1875	
Wiping Cloth Solution		1875	

Equipment Temperature

Description	Temperature (Fahrenheit)
All refrigeration @ 41°F. Product temperatures taken from each	

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Ham	Cold Holding	36
Cole Slaw (low boy)	Cold Holding	34
Wings (cooling drawer)	Cold Holding	41
Chicken (walk in)	Cold Holding	35
Ground Beef (cooling drawer cookline)	Cold Holding	35
Turkey	Cold Holding	38
Shrimp (walk in)	Cold Holding	38
Chicken Breast (walk in)	Cold Holding	38
Queso	Hot Holding	162
Chili	Hot Holding	162
Diced Tomatoes (wait station)	Cold Holding	37
Rice (jasmine 3hrs)	Cooling	56

Observed Violations

Total # 5

Repeated # 0

31: Proper cooling method not provided for Queso/Rice cooling in walk in cooler. Recommend ice baths for dense products (queso) and leave items uncovered/unwrapped (rice) until product is cooled to 41°F or below.

36: Fruit flies noted at bar area. Consult with pest control for proper and adequate abatement.

39: Wiping cloth solution soiled/dirty. Refill/replace as needed.

41: In use utensils stored in standing water.

47: Build up of food debris on pizza oven and can opener blade area.

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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: (IN) Observed employees washing hands as needed during inspection. Proper and adequate 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: (IN) Food products obtained 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.
- 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (IN) Proper cooling time/temperature noted on rice in walk in cooler. (Se food temperatures) Recommend leaving TCS foods uncovered during the cooling process to rapidly cool products (see violation 31).
- 19: (IN) TCS foods holding at 135°F or above. See food temperatures listed above.
- 20: (IN) TCS foods holding at 41°F or below. See food temperatures listed above.
- 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: (IN) Consumer advisory provided for raw or undercooked foods. Disclosure and reminder 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: (IN) Establishment does not allow smoking inside facility and is in compliance with the State of TN non-smokers protection act.
- 58: (IN) Tobacco products not sold at establishment.

***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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Source Type:	Source:
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Additional Comments