TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

63.90

FOOD SERVICE ESTA			BLISHMENT INSPECTION REPORT							ORE	ORE																	
ß	2.714 C																		\frown		1							
Establishment Name		ne	Texas Roadhouse #96 O Fermer's Market Food Unit Type of Establishment O Mobile											⊁	K													
Address 7016 Shallowford Rd.									1.33	AC UI	Coldu	isi in no		emporar	y 08	Seasonal		U										
City				03	3:2	0 F	PM	A	M/P	мт	me o	# 03:5	50 PI	Μ	AM / PM													
Inspe	ction	n Da	te		06/2	29/2	023	Establ	ishment	6 0	520482	_			Emba													
Purp	ose c	of Ins	spect	tion	Rout	ine		Follow-	up	c	Complaint			O Pr	elimir	ary		c	Cor	nsultation/O	ther							
Risk	Cate	gonj	/		01		8	R 2		c	3			O 4				F	-wolle	up Required	d O	Yes	氨 No)	Number o	f Seats	34	8
Risk Factors are food preparation practices and employee behaviors most com as contributing factors in foodborne illness outbreaks. Public Health Int															and Prev	ention												
		(Ma	rk de	algae	ted comp	diance st	tatus (IM													INTERVE			uct points	for categ	ory or subc	ategory	,	
IN-	in car					t in comp	pliance	NA=not	applicable		=not observ	ed	R	cc						pection		R=repeat	t (violation		ne code prov	vision)		WT
	N C	DUT	NA	NO				Supervi					-		F	IN		r NA	NO					me/Tem	perature		-	
1 1	8	0	_	_		in charg		ent, demo	nstrates	s knowled	ige, and	0	0	5	16	0	0			Proper coc				CS) Fee	da	-		
			NA	NO			En	ployee								ŏ	ŏ		X	Proper reh	eating pr	rocedure	es for hot	t holding		ŏ	00	5
2 3 5	_	허			<u> </u>			employeen and exc		ness; reș	porting	6	0	5		IN	001	r na	NO	Cooling			lealth C		d Time a	•		
Ť	N C	_	NA					ygienic								0	0			Proper coo	ling time	and ter	mperatur				0	
4		응						drinking, s. nose, a				0	0	5	19		8	0	0	Proper hot Proper colo							0	
	N C		NA	NO				Contami rly wash		by Han	ds		0	_	21	12	0	0	-	Proper dat						0	0	Ŷ
_		ŏ	0	ŏ	No bare	hand o	ontact v	vith ready		foods or	approved	ō	ŏ	5	22	0	0	100		Time as a					nd records	• •	0	
8	K	0				e proces ashing s	inks pro	perly sup			sible	0	0	2	23	IN X	00	_	NO	Consumer			er Advis ed for rav		fercooked	0	0	4
9 1	K.	0		NO			from app	proved a	ource				0		-	IN	OUT	_	NO	food	Highly 1	Suscep	tible Pa	pulation	19	+		
10 11	0	8	0	20				r temper , safe, an		ilterated		8	0	5	24	0	0	83		Pasteurize	d foods (used; pr	ohibited (foods not	offered	0	0	5
	_	ō	X	0		d record		able: she			asite	0	ō			IN	out	NA	NO			Che	micals			+		
				NO		Pro		n from C	Contami	ination					25	0	<u>o</u>	X		Food addit							2	5
13) 14)		허	8			eparated ontact si		cleaned	and san	nitized			0	4 5	26	彩 IN		r na	NO	Taxic subs				a stored,		-	0	
15 (0		·	Proper served	dispositi	ion of ur	nsafe foo	d, return	red food	not re-	0	0	2	27	0	0	×		Compliance HACCP pla		ariance,	specializ	ed proce	ss, and	0	0	5
				God	d Reta	il Prac	tices	are pre	ventive	e meas	ures to c	ontro	l the	intr	oduc	tion	of	patho	gens	, chemic	als, an	d phys	ical obj	jects in	to foods.			
															L PR			8										
	_	_		00	T=not in	Co	mpliar	nce Sta			COS=com		R								Complia	ance S	Itatus		de provision		R	WT
28					ed eggs	used wh	nere requ		ater				0		4		NUT K	Food a	nd no	nfood-conta			ulpment anable, pr		isigned,	0	0	1
29 30					d ice fron obtained			roe processir	ng metho	ods		8	0	2	\vdash	+				and used			land mark					
		DUT				Food	Tempe	rature (Control			_				46 O Warewashing facilities, installed, maintained, used, test strips 47 O Nonfood-contact surfaces clean						nps	0	0	1			
31		•	contr		oling me	mods us	sed; ade	iquate eq	quipment	t for tem	perature	0	0	2	H	0	TUK				Physic	al Faci				Ť		
32	_				thawing			holding					0	1	4	_	-			water avail talled; prop							0	2
34		0	<u> </u>		eters pro	wided an	nd accu					ō	ō	1	5	0	0	Sewag	e and	waste wate	er proper	1y dispo	sed			0	0	2
35	_	о О	Food	i prog	erlv labe			ntificat		records a	wailable	0	0	1	5	_				is: properly use properly						0	0	1
		TUC			,		-	ed Com				-	-	-	5		_		·	lities installe						0	0	1
36		0	Insec	cts, ro	odents, a	ind anim	halis not	present				0	0	2	5	4 1	嵐 /	Adequ	ate ve	ntilation an	d lighting	r, desigr	nated are	as used		0	0	1
37		0	Cont	amin	ation pre	vented o	during fo	od prepa	aration, s	storage &	display	0	0	1		0	TUK				Adminis	trative	Items					
38 39	_	-			cleanline oths; pro		od ond r	bood				0	0	1	5					nit posted inspection p	noctad						0	0
40		0			ruits and	i vegetal	bles						ŏ		Ľ	× 1 ·	<u> </u>	10.05.11	oen.	C	omplia							WT
41		0	in-us	e ute	nsils; pro			e of Ute	nsils			0	0	1	5		- (Compli	ance	with TN No				ion Act			0	
42								operly st properly			led		0		5	8				ducts offere oducts are :			vey comp	keted		0	0	0
44	_				ed prop								ŏ		-													
																				Repeated vi e. You are re								
	er and	d por	st the	most	recent in	spection	report in	a conspie	cuous ma	mmer, You		aht to r	eques							iling a writte								
Ţ	7	L	h	1.	R-	e0	\mathbf{N}				06/2			3						/						06/2	29/2	2023
Sign					Charge								-	Date	Si	gnati	ire o	Envir	onthe	ntal Health	h Specia	alist						Date
_	**** Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice ****																											

PH-2267 (Rev. 6-15)	Free food safety training ck	RDA 629		
(Net. 0-10)	Please call () 4232098110	to sign-up for a class.	nDr 013

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Texas Roadhouse #96 Establishment Number #: 605204828

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	Lactic acid	720						
Dish machine	Chlorine	100						

Equipment Temperature	
Description	Temperature (Fahrenheit)

Food Temperature		
Decoription	State of Food	Temperature (Fahrenheit)
Sour cream	Cold Holding	40
Raw steak	Cold Holding	40
Raw ground beef	Cold Holding	40
Raw chicken	Cold Holding	40
Raw salmon	Cold Holding	40
Cooked pasta	Cold Holding	40
Sliced cooked onions	Hot Holding	157
Sliced tomatoes	Cold Holding	40
Raw shrimp	Cold Holding	40
Mashed potatoes	Hot Holding	155
Hard boiled eggs	Cold Holding	40
Raw chicken #2	Cold Holding	40
Cooked pasta	Cooling	57
Rice	Cooling	50

Observed Violations

Total # 2

Repeated # ()

45: Cutting board heavily scorred.

54: Employee beverages and cell phone stored on food prep surfaces.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Texas Roadhouse #96

Establishment Number : 605204828

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: Employee illness policy located.

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 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 obtained from 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.
- 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 cooking temps observed.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Proper cooling observed with cooked pasta and rice.
- 19: Proper hot holding temperatures observed.
- 20: Proper cold holding temperatures observed.
- 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 located.
- 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.

Establishment Information

Establishment Name: Texas Roadhouse #96 Establishment Number : 605204828

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Texas Roadhouse #96

Establishment Number #: 605204828

Sources			
Source Type:	Water	Source:	Public
Source Type:	Food	Source:	Signa
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments