TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

		F. C.																	10		^	
Establ	shme	int Na		Gril	Ishac	ck Fr	ies an	ıd Burç	gers (Germa	ntow	vn)					Fatabli		 Farmer's Market Food Unit Permanent O Mobile 	11			
Address			1725 5TH AVE NORTH Type of Establishment O motion Seasonal											L	/							
City			Nas	hville	e			Time	n 03	3:4	5 F	PM	A	u/P	M Th	ne oi	ат. 03:50: <u>PM</u> АМ/Р					
,		Seek.o.		04/	12/	202	4 50	ablichmen	6052601													
			ORo			し Esta		O Complain			_	elimir	-	a =		Cor	nsultation/Other			_		
Risk Category			010011	01	Gune		\$122	n op	03			04	-	,					in Number of S	loats	15	
1005.0	Risk Category O1 1 03 O4 Follow-up Required O Yes 10 Number of Seats 15 Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.																					
			88 0	ontri	buting	facto						_						control measures to preven INTERVENTIONS	t iliness or injury.			
	(*	lark d	esignat	ted co	npliance	e status												ach item as applicable. Deduct poin	ts for category or subcat	gery.)	
IN=in	comp	liance		OUT-			e NA=n liance S	not applicabi Status	le NO=not obser	ved COS	R		>s=∞	rrecte	d on-s	site duri	ng ins	Compliance Status	on of the same code provisi	on) COS	R	WT
IN	ou	T NA	NO				Super	rvision						IN	ουτ	NA	NO	Cooking and Reheating of	· · · · · · · · · · · · · · · · · · ·			
1 1					n in cha ms duti	ies			s knowledge, and	0	0	5		0	-			Control For Safety (Proper cooking time and temperat	tures	0	0	
2 1			NO	Mana	gement	_	_	oo Hoalth wee aware	ness; reporting	0	0	_	17	0	0	0	×	Proper reheating procedures for h Cooling and Holding, Date M		0	0	•
2)] 3)]	0			Prop	er use of	f restric	tion and	exclusion		0	0	5		IN	OUT	NA	NO	a Public Health				
4 X			NO	Prop	er eating			nic Practi		0	0		18		0	0 夏	-	Proper cooling time and temperati Proper hot holding temperatures	ure	0	응	
4 X	0		0		scharge	from e	yes, nose	e, and mou	<i>.</i> th	ŏ	ŏ	5	20	12	0	0		Proper cold holding temperatures	÷.*	ő	š	5
6	_	T NA			s clean	and pro	operly was	shed	by Hands	0	0		22	_	0	0 第	-	Proper date marking and dispositi Time as a public health control: pr		0	0	
7 🗿			0	altern	ate proc	cedures	s followed	1	foods or approved	0	0	5		IN	-	NA	NO	Consumer Adv	lsory	-	-	_
8 X	(O 00		NO	-			Annrove	d Source	nd accessible	0	0	2	23	×	0	0		Consumer advisory provided for n food	aw and undercooked	0	0	4
9 ∑ 10 C	0	0	1524	Food	obtaine	d from	approved oper temp ion, safe,	source perature			0			IN	OUT	-		Highly Susceptible I				_
11 2			1000	Food	in good	condition	on, safe,	and unadu	ulterated tags, parasite	0	0	5	24	-	0	×	_	Pasteurized foods used; prohibite		0	0	5
12 O		1000	O NO	destr	uction			n Contam		0	0		25	IN O	OUT			Chemical Food additives: approved and pro	-	0		
13 📡 14 🔊	0	0		Food	separat	ted and	protected	d		_	0		26	民	0			Toxic substances properly identified	ed, stored, used	ŏ	ŏ	5
14 8		0	1	_				ed and sar food, return	nitized ned food not re-	0		5	-	_	-	NA	_	Conformance with Appro Compliance with variance, special	land and and and	0		
15 筼	0			serve						0	0	2	21	0	0	黨		HACCP plan		0	9	5
			Goo	od Re	tail Pr	actice	s are p	reventiv	e measures to c	ontro	l the	intr	oduc	tion	of	patho	gens	, chemicals, and physical o	bjects into foods.			
			01	Tread	n compli	0000			COS=con				L PR			3		Burenaut distation of	the same code provision)			
	00	-		1-194.1		Compl	iance S ood and		000-00		R		Ê		UT	_	_	Compliance Status Utensils and Equipme		COS	R	WT
28	0	Pas			s used v	where r	required	water		0	0	1	4		o F			nfood-contact surfaces cleanable,		0	0	1
29 30	0	Var				pecializ	ed proces	ssing meth		8	0	2	\vdash	+	-			and used g facilities, installed, maintained, u	sed test strins	0	0	1
	OU	Dro	per co	olina n				 Control equipment 	t for temperature					_	_			tact surfaces clean	ana, mar an pa	0	0	1
31	0	con	trol							0	0	2			UT			Physical Facilities	**			
32	0	App	roved	thawir	ng meth	ods use		g		8	Ō		4	9	O F	Plumbir	ng ins	water available; adequate pressur stalled; proper backflow devices	re	0	0	2
34	0	-	mom	eters p	rovided		courate	ation		0	0	1	5		-			waste water properly disposed is: properly constructed, supplied, i	cleaned	00	0	2
35	0	Foo	d prop	xerfy la	beled; o	niginal	container	; required	records available	0	0	1	5	_	_			use properly disposed; facilities ma		0	0	1
	OU	-						ontamina	tion					_	-			lities installed, maintained, and cle		0	•	1
36	0	Inse	ects, ro	dents	, and an	imals n	ot presen	nt		0	0	2	5	4	0 /	Adequa	te ve	ntilation and lighting; designated a	reas used	0	0	1
37						d durin	g food pre	eparation,	storage & display	0	0	1			UT			Administrative items	•			
38	-		sonal o			used ar	nd stored			0	0	1	5					nit posted inspection posted		0	응	0
40		War			nd vege	etables	Use of U			0	0			-	_			Compliance Status Non-Smokers Protection	ction Act	YES	NO	WT
41	0	In-u			properly	stored					0		5	7				with TN Non-Smoker Protection Ar		X	ु	
42 43	0	Sing	gle-use	e/singl	e-servic			rstored, dri rly stored,	ied, handled used	0	0	1	5	8 9				ducts offered for sale oducts are sold, NSPA survey con	npleted	0	00	0
44			ves us								0											_
service	Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous namer and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this																					
									711, 68-14-715, 68-14-			e a filê	anng i	ogard	ing th	vs repo	ic by f	ning a written request with the Comm	saloner within ten (10) days	OF the	cate	01095
04/12/2024						\sum	()4/1	.2/2	024												
Signat	ure o	f Per	son In	Char	ge				-		(Date	Si	gnatu	ire of	Envir	onme	ental Health Specialist				Date
	**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****																					
PH-226	PH-2267 (Rev. 6-15) Free food safety training classes are available each month at the county health department. Please call () 6153405620 to sign-up for a class.																					

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(Nev. 0-10)	Please call () 6153405620	to sign-up for a class.	nDr o

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Grillshack Fries and Burgers (Germantown) Establishment Number #: 605260174

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)							

Equipment l'emperature	
Description	Temperature (Fahrenheit)

ecoription	State of Food	Temperature (Fahrenheit

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Comments/Other Observations		
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"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:	Source:	

Additional Comments