TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Old Gilman Grill Establishment Name					Type of Establishment O Farmer's Market Food Unit O Mobile							\succ	K				
Address					216 W 8th St				_	Ту	pe of	Establ	ishme	O Temporary O Seasonal		J	
Address					11	·3	ΩΔ	M					ut 12:30; PM AM / PM				
													me o	at 12.00; 1111 AM7PM			
	Inspection Date 05/13/2021 Establishment # 605255153										nd C			L			
Pur	pose	of In	spect	tion	Routine O Follow-up O Complaint			O Pr	elimir	hary		C	Cor	nsultation/Other		10	
Ris	k Ca	tegor			O1 322 O3	baba		04	-					up Required O Yes 🕱 No Number of S		19	2
					ers are food preparation practices and employee ontributing factors in foodborne illness outbreak										ion		
					FOODBORNE ILLNESS RI												
(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.) IN=in compliance OUT=not in compliance NA=not applicable NO=not observed COS=corrected on-site during inspection R=repeat (violation of the same code provision)																	
_			_	_	Compliance Status	cos	R		Ē	-				Compliance Status	COS	R	WT
			NA	NO	Supervision					IN	001	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	×				Person in charge present, demonstrates knowledge, and performs duties	0	0	5		12	0	0		Proper cooking time and temperatures	0	0	5
2		OUT	NA	NO	Employee Health Management and food employee awareness, reporting	0		_	17	0		0		Proper reheating procedures for hot holding Cooling and Holding, Date Marking, and Time as	Ö	0	
3	黨	0			Proper use of restriction and exclusion	0	0	5		IN	001	NA	NO	a Public Health Control			
4	IN YY	OUT	NA		Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	0	0			0	0	8		Proper cooling time and temperature Proper hot holding temperatures	0	읭	
5	2	ŏ			No discharge from eyes, nose, and mouth	ŏ	ŏ	5	20	125	0	0	Ŭ	Proper cold holding temperatures	0	0	5
6			NA		Preventing Contamination by Hands Hands clean and properly washed	~	0		21	122	0		0	Proper date marking and disposition	0	0	
7	直区	0	0		No bare hand contact with ready-to-eat foods or approved	0	0	5	22	0	0	X		Time as a public health control: procedures and records	0	0	
'		0	-	•	alternate procedures followed Handwashing sinks properly supplied and accessible		0	_		IN	out	Consumpts and its any and indian must and up domination d					
-	ÎN	OUT	NA	NO	Approved Source			-	23	12	0	0		food	0	0	4
	8		0	-	Food obtained from approved source Food received at proper temperature	0	0			IN	001	-	NO	Highly Susceptible Populations			
11	×	ŏ	Ŭ		Food in good condition, safe, and unadulterated	ŏ	ŏ	5	24	0	0	X		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0	0	X	0	Required records available: shell stock tags, parasite destruction	0	0			IN	ou	NA	NO	Chemicals			
43			NA	NO	Protection from Contamination	~			25	0	0	X	J	Food additives: approved and properly used	0	2	5
13	足	0	8		Food separated and protected Food-contact surfaces: cleaned and sanitized		0		20			NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	-	0	
	_	0	-		Proper disposition of unsafe food, returned food not re- served	-	0	2	27	0	0	8		Compliance with variance, specialized process, and HACCP plan	0	0	5
_									_	-	-	-					
				Goo	d Retail Practices are preventive measures to co								gens	s, chemicals, and physical objects into foods.			
				00	Finot in compliance COS=corre	GOO						5		R-repeat (violation of the same code provision)			
			_		Compliance Status		R		Ē					Compliance Status	COS	R	WT
	28	OUT		eurize	Safe Feed and Water d eggs used where required	0	0	1			TUX	ood a	nd no	Utensils and Equipment profood-contact surfaces cleanable, properly designed,	-		
- 2	29	0	Wate	er and	ice from approved source	0	0	2	constructed, and used			0	0	1			
-2	30	OUT		ince o	btained for specialized processing methods Food Temperature Control	0	0	1	4	6	٥Ņ	Varew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
	31	0			ling methods used; adequate equipment for temperature	0	0	2	47 O Nonfood-contact surfaces clean			0	0	1			
	32	-	Contr		properly cooked for hot holding	-	0	1		OUT Physical Facilities 48 O Hot and cold water available; adequate pressure				0		2	
_	33				having methods used	ŏ		1	_					stalled; proper backflow devices			2
;	34	0 OUT		mome	ters provided and accurate Food Identification	0	0	1						waste water properly disposed			2
,	35	_	_			~	0	1	-	51 O Toilet facilities: properly constructed, supplied, cleaned 52 O Garbage/refuse properly disposed; facilities maintained					0	1	
_	50	OUT	F 000	s prop	Prevention of Feed Contamination	0	9	'		Salagerrense property disposed, factures maintained Salagerrense property disposed, factures maintained Salagerrense property disposed, factures maintained				0	0		
	36	-	Inser	ots no	dents, and animals not present	0	0	2	-	_	_			entilation and lighting; designated areas used	0	0	1
	37	-	-				0	1	H	-	TUC			Administrative Items	-	-	
		0			tion prevented during food preparation, storage & display	0		-			_	_			-		
	38 39	-			leanliness ths; properly used and stored	0	0	1		_				nit posted inspection posted	0	응	0
_	10	0	Was		uits and vegetables			1	É	Compliance Status Y				YES		WT	
_	11	OUT	_	o udo	Proper Use of Utensils Isils; properly stored	~	0	-		7	_	Someli	2000	Non-Smokers Protection Act with TN Non-Smoker Protection Act	24	~	
4	12	0	Uten	sils, e	quipment and linens; properly stored, dried, handled	0	0	1	5	8		obacc	o pro	ducts offered for sale	0	0	0
	13 14				/single-service articles; properly stored, used		8		5	9	I	tobac	co pr	roducts are sold, NSPA survey completed	0	0	
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 conspicuou										icuour							
		nd po .C.A.		most ns 68.	recent inspection report in a conspicuous manner. You have the rig 14-703, 00-14-709, 88-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-71			t a he	ring	regard	ting th	is repo	rt by f	filing a written request with the Commissioner within ten (10) days	of the	date	of this
1		7	1		\checkmark			1			Q.		J	S Pla)E /1	210	000
6	Ž		~	$\neg \epsilon$	05/1	13/2	_	_	-	Ć	7	4	•	-)5/1	.3/2	
ଧ୍ୟ	natu	re of	rers	onin	Charge **** Additional food safety information can	be fo		Date on ou		-				ental Health Specialist ealth/article/eh-foodservice ****			Date
					a second reading and a manufactor of the			NP8					1.000				

PH-2267 (Rev. 6-15)	Free food safety training class	RDA 629		
(17220) (1011. 0-10)	Please call () 4232098110	to sign-up for a class.	101.023

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Old Gilman Grill Establishment Number #: 605255153

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 Dish Machine	QA Hot Water	300	191						

Equipment Temperature	
Description	Temperature (Fahrenheit)
All refrigeration @ 41*F or below.	

State of Food	Temperature (Fahrenheit)	
Cooking	162	
Cold Holding	36	
Cold Holding	37	
Cold Holding	35	
Cold Holding	34	
Cold Holding	40	
Cold Holding	38	
Cold Holding	40	
Cold Holding	37	
Cold Holding	39	
Cold Holding	37	
Hot Holding	170	
	Cooking Cold Holding Cold Holding Cold Holding Cold Holding Cold Holding Cold Holding Cold Holding Cold Holding Cold Holding	

Observed Violations

Total # 2

Repeated # ()

39: Wet wiping cloths stored on working surfaces and not in sanitizer solution. 53: Walls dirty in keg cooler unit.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Name: Old Gilman Grill

Establishment Number : 605255153

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 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.

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: (NÁ) 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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 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. Reminder provided on menu. Discussed provided
- disclosure on menu when menus are re-printed.
- 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.
- 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.

Establishment Information

Establishment Name: Old Gilman Grill

Establishment Number : 605255153

Comments/Other Observations (cont'd)

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

Establishment Information Establishment Name: Old Gilman Grill Establishment Number #: 605255153

Sources			
Source Type:	Food	Source:	Approved sources noted
Source Type:	Water	Source:	Public
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments