



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



***Establishment Information***

Establishment Name: Longhorn Steakhouse #5435

Establishment Number #: 605225392

***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	Cl	100	

***Equipment Temperature***

Description	Temperature ( Fahrenheit)
Ric Steak	37
Wic	34
Wif	0

***Food Temperature***

Description	State of Food	Temperature ( Fahrenheit)
Steak	Cold Holding	39
Chicken raw	Cold Holding	41
Sliced tomatoes	Cold Holding	41
Diced tomatoes	Cold Holding	41
Salmon Raw	Cold Holding	38
Grilled chicken	Cooking	167
Chopped steak	Cooking	178
Mashed potatoes	Hot Holding	167
Baked potato	Hot Holding	161
Fried chicken	Cooking	199
Rice wic sheet pan 2.5 hrs	Cooling	55
Potato soup	Hot Holding	151
Lobster tail	Cold Holding	38
Ribs Out of oven	Cooking	191

### Observed Violations

Total # 5

Repeated # 0

34: Thermometer being used to monitor cooling is out of calibration.

Thermometer replaced

35: Squeeze bottles and shakers by grill not labeled

39: Wet wiping cloth stored in bucket in prep area not in sanitizing solution

42: Dishes stacked wet on shelf in dish area

45: Severely grooved cutting boards

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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: Employee washed hands after handling raw meat several times during inspection. Employee washed hands when changing gloves. Employee washed hands after handling dirty dishes
- 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: See source info
- 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: See food temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: See food temps
- 19: See food temps
- 20: See food temps
- 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: Statement 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.***

Establishment Name:	Longhorn Steakhouse #5435
Establishment Number #:	605225392

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Source Type:	Water	Source:	City
Source Type:	Food	Source:	McLane, Freshpoint
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Source:	City
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Source: McLane, Freshpoint

Source:

Source:

Source: