



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
89

Establishment Name: Burger + Grain
Address: 4900 Centennial Blvd
City: Nashville
Inspection Date: 04/26/2024
Establishment #: 605321433
Embargoed: 1
Risk Category: 03
Number of Seats: 140

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.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS
(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.)

Table with 2 main sections: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 2 main sections: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act.

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.

Signature of Person In Charge: [Signature] Date: 04/26/2024
Signature of Environmental Health Specialist: [Signature] Date: 04/26/2024

Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice

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 FOOD INSPECTION DATA



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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)
3 compartment sink	Quarternary	300	
High-temperature dishwasher	Heat	158	

Equipment Temperature

Description	Temperature (Fahrenheit)
Pantry lowboy cooler	41
Prep cooler 1	40
Prep cooler 2	38
Prep cooler 3	42

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Pimento cheese in pantry cooler	Cold Holding	40
Tataki seared tuna in pantry lowboy cooler	Cold Holding	41
Ribeye in Dry aging coolers	Cold Holding	37
Raw pork chop on prep cooler 1	Cold Holding	40
Sliced tomato on prep cooler 2	Cooling	45
Pre-cooked beef in prep cooler 2	Cold Holding	40
Sumac yogurt on prep cooler 3	Cold Holding	37
Lobster cream sauce on grill	Hot Holding	157
Raw marinated half chicken in grill cooler	Cold Holding	39
Blanched fries cooked 2 hours ago on speed rack	Cooling	69

Observed Violations

Total # 4

Repeated # 0

6: Observed employee drink on prep line, then put on gloves to resume prep without washing his hands. Corrective Action: Person in charge was notified and employees were trained in proper hand hygiene.

21: Cooked dumpling mix in walk-in cooler dated 4/18. Corrective Action: Embargoed 1 lbs.

22: Time as a Public Health Control policy and procedures have not been physically recorded, nor do foods on ice bath kept for 4 hour rotation have clear start and end times. Corrective Action: Person in charge created Time as a Public Health Control policy for items.

37: Employee drink observed without lid and straw. Additionally, employee drink stored above clean dishware on drying rack.



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: An employee health policy is posted on-site. Staff is aware of reportable symptoms and illnesses.
- 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.
- 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 information.
- 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: Proper cooking time and temperatures were not observed during the time of inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Observed proper cooling time and temperatures. Temperatures recorded on report.
- 19: Observed proper hot holding. Temperatures recorded on report.
- 20: Observed proper cold holding temperatures. Temperatures recorded on report.
- 23: Verified consumer advisory on menu. Disclosure and reminder are marked 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.

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Sources

Source Type: Food Source: Chef's Warehouse, Off the Dock,

Source Type: Water Source: Metro

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments