

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



Establishment Information

Establishment Name: Olive Garden Italian Restaurant #1751

Establishment Number #: 605200722

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)
Bucket Ecolab	QA Heat	200	170

Equipment Temperature

Description	Temperature (Fahrenheit)
Under stove cooler	36
Line ric	38
Traulsen ric	36
Wic	36

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Spaghetti	Cold Holding	38
Shrimp	Cooking	150
Cheese ravioli	Cold Holding	39
Shrimp raw	Cold Holding	38
Chicken raw	Cold Holding	37
Calamari	Cold Holding	39
Meat sauce	Reheating	192
Mac and cheese	Cold Holding	38
Fried chicken	Cooking	198
Grilled chicken	Cooking	202
Zuppa Toscana	Cooling	54
Alfredo Base	Cooling	41
Milestrone	Cooling	61
Mushrooms	Cooling	88
Lasagna	Cold Holding	38

Observed Violations

Total # 3

Repeated # 0

41: Tongs laying down in cut lemons in servers area

42: Pans stacked wet on shelf over 3 comp sink

53: Food debris under equipment and dirty water standing on floor in kitchen

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Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Discussed policy with pic
- 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: Employees are washing hands when changing gloves. Employee washed hands after handling dirty dishes and before handling clean 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: See food temps
- 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: Sliced tomatoes in salad cooler held in tphc
- 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: Employee making suces is following the HACCP plan and is very knowledgeable of the plan.
- 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:	Water
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Source:	City
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Source Type:	Food
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Source: McLane

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments