TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

and and						02 2017							20			<u> </u>			
Establi	shmer	t Name	l	_onghorn Steal	khouse Bar ‡	#5435				_	Tun	ve of F	Establi	shme	Farmer's Market Food Unit Ø Permanent O Mobile	10			
Address			3	355 Pleasant Grove Rd. Type of Establishment O motion O Seasonal												/			
City			N	Nount Juliet		Time in	02	2:2	0 F	M	A	M/P	M Tir	ne ou	и 02:44:РМ АМ/РМ				
Inspect	ion Da	rte	Ċ	04/01/2024	Establishment #							d 0							
		spection			Follow-up	O Complaint		,	O Pre			_		Cor	nsuitation/Other				
Risk C	itegor	v	3	i£1 O	2	03			04		-		Fo	ilow-	up Required O Yes 🕱 No	Number of S	eats		
	-	isk Fac											repo	rtec	to the Centers for Disease Contro control measures to prevent illness	and Prevent		_	
		-		intributing factors i										_	INTERVENTIONS	s or injery.			
Illuio				el compliance status (IN, OUT=not in compliance		NO=not observe		tens			_				ach item as applicable. Deduct points for cat pection R=repeat (violation of the s				
194-11	compli	ance	_		ce Status		cos	R			ecter	u on-si	ne dun	-sg in s	Compliance Status		cos	R	WT
IN	OUT	NA N			Supervision						IN	OUT	NA	NO	Cooking and Reheating of Time/Te Control For Safety (TCS) Fo				
1 凝				Person in charge preser performs duties		wiedge, and	0	0	5		0	-		-	Proper cooking time and temperatures		8	0	5
2) j		NA N		Em Management and food e	ployee Health employee awarenese	s; reporting	0	σ	-	17	0	0	×	0	Proper reheating procedures for hot holding Cooling and Holding, Date Marking, I		0	0	÷
3 📡	_		- P	Proper use of restriction			0	0	5		IN	OUT	NA	NO	a Public Health Control	and thine as			
		NA N			ygionic Practicos					18		0	0		Proper cooling time and temperature		0	0	
4 2	8			Proper eating, tasting, d No discharge from eyes,		150	0	8	5		욻		<u> </u>		Proper hot holding temperatures Proper cold holding temperatures		8	응	
IN	OUT	NA N	0	Preventing C	entamination by	Hands					*				Proper date marking and disposition		0	0	°
6) 7 O	_	0 8	-	Hands clean and proper No bare hand contact wi		is or approved	0	0	5	22	0	0	8	0	Time as a public health control: procedures	and records	0	이	
8 📓		0 3	8 J.	alternate procedures foll Handwashing sinks prop	lowed		-	0	_			_	NA	NO	Consumer Advisory Consumer advisory provided for raw and u	ndamented	_		_
IN	OUT	NAN	0	Арр	roved Source	UVessible		_	1	23	0	0	黛		food		0	0	4
9 🛬		013		Food obtained from app Food received at proper			0	0			IN	OUT		NO	Highly Susceptible Populati	ons			_
11 5	ŏ			Food in good condition,	safe, and unadultera		ŏ	ŏ	5	24	0	0	X		Pasteurized foods used; prohibited foods n	ot offered	0	0	5
12 O	0	X (Required records availal destruction	ble: shell stock tags	, parasite	0	0			IN	OUT	NA	NO	Chemicals				
		NA N	0	Protection	from Contaminat	tion				25	0	0	X		Food additives: approved and properly use		0	<u> </u>	5
13 👷			- F	Food separated and pro Food-contact surfaces: of		d	0	0	4	26	<u>実</u> IN		NA	NO	Toxic substances properly identified, stored Confermance with Approved Pro		0	0	-
15 💥	_	_		Proper disposition of un	safe food, returned f	lood not re-	0	0	_	27	0	0	82		Compliance with variance, specialized proc	cess, and	0	0	5
			_	served											HACCP plan				
		G	000	I Retail Practices a	re preventive m									gens	, chemicals, and physical objects i	nto foods.			
			SUT	-not in compliance		COS=corre	GOO						3		R-repeat (violation of the same	code provision)			
				Complian	ce Status	000-0010		R		Ĕ					Compliance Status		COS	R	WT
28	OUT		1260	Safe Food d eggs used where regu	and Water		0	0	1			UT	ood ar	nd no	Utensils and Equipment nfood-contact surfaces cleanable, properly	designed.			
29	Ó	Water a	nd	ice from approved source	0e		0	0	2	45	· ·				and used	acognos,	<u> </u>	٥	1
30	OUT	Varianc	e 0	tained for specialized p Food Temper	rature Control		0	0	-	46	: e	0 v	Varewa	ashin	g facilities, installed, maintained, used, test	strips	0	0	1
31	0		000	ing methods used; adec	quate equipment for	temperature	0	0	2	47	_	-	lonfoo	d-con	tact surfaces clean		0	0	1
32	-	control Plant fo	od -	properly cooked for hot h	holding		0	0	-	48		UT O H	lot and	l cold	Physical Facilities water available; adequate pressure		0	01	2
33				hawing methods used	in a second		0	0	1	49		*			talled; proper backflow devices		0	0	2
34	OUT	Thermo	me	ters provided and accura	ate ntification		0	0	1	50	_	-			waste water properly disposed s: properly constructed, supplied, cleaned			0	2
35	0	Ecod or	2000	rly labeled; original cont		rde available	0	0	1	52	_	_			use properly disposed; facilities maintained		0	0	-
	OUT	rood pr	ope		od Contamination		Ŭ	<u> </u>	-	53		-	-		ities installed, maintained, and clean		-	8	-
36		Insects.	roc	lents, and animals not p			0	0	2	54	-	_			ntilation and lighting; designated areas used	d l	_	ŏ	1
37						nan 8 dirolau	0	0	1	H	+-	UT			Administrative items		-	-	
				tion prevented during for	od preparation, store	ige a display	-				-	_					-	-	_
38				eanliness hs: properly used and st	tored		0	0	1	55					nit posted inspection posted		0	0	0
40	0	X	_	uits and vegetables			õ	ŏ		Ē					Compliance Status		YES		WT
41	OUT	D-USP 1	den	Proper Use sils; properly stored	of Utensils		0	0	1	57	-	-	omolia	1000	Non-Smokers Protection Act with TN Non-Smoker Protection Act	t	201	01	_
42	0	Utensils	i, ec	uipment and linens; pro			0	0	1	58	5	T	obacc	o pro	ducts offered for sale		8	ŏ	0
43				single-service articles; p d properly	properly stored, used	1		8	1	58		lf	tobac	co pr	oducts are sold, NSPA survey completed		0	0	
					othin two (500 dawn er-	v result in surger	-		_	Londo		blink	next or	urmin .	Repeated violation of an identical risk factor m	av result in result	eion -	e una	r food
service	establi	shment p	ermi	t. Items identified as consi	tituting imminent heal	th hazards shall be	e corre	cted in	nmedi	ately c	и оре	eration	is shall	ceas	e. You are required to post the food service esta	ablishment permit	in a c	onspi	cuous
				4-703, 68-14-706, 68-14-708,						ang n				1	lling a written request with the Commissioner wi	can cen (10) cays	UT 1/10	oate	01095

TPUL

PH-2267 (Rev. 6-15)

04/01/2024

Date Sigr wironmental Health Specialist nature of

04/01/2024

Date

Signature of Person In Charge

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

Free food safety training classes are available each month at the county health department. Please call () 6154445325 to sign-up for a class. RDA 629

SCORE

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Longhorn Steakhouse Bar #5435 Establishment Number #: 605225394

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				
Bucket	QA	300					

Equipment Temperature							
heit)							

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Bloody Mary Mix	Cold Holding	40

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Longhorn Steakhouse Bar #5435

Establishment Number : 605225394

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: Employee in bar area did not prepare a drink during inspection
- 7: No drink prepared during inspection
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.

9: See source inco

- 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: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: No food being cooled during inspection
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: See food temp
- 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: (NA) Establishment does not serve animal food that is raw or undercooked.
- 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.

Establishment Information

Establishment Name: Longhorn Steakhouse Bar #5435 Establishment Number : 605225394

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Longhorn Steakhouse Bar #5435 Establishment Number # 605225394

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

Additional Comments