## 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	<b>X</b> (		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