

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



Establishment Information	
Establishment Name:	Fireside Grille
Establishment Number #:	605248539

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	Chlorine	100	

Equipment Temperature	
Description	Temperature (Fahrenheit)
See Remarks	

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Ground Beef	Cold Holding	41
Shrimp	Cold Holding	41
Mashed Potatoes	Hot Holding	166
Stuffed Peppers	Hot Holding	183
Mac & Cheese	Hot Holding	163
*Chicken Wings	Cold Holding	48
*Potato Salad	Cold Holding	47
*Cut Leafy Greens	Cold Holding	47

Observed Violations

Total # 11

Repeated # 0

1: Active managerial control not provided over foodborne illness risk factors at time of inspection. Several priority items noted during inspection. Recommend ANSI approved foodservice certification or additional training on food safety to properly control foodborne illness risk factors.

4: Improper tobacco use noted in dry storage area. Used ashtray stored too close to food products in dry storage area. Employees must consume tobacco products in only designated areas away from food, single service items and clean dishes.

11: Fly noted inside chopped bacon product. Product not of sound condition. Product was discarded at time of inspection. (Embargoed ~1 lb). Consult with pest control service to provide proper abatement issues with regards to pest activity.

14: Adequate cleaning and sanitizing frequency not provided for food and non-food contact surfaces. Numerous surfaces dirty throughout kitchen area. Recommend detailed cleaning list/regiment to properly maintain cleanliness and general sanitation.

20: TCS foods holding in low boy unit between 47-49°F. Sliced tomatoes and cut leafy greens holding on cookline make unit at 47°F. All TCS foods must be held at 41°F or below. Adjust unit or have unit serviced/repared to properly hold products at 41°F or below.

34: No thermometer provided in upright freezer unit.

36: Rodent droppings noted in kitchen and dry storage area.

37: Food products stored on floor. Must be 6" off floor.

45: Bulk foods dispensed with bowls. Must dispense bulk food products with a durable scoop with a handle to minimize manual contact with food products.

53: Carpeting used in food storage area. Must provide a smooth, durable, easily cleanable, and non-absorbent floor covering. Floors dirty behind/underneath equipment and in poor repair around cooler units.

54: Designated areas not provided for personal items. Personal items stored too close to food products.

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Comments/Other Observations

- 2: (IN): An employee health policy is available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: (IN): Observed employees washing hands as needed.
- 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: (IN): Food products obtained from approved sources.
- 10: (NO): No food received during 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (IN) TCS foods holding at 135°F or above. See food temperatures listed above.
- 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: (IN): Consumer advisory provided for raw or undercooked foods. Disclosure and reminder provided 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: Age-restricted venue restricts access to its buildings or facilities at all times to persons who are twenty-one (21) years of age or older.
- 58: (IN): Tobacco products not sold at establishment.

***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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Source Type:	Source:
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Additional Comments