

Purpose of Inspection

ERoutine

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit The Goat Mt. Juliet Remanent O Mobile Establishment Name Type of Establishment 1127 Westwood Blvd O Temporary O Seasonal Address **Mount Juliet** Time in 12:13 PM AM/PM Time out 01:33: PM AM/PM 11/02/2023 Establishment # 605249951 Embargoed 0 Inspection Date

O Complaint

Number of Seats 170 Risk Category О3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

O Preliminary

O Consultation/Other

12	IN-in compliance				OUT=not in compliance NA=not applicable NO=not observe	ed		C
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	挺	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health		_	
2	X	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	0
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×				Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	黛	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

O Follow-up

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	×	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	×	0	0	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

			GOO	D R	ar/.\	L PRA	CTIC	5.1
		OUT=not in compliance COS=corr				inspecti	on	
		Compliance Status	cos	R	WT			
	OUT	Safe Food and Water					OUT	
28		Pasteurized eggs used where required	0	0	1	45	333	Food a
29		Water and ice from approved source	0	0	2		(40)	constru
30		Variance obtained for specialized processing methods	0	0	1	46	0	Warev
	OUT	Food Temperature Control	,	_			-	
31	0	Proper cooling methods used; adequate equipment for temperature	0	l٥	2	47	200	Nonfo
	_	control		_			OUT	
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Hot an
33	0	Approved thawing methods used	0	0	1	49	0	Plumb
34	0	Thermometers provided and accurate	0	0	1	50	0	Sewag
	OUT	Food Identification				51	0	Toilet f
35	0	Food properly labeled; original container; required records available	0	0	1	52		Garba
	OUT	Prevention of Food Contamination				53	3%	Physic
36	0	Insects, rodents, and animals not present	0	0	2	54	0	Adequ
37	328	Contamination prevented during food preparation, storage & display	0	0	1		OUT	
38	0	Personal cleanliness	0	0	1	55	0	Curren
39	0	Wiping cloths; properly used and stored	0	0	1	56	0	Most r
40	0	Washing fruits and vegetables	0	0	1			
	OUT	Proper Use of Utensils						
41	0	In-use utensils; properly stored	0	0	1	57		Compl
42		Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58	1	Tobac
43	0	Single-use/single-service articles; properly stored, used	0	0	1	59	1	If tobar
44	0	Gloves used properly	0	0	1			

spect	ion	R-repeat (violation of the same code provision)		
		Compliance Status	COS	R	WT
	OUT	Utensils and Equipment			
45	麗	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	凝	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure		0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	2%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	ि	0	0
56	0	Most recent inspection posted	0	0	٥
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	_ 0	0	

You have the right to request a ten (10) days of the date of the

4111 11/02/2023

11/02/2023

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. PH-2267 (Rev. 6-15) RDA 629) 6154445325 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: The Goat Mt. Juliet
Establishment Number #: |605249951

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.	\neg
Garage type doors in non-enclosed areas are not completely open.	\top
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	\top
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 (Fahrenhelt)				
3 comp sink	QA	200					

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Sandwich cooler	33			
Migali ric	36			
Atosa ric	37			
Turbo air ric	35			

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Diced tomatoes	Cold Holding	36
Pineapple salsa	Cold Holding	42
Black bean dip	Cold Holding	40
Pulled pork	Hot Holding	147
Chicken tenders raw	Cold Holding	40
Chicken filet raw	Cold Holding	39
Chicken wngs	Cold Holding	40
Chicken	Cold Holding	39
Sliced ham and salami	Cold Holding	39
Housemade tater tots	Cooling	65
Housemade ranch	Cold Holding	40
Burger	Cooking	166
Grilled chicken	Cooking	194

Observed Violations
Total # 5
Repeated # 0
37: Container of potato chips stored on trash can. Black substance built up in ice machine 42: Pans stacked wet on shelf across from dish machine
42. Pans stacked wet on shell across from dish machine 45: Severely grooved cutting boards on line coolers 47: Food storage shelves are dirty
53: Water on floor in prep area. Oil on floor by fryers. Food debris on floor in wif

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 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 is washing hands when changing gloves.
- 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: (NO) No TCS foods reheated during inspection.
- 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: (NA) No food held under time as a public health control.
- 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: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.

57:

58:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}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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Establishment Information

Establishment Information							
Establishment Name: T	he Goat Mt. Juliet						
Establishment Number #:							
Sources							
Source Type:	Water	Source:	City				
Source Type:	Food	Source:	GFS, Cretion Gardens				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comme	ents						