### TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

		10	123							_				_				
Sec. 1	1															_		
														O Fermer's Market Food Unit				
Est	abis	hmer	nt Na	me	JONATHAN'S GRILLE UPSTAIRS BA	١R					-				St Permanent O Mohile		1	
	iress				717 3RD AVE N					-	Typ	e of E	stabli	shme	O Temporary O Seasonal			
					Nashville	Ô٢	1 · 1	1. [		- /								
City					Time in		<u> </u>							me o				
		on D			04/10/2024 Establishment # 60526068							<u>    0                                </u>			L			
Pur	pose	of Ir	ispec	tion	Routine O Follow-up O Complaint			<b>O</b> P	relin	ninar	ry		C	Cor	nsultation/Other			
Ris	k Ca	tegor		-	<b>221 O</b> 2 O3	backs		04							up Required O Yes 🐹 No Number o		0	
L		_			ors are food preparation practices and employee ontributing factors in foodborne illness outbreak											ntion		
					FOODBORNE ILLNESS RI													
	t⊨in c		tance	nigna	ted compliance status (IK, OUT, KA, KO) for each aumbered item OUT=not in compliance NA=not applicable NO=not observe		Rem								spection Rerepeat (violation of the same code pro-		)	
Ë		di ibi	ance	_	Compliance Status	cos	R						ie dan		Compliance Status		R	WT
	IN	τυο	NA	NO	Supervision				11		IN	оυт	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	×				Person in charge present, demonstrates knowledge, and performs duties	0	0	5		16		0	×		Proper cooking time and temperatures	0	0	5
2	IN XX		NA	NO	Employee Health Management and food employee awareness; reporting	0	0		16	17	0	0	×	0	Proper reheating procedures for hot holding	_	0	0
3	×	ō	1		Proper use of restriction and exclusion	ō	ō	5	Ш		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time a a Public Health Control	'		
	IN		NA	NO	Good Hygienic Practices					18		0	×		Proper cooling time and temperature	0	0	
4	00				Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	0	00	5		19 20		8	意	0	Proper hot holding temperatures Proper cold holding temperatures	8	00	
	IN	OUT	NA	NO	Preventing Contamination by Hands			_		21		ŏ	Ŵ.	0	Proper date marking and disposition	ŏ	Õ	9
6 7	0 0	0	0	室道	Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	0	0	5	H	22	이	0	×	-	Time as a public health control: procedures and records	0	0	
		0	-	18	alternate procedures followed Handwashing sinks property supplied and accessible		0	2	4 F	_	_	_	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked			
	IN	OUT	NA	NO	Approved Source			_	1 Ľ	_	이	0	簒		food	0	0	4
	黨		0	152	Food obtained from approved source Food received at proper temperature	8	00		H	-	_	OUT		NO	Highly Susceptible Populations			
11	x				Food in good condition, safe, and unadulterated	ŏ	ŏ	5	lŀ	24	이	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0	0	X	0	Required records available: shell stock tags, parasite destruction	0	0		H			OUT		NO	Chemicals			
13			NA Si	NO	Protection from Contamination Food separated and protected	0	0	4		25 26		0	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	8	0	5
14	×	ŏ	õ		Food-contact surfaces: cleaned and sanitized	ŏ	_		1 1	_		_	NA	NO	Conformance with Approved Procedures	Ť	Ū	
15	X	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	] [	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
2			-	-													_	
				900	d Retail Practices are preventive measures to co							<u> </u>		gena	s, chemicals, and physical objects into toods.			
				00	T=not in compliance COS=corre	cted o						(GR)	,		R-repeat (violation of the same code provision			
	_	OUT	_		Compliance Status Safe Food and Water		R			_		JT			Compliance Status Utensils and Equipment	COS	R	WT
	8	0	Past		d eggs used where required		0		H	45	Ĩ	10.	ood ar	nd no	onfood-contact surfaces cleanable, properly designed,	0	0	1
	19 10				ice from approved source obtained for specialized processing methods	8	0	2	1		1	0			and used	-		
		OUT			Food Temperature Control				11	46	4				g facilities, installed, maintained, used, test strips	0	0	1
1	н	0	Prop		oling methods used; adequate equipment for temperature	0	0	2	H	47	0	_	onfoo	d-cor	htact surfaces clean Physical Facilities	0	0	1
	2	0			properly cooked for hot holding	0	0	1	it	48	Č		ot and	1 cold	I water available; adequate pressure			2
	3		<u> </u>		thawing methods used	0	0	1	1 [	49	-	_			stalled; proper backflow devices		0	
F,	14	00		mom	Food Identification	0	0	1	łŀ	50 51	18				i waste water properly disposed es: properly constructed, supplied, cleaned			2
5	5	0	Foo	d prop	erly labeled; original container; required records available	0	0	1	11	52	6				use properly disposed; facilities maintained	0	0	1
		OUT			Prevention of Feed Contamination				i t	53	8	K P	hysica	al faci	ilities installed, maintained, and clean	0	0	1
3	6	0	Inse	cts, ro	dents, and animals not present	0	0	2	1 [	54	6	<b>&gt;</b> A	dequa	de ve	entilation and lighting; designated areas used	0	0	1
	17	0	Cont	tamin	ation prevented during food preparation, storage & display	0	0	1	11		0	л			Administrative items			
1	8	0	Pers	ional	leanliness	0	0	1	١t	55	C	5 0	ument	pern	nit posted	0	0	0
	9				ths; properly used and stored	0			11	56		<b>)</b> M	ost re	cent	inspection posted	0	0	WT
F.	10	OUT	_	ining t	ruits and vegetables Proper Use of Utensils	0	0	1	łŀ		T				Compliance Status Non-Smokers Protection Act	YES	NO	WT
_	1	0	In-u		nsils; properly stored		8		11	57 58					with TN Non-Smoker Protection Act	X	8	-
	2				quipment and linens; properly stored, dried, handled /single-service articles; properly stored, used	0	00		łŀ	59					ducts offered for sale roducts are sold, NSPA survey completed	8	0	0
	4				ed properly	Ó	ŏ	1	1									
Fail	are to		ect an	y viol	tions of risk factor items within ten (10) days may result in suspen nit. Items identified as constituting imminent health hazards shall be	sion o	f you	foo	d ser	vice	esta	blishn	sent p	ermit.	Repeated violation of an identical risk factor may result in re-	ocation	of yo	ur food
mar	ner a	nd po	ost the	most	recent inspection report in a conspicuous manner. You have the rig	ht to r	eques											
. opc		0	2000	/	14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-7									~				
_	$\mathcal{O}$	Ľ	/	A	04/1	10/2		_		-			ſ		>>>	04/1	10/2	
Sic	natu	ro of	Pers	son In	Charge			Date		Sign	atur	re of	Envin	onme	ental Health Specialist			Date

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****										
PH-2267 (Rev. 6-15)	Free food safety training classes are available each month at the county health department. Please call ( ) 6153405620 to sign-up for a class.	RDA 629								

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



# Establishment Information Establishment Name: JONATHAN'S GRILLE UPSTAIRS BAR Establishment Number # 605260680

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)

Equipment Temperature	
Decoription	Temperature (Fahrenheit)

Food Temperature	State of Food	Temperature ( Fahrenheit

Observed Violations
Total # 1 Repeated # 0
Repeated # ()
53: Fan above bar observed excessively dusty.

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



#### Establishment Information

Establishment Name: JONATHAN'S GRILLE UPSTAIRS BAR Establishment Number : 605260680

Comments/Other Observations		

"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.

## Establishment Information

Establishment Name: JONATHAN'S GRILLE UPSTAIRS BAR Establishment Number : 605260680

Comments/Other Observations (cont'd)

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

#### Establishment Information

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SourcesSource Type:FoodSource:SyscoSource Type:WaterSource:MunicipalSource Type:Source:Source:Source Type:Source:Source:Source Type:Source:Source:

#### **Additional Comments**

Inspection report retyped due to original copy deleted from health space error.