



TENNESSEE DEPARTMENT OF HEALTH  
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

98

Establishment Name Gyro Cafe and Grill  
Address 303 N Main St  
City Ashland City Time in 02:24 PM AM / PM Time out 03:02 PM AM / PM  
Inspection Date 03/14/2024 Establishment # 605307055 Embargoed 0  
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other  
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 44

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

| IN=In compliance OUT=not in compliance NA=not applicable NO=not observed COS=corrected on-site during inspection R=repeat (violation of the same code provision) |    |     |    |    | Compliance Status  |  |  | COS R WT |  |   |
|--|----|-----|----|----|--|--|--|----------|--|---|
| Supervision  |    |     |    |    | Compliance Status  |  |  | COS R WT |  |   |
| 1  | IN | OUT | NA | NO | Person in charge present, demonstrates knowledge, and performs duties                  |  |  |          |  | 5 |
| Employee Health  |    |     |    |    | Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods               |  |  | COS R WT |  |   |
| 2  | IN | OUT | NA | NO | Management and food employee awareness, reporting                                      |  |  |          |  | 5 |
| 3  | IN | OUT | NA | NO | Proper use of restriction and exclusion  |  |  |          |  |   |
| Good Hygienic Practices  |    |     |    |    | Cooling and Holding, Date Marking, and Time as a Public Health Control                 |  |  | COS R WT |  |   |
| 4  | IN | OUT | NA | NO | Proper eating, tasting, drinking, or tobacco use                                       |  |  |          |  | 5 |
| 5  | IN | OUT | NA | NO | No discharge from eyes, nose, and mouth  |  |  |          |  |   |
| Preventing Contamination by Hands  |    |     |    |    | Proper cooking time and temperatures   |  |  | COS R WT |  |   |
| 6  | IN | OUT | NA | NO | Hands clean and properly washed  |  |  |          |  | 5 |
| 7  | IN | OUT | NA | NO | No bare hand contact with ready-to-eat foods or approved alternate procedures followed |  |  |          |  |   |
| 8  | IN | OUT | NA | NO | Handwashing sinks properly supplied and accessible                                     |  |  |          |  | 2 |
| Approved Source  |    |     |    |    | Proper reheating procedures for hot holding  |  |  | COS R WT |  |   |
| 9  | IN | OUT | NA | NO | Food obtained from approved source   |  |  |          |  |   |
| 10   | IN | OUT | NA | NO | Food received at proper temperature  |  |  |          |  | 5 |
| 11   | IN | OUT | NA | NO | Food in good condition, safe, and unadulterated  |  |  |          |  |   |
| 12   | IN | OUT | NA | NO | Required records available: shell stock tags, parasite destruction                     |  |  |          |  |   |
| Protection from Contamination  |    |     |    |    | Proper cooling time and temperature  |  |  | COS R WT |  |   |
| 13   | IN | OUT | NA | NO | Food separated and protected   |  |  |          |  | 4 |
| 14   | IN | OUT | NA | NO | Food-contact surfaces: cleaned and sanitized   |  |  |          |  | 5 |
| 15   | IN | OUT | NA | NO | Proper disposition of unsafe food, returned food not re-served                         |  |  |          |  | 2 |
|  |    |     |    |    | Proper hot holding temperatures  |  |  | COS R WT |  |   |
| 16   | IN | OUT | NA | NO | Proper cooking time and temperatures   |  |  |          |  | 5 |
| 17   | IN | OUT | NA | NO | Proper reheating procedures for hot holding  |  |  |          |  |   |
|  |    |     |    |    | Proper cold holding temperatures   |  |  | COS R WT |  |   |
| 18   | IN | OUT | NA | NO | Proper cooling time and temperature  |  |  |          |  | 5 |
| 19   | IN | OUT | NA | NO | Proper hot holding temperatures  |  |  |          |  |   |
| 20   | IN | OUT | NA | NO | Proper cold holding temperatures   |  |  |          |  |   |
| 21   | IN | OUT | NA | NO | Proper date marking and disposition  |  |  |          |  |   |
| 22   | IN | OUT | NA | NO | Time as a public health control: procedures and records                                |  |  |          |  |   |
|  |    |     |    |    | Consumer Advisory  |  |  | COS R WT |  |   |
| 23   | IN | OUT | NA | NO | Consumer advisory provided for raw and undercooked food                                |  |  |          |  | 4 |
|  |    |     |    |    | Highly Susceptible Populations   |  |  | COS R WT |  |   |
| 24   | IN | OUT | NA | NO | Pasteurized foods used; prohibited foods not offered                                   |  |  |          |  | 5 |
|  |    |     |    |    | Chemicals  |  |  | COS R WT |  |   |
| 25   | IN | OUT | NA | NO | Food additives: approved and properly used   |  |  |          |  | 5 |
| 26   | IN | OUT | NA | NO | Toxic substances properly identified, stored, used                                     |  |  |          |  |   |
|  |    |     |    |    | Compliance with Approved Procedures  |  |  | COS R WT |  |   |
| 27   | IN | OUT | NA | NO | Compliance with variance, specialized process, and HACCP plan                          |  |  |          |  | 5 |

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

GOOD RETAIL PRACTICES

| OUT=not in compliance COS=corrected on-site during inspection R=repeat (violation of the same code provision) |     |  |  |  | Compliance Status   |  |  | COS R WT  |  |   |
|---|-----|--|--|--|---|--|--|-----------|--|---|
| Safe Food and Water   |     |  |  |  | Compliance Status   |  |  | COS R WT  |  |   |
| 28  | OUT |  |  |  | Pasteurized eggs used where required  |  |  |           |  | 1 |
| 29  | OUT |  |  |  | Water and ice from approved source  |  |  |           |  | 2 |
| 30  | OUT |  |  |  | Variance obtained for specialized processing methods                                  |  |  |           |  | 1 |
| Food Temperature Control  |     |  |  |  | Utensils and Equipment  |  |  | COS R WT  |  |   |
| 31  | OUT |  |  |  | Proper cooling methods used; adequate equipment for temperature control               |  |  |           |  | 2 |
| 32  | OUT |  |  |  | Plant food properly cooked for hot holding  |  |  |           |  | 1 |
| 33  | OUT |  |  |  | Approved thawing methods used   |  |  |           |  | 1 |
| 34  | OUT |  |  |  | Thermometers provided and accurate  |  |  |           |  | 1 |
| Food Identification   |     |  |  |  | Physical Facilities   |  |  | COS R WT  |  |   |
| 35  | OUT |  |  |  | Food properly labeled; original container; required records available                 |  |  |           |  | 1 |
| Prevention of Food Contamination  |     |  |  |  | Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used |  |  | COS R WT  |  |   |
| 36  | OUT |  |  |  | Insects, rodents, and animals not present   |  |  |           |  | 2 |
| 37  | OUT |  |  |  | Contamination prevented during food preparation, storage & display                    |  |  |           |  | 1 |
| 38  | OUT |  |  |  | Personal cleanliness  |  |  |           |  | 1 |
| 39  | OUT |  |  |  | Wiping cloths: properly used and stored   |  |  |           |  | 1 |
| 40  | OUT |  |  |  | Washing fruits and vegetables   |  |  |           |  | 1 |
| Proper Use of Utensils  |     |  |  |  | Warewashing facilities, installed, maintained, used, test strips                      |  |  | COS R WT  |  |   |
| 41  | OUT |  |  |  | In-use utensils; properly stored  |  |  |           |  | 1 |
| 42  | OUT |  |  |  | Utensils, equipment and linens; properly stored, dried, handled                       |  |  |           |  | 1 |
| 43  | OUT |  |  |  | Single-use/single-service articles; properly stored, used                             |  |  |           |  | 1 |
| 44  | OUT |  |  |  | Gloves used properly  |  |  |           |  | 1 |
|   |     |  |  |  | Nonfood-contact surfaces clean  |  |  | COS R WT  |  |   |
| 45  | OUT |  |  |  | Nonfood-contact surfaces clean  |  |  |           |  | 1 |
|   |     |  |  |  | Physical Facilities   |  |  | COS R WT  |  |   |
| 46  | OUT |  |  |  | Hot and cold water available; adequate pressure                                       |  |  |           |  | 2 |
| 47  | OUT |  |  |  | Plumbing installed; proper backflow devices   |  |  |           |  | 2 |
| 48  | OUT |  |  |  | Sewage and waste water properly disposed  |  |  |           |  | 2 |
| 49  | OUT |  |  |  | Toilet facilities: properly constructed, supplied, cleaned                            |  |  |           |  | 1 |
| 50  | OUT |  |  |  | Garbage/refuse properly disposed; facilities maintained                               |  |  |           |  | 1 |
| 51  | OUT |  |  |  | Physical facilities installed, maintained, and clean                                  |  |  |           |  | 1 |
| 52  | OUT |  |  |  | Adequate ventilation and lighting; designated areas used                              |  |  |           |  | 1 |
|   |     |  |  |  | Administrative Items  |  |  | COS R WT  |  |   |
| 53  | OUT |  |  |  | Current permit posted   |  |  |           |  | 0 |
| 54  | OUT |  |  |  | Most recent inspection posted   |  |  |           |  | 0 |
|   |     |  |  |  | Compliance Status   |  |  | YES NO WT |  |   |
|   |     |  |  |  | Non-Smokers Protection Act  |  |  | COS R WT  |  |   |
| 55  | OUT |  |  |  | Compliance with TN Non-Smoker Protection Act  |  |  |           |  | 0 |
| 56  | OUT |  |  |  | Tobacco products offered for sale   |  |  |           |  | 0 |
| 57  | OUT |  |  |  | If tobacco products are sold, NSPA survey completed                                   |  |  |           |  | 0 |

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge 03/14/2024 Signature of Environmental Health Specialist 03/14/2024

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

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



**Establishment Information**

Establishment Name: Gyro Cafe and Grill

Establishment Number #: 605307055

**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) |
|--------------|----------------|-----|---------------------------|
| 3 comp sink  | Cl             | 50  |                           |

**Equipment Temperature**

| Description | Temperature ( Fahrenheit) |
|-------------|---------------------------|
| Ric 1       | 36                        |

**Food Temperature**

| Description      | State of Food | Temperature ( Fahrenheit) |
|------------------|---------------|---------------------------|
| Gyro             | Cold Holding  | 161                       |
| Steak            | Cooking       | 196                       |
| Rice             | Hot Holding   | 163                       |
| Tomatoes 1 hours | Cooling       | 54                        |
| Lettuce          | Cold Holding  | 40                        |

**Observed Violations**

Total # 2

Repeated # 0

45: Side of equipment are in need of cleaning.  
47: Vent hood in need of cleaning.

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**Comments/Other Observations**

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Employee health policy posted.
- 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: Proper hand washing observed.
- 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.
- 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: Tcs items cooked during inspection were cooked to the proper doneness temperature.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Tcs in cooling are within proper time and temperature for cooling.
- 19: See temperature logs.
- 20: See temperature logs.
- 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: Signs posted.
- 58: N/a

\*\*\*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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Establishment Number : 605307055

**Comments/Other Observations (cont'd)****Additional Comments (cont'd)*****See last page for additional comments.***



Source: CGAW

Source: Pfg

Source:

Source:

Source: