

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



Establishment Information

Establishment Name: 1885 Grill
Establishment Number #: 605227764

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	50	
Triple Sink	Lactic Acid	1875	
Wiping Cloth Solution		1875	

Equipment Temperature

Description	Temperature (Fahrenheit)
See remarks	

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Shrimp	Cold Holding	39
Fish	Cold Holding	39
Sliced Tomatoes (green)	Cold Holding	35
Crawfish (reach in)	Cold Holding	34
Trout	Cold Holding	33
Chicken (walk in)	Cold Holding	37
Mashed Potatoes	Hot Holding	157
Salmon	Cold Holding	37
Rice	Hot Holding	177
Baked Potatoes	Hot Holding	171
*Cole Slaw	Cold Holding	48
*Sour Cream	Hot Holding	47
Sliced Tomatoes (reach in-storage)	Cold Holding	39

Observed Violations

Total # 6

Repeated # 0

14: Adequate cleaning/sanitizing frequency not provided. Recommend detailed cleaning regiment To adequately maintain food/non-food contact surfaces.

20: TCS foods on cookline holding between 45-49°F. Have unit serviced/adjusted/repared as needed to properly hold TCS at 41°F or below.

38: Proper hair restraints not provided by employees in kitchen.

41: In use utensils stored in dipper well at 117°F. Must be 135°F or above.

47: Mold/mildew noted inside ice machine.

53: Floors dirty behind/underneath equipment. Floors in poor repair. Ceiling tiles missing/damaged/poor repair.

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Comments/Other Observations

- 1: (IN): PIC has Active Managerial Control of food systems in FSE.
- 2: (IN): An employee health policy is available.
- 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: (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.
- 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.
- 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: (IN) Establishment does not allow smoking inside facility.
- 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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Sources

Source Type:	Food	Source:	Approved sources noted
Source Type:	Water	Source:	Public
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments