

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



Establishment Information

Establishment Name: Texas Roadhouse #96
Establishment Number #: 605204828

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)
Dishmachine	Chlorine	100	
Three comp sink	Lactic acid	1875	
Sani buckets		1875	

Equipment Temperature

Description	Temperature (Fahrenheit)

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Boiled eggs-prep top	Cold Holding	37
Raw chicken-cold drawer	Cold Holding	41
Buttermilk dip	Cold Holding	41
Hot dog-prep top	Cold Holding	38
Chicken	Cooking	203
Corn	Hot Holding	166
Green beans	Hot Holding	171
Ribs-cold drawer	Cold Holding	53
Cooked pasta-cold drawer	Cold Holding	59
Rice-cold drawer #2	Cold Holding	38
Cut tomatoes-prep top 2	Cold Holding	41
Rice	Cooling	63
Rice-walk in	Cold Holding	41
Raw pork-meat walk in	Cold Holding	40
Roast-	Hot Holding	154

Observed Violations

Total # 5

Repeated # 0

19: Roast holding in unit at 109F. Temperature was increased on unit dial for proper hot holding at 135F.

20: Items in cold drawer are holding out of temperature range (see list). This is likely due to the drawer not properly closing. Kitchen manager identified that ice build up in the back of unit is preventing proper closure. Items were relocated to the walk in until unit is repaired and holding at 41F or below.

37: Food items uncovered in dry storage area (croutons, bulk spices). Keep food covered to prevent contamination.

42: Discontinue stacking wet dishes. Properly air dry dishes prior to stacking.

54: Employee jacket observed on bag of potatoes. Employee backpack observed on shelf of walk in refrigerator. Store personal items in designated area.

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Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 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 proper handwashing by employees.
- 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 obtained from approved 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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Rice cooling in walk in
- 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: 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: Cook chill process reviewed with trained staff today. Records reviewed.
- 57:
- 58:

***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