## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

			FOOD SERVICE ESTABLISHMENT INSPECTION REPORT								ON REPORT	SCO	RE							
Establishment Name			Texas Roadhouse #96 O Farmer's Market Food Unit								9									
Address					7016 Shallowford Rd. Type of Establishment O motion O Temporary O Seasonal															
City									- · '			_			me o	ut 03:00; PIVI AM/PM				
Inspe						22 Establishment #		0		-	Embe		d			L				
Purpo	se o	f In:	spect	ion	Routine	O Follow-up	O Complaint		,	O Pro	Mimin	ary		c	Cor	nsultation/Other			24	0
Risk (	Cate			act	O1	M2	O3	beha		04	atc	omn	non			up Required X Yes O No to the Centers for Disease Control	Number of S		34	·ð
																control measures to prevent illness				
		(14)	rik der	lane	ed compliance stati											INTERVENTIONS ach liam as applicable. Deduct points for cate	cory or subcate	eerv.)		
IN=i	n con	<u> </u>				nce NA=not applicable	NO=not observe									spection R=repeat (violation of the sar				
					Com	pliance Status		COS	R	WT		_	_			Compliance Status		cos	R	WT
	-	-	NA	NO	Person in charge r	Supervision resent, demonstrates kn	owiedge and			_		IN	ou	T NA	NO	Cooking and Reheating of Time/Ten Control For Safety (TCS) Foo				
		0	NA	110	performs duties		omoge, and	0	0	5		12 0				Proper cooking time and temperatures		8	0	5
2			NA	NO	Management and f	Employee Health food employee awarenes	is; reporting	0	0		"					Proper reheating procedures for hot holding Ceeling and Helding, Date Marking, a		01	0	
3 8	K (	0			Proper use of restr	riction and exclusion		0	0	5		IN	out	T NA	NO	a Public Health Control				
4 8		о О	NA			od Hygionic Practicos ing. drinking, or tobaccos		0			18 19	1K O	0 意	-		Proper cooling time and temperature Proper hot holding temperatures		8	응	
5 8	K	0		0	No discharge from	eyes, nose, and mouth		ŏ		5	20	0	12	0		Proper cold holding temperatures		0	0	5
		0	NA		Prevent Hands clean and p	ing Contamination by properly washed	Hands	0	0	_		X	<u> </u>	-		Proper date marking and disposition		_	0	
		0	0	0	No bare hand cont	tact with ready-to-eat foor	ds or approved	0	0	5	22	-	0	~	NO	Time as a public health control: procedures a	and records	٥	0	
8 8	R I				alternate procedur Handwashing sink	s properly supplied and a	ccessible	0	0	2	23	IN X	0	_	NO	Consumer Advisory Consumer advisory provided for raw and un	dercooked	0	0	4
9 8		0	NA	NO	Food obtained from	Approved Source		0	o	_			out		NO	food Highly Susceptible Populatio		-	-	-
10 (	5	0	0	20	Food received at p	proper temperature		0	0	5	24		0			Pasteurized foods used; prohibited foods no		0	0	5
11 x	_	0 0	×	0	Required records a	ition, safe, and unadulter available: shell stock tage		0	0 0	1		IN	our		NO	Chemicals		_	-	
		- 1	NA	-	destruction Protect	ction from Contamina	tion	Ŭ		-	25	0		25		Food additives: approved and properly used	1	0	0	
13 8	8 0	0	0		Food separated an				0			黛	0		·	Toxic substances properly identified, stored,	used	0	0	5
14 8 15 8	_		0			oces: cleaned and sanitize of unsafe food, returned		0		5		IN	-	T NA	NO	Conformance with Approved Proc Compliance with variance, specialized proce				
15 3	8	0			served			0	0	2	27	黨	0	0		HACCP plan		0	٥	5
				Goo	d Retail Practic	es are preventive m	easures to co	ntro	l the	intr	oduc	tion	of	patho	geni	s, chemicals, and physical objects in	to foods.			
								600	D RI	at/Al	LPR	AGT	(ICE	83						
		_		00	T=not in compliance	pliance Status	COS=corre		R R		inspe	ction				R-repeat (violation of the same co Compliance Status		cos	R	WT
	_	UT	_		Safe	Food and Water						0	UT			Utensils and Equipment				
28					d eggs used where lice from approved			0	8	2	4	5				infood-contact surfaces cleanable, properly d and used	lesigned,	0	이	1
30		0 )UT	Varia	nce o		ized processing methods mperature Control		0	0	1	4	6	0	Warew	ashin	g facilities, installed, maintained, used, test s	trips	0	0	1
31	-	0				; adequate equipment for	r temperature	0	0	2	4	_	-	Nonfoo	d-cor	ntact surfaces clean		0	0	1
32		-	contr Plant		properly cooked fo	r hot bolding			0	-	4		UT O	Hot and	1 cold	Physical Facilities i water available; adequate pressure		0	0	2
33	1	0	Appr	oved	thawing methods u	sed		0	0	1	4	9	ō	Plumbir	ng ins	stalled; proper backflow devices		0	0	2
34	_	0 )UT	Then	morme	eters provided and Food	accurate I Identification		0	0	1	5		-			i waste water properly disposed es: properly constructed, supplied, cleaned			8	2
35	-	_	Food	prop		al container; required reco	ords available	0	0	1	5	_	_			use properly disposed; facilities maintained		ŏ	0	1
	0	UT				of Food Contamination		-			5	3	-		·	lities installed, maintained, and clean		-	0	1
36	1	0	Insec	ts, ro	dents, and animals	not present		0	0	2	5	4 1	×	Adequa	ite ve	entilation and lighting; designated areas used		0	0	1
37	1	1	Cont	amina	ation prevented dur	ing food preparation, stor	rage & display	0	0	1		0	τυ			Administrative items				
38	_	-			leanliness			0	0	1	5					nit posted		0	0	0
39 40	_				ths; properly used a ruits and vegetable					1	5	6	0	Most re	cent	Compliance Status		0 YES	0	WT
40 O Washing fruits and vegetables O O 1 OUT Proper Use of Utensils			Non-Smokers Protection Act	1		-														
41 42					nsils; properly store quipment and liner	d is; properly stored, dried,	handled		8		5		Compliance with TN Non-Smoker Protection Act Tobacco products offered for sale			8	읭	0		
43						cles; properly stored, use				1	5					roducts are sold, NSPA survey completed		ŏ	õ	Ť

Repeated violation of an identical risk factor may result in revocation of your foo e. You are required to post the food service establishment permit in a conspicuou od service establish ediately or operation violations of risk factor its s within ten (10) da ult in s nit. d as co ards shall be corre ting imm ost 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 the 68-14-700, 68-14-708, 78-14-708, 78-

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O Gloves used properly

04/29/2022

Signature of Person In Charge

44

9/2022	
Date	Signature of Environmental Health Specialist

04/29/2022

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	D	a	te

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

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PH-2267 (Rev. 6-15)	Free food safety training cla	sses are available each mo	nth at the county health department.	RDA 629
(192201 (1987. 0-10)	Piease call (	) 4232098110	to sign-up for a class.	101.025

#### 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 wenty-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 l'emperature				
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

Total # 5

Repeated # 0

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

20: Items in cold drawer are holidng 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.

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



## Establishment Information

Establishment Name: Texas Roadhouse #96

Establishment Number : 605204828

## 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.

# Establishment Information

Establishment Name: Texas Roadhouse #96 Establishment Number : 605204828

Comments/Other Observations (cont'd)

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

## Establishment Information

Establishment Name: Texas Roadhouse #96

Establishment Number # 605204828

Sources			
Source Type:	Food	Source:	Sigma
Source Type:	Water	Source:	Water is from approved source
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

# Additional Comments