

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



Establishment Information	
Establishment Name:	Logan's Roadhouse #388
Establishment Number #:	605263177

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)
Sani bucket	Quat	200	
Dish machine	Heat		166

Equipment Temperature	
Description	Temperature (Fahrenheit)
Fry low boy	46
Walkin 1	39
Walkin 2	38

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Salad	Cold Holding	40
Cut toms	Cold Holding	39
Cut lettuce	Cold Holding	39
Rice	Hot Holding	169
Mash	Hot Holding	147
Grn beans	Hot Holding	160
Spinach dip	Cold Holding	41
Pasta	Cold Holding	40
Gravy	Hot Holding	160
Pork	Hot Holding	154
Raw chx	Cold Holding	44
Raw fish	Cold Holding	46
Chx wing	Cold Holding	48
Pico	Cold Holding	38
Green beans	Hot Holding	155

Observed Violations

Total # 3

Repeated # 0

20: Low boy next to fryer holding between 44°F and 48°F.

41: Butter scoop stored in room temp standing water

45: Several produce plastic containers and lids cracked, in poor repair. Lower shelves in poor repair, rusted.

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Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Posted in office
- 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: Observed hand washing
- 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: Approved
- 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: Cooking steak to appropriate temperature.
- 17: (NO) No TCS foods reheated during inspection. Several items observed in oven reheating.
- 18: Mushrooms cooling in walkin in approved cooling timeframe
- 19: Adequate hot holding observed
- 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: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 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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Sources

Source Type:	Water
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Source: Hud

Source Type:	Food
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Source: Us foods

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments