

Establishment Name

Address

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Type of Establishment

O Farmer's Market Food Unit

Permanent O Mobile

O Temporary O Seasonal

SCORE

Hixson City

Time in 01:35 PM AM / PM Time out 02:00; PM AM / PM

08/27/2021 Establishment # 605190258 Embargoed 0 Inspection Date

Olive Garden #1690

5525 Hwy 153

∰ Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 212 Risk Category О3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	4=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0	OS=cc	om
					Compliance Status	cos	R	WT		
	IN	OUT	NA	NO	Supervision				П	Τ
1	邕	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5		6
	IN	OUT	NA	NO	Employee Health				1 17	7
2	$\square X$	0			Management and food employee awareness; reporting	0	0		ΙГ	Т
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш	ı
	IN	ОИТ	NA	NO	Good Hygienic Practices				1 178	₫
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1 19	虰
5	*	0		0	No discharge from eyes, nose, and mouth	0	0		20	叮
	IN	OUT	NA	NO	Preventing Contamination by Hands				2	1
6	黨	0		0	Hands clean and properly washed	0	0		22	J
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	23	Ţ
	IN	OUT	NA	NO	Approved Source] Ľ	1
9	200	0			Food obtained from approved source	0	0			T
10	0	0	0	×	Food received at proper temperature	0	0		I 24	ıΤ
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	"	1
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			T
	IN	OUT	NA	NO	Protection from Contamination				25	5
13	黛	0	0		Food separated and protected	0	0	4	20	6
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		T
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	7

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝		0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	333	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	250	0	0	0	Proper date marking and disposition	0	0	*
22	×	0	0	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0.0	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

trol the introduction of pathogo s, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Caro i con amo i i mori			_
28	0	Pasteurized eggs used where required	0	0	1
29	0		0	0	
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	r
33	0	Approved thawing methods used	0	0	7
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	ŀ
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	ŀ
38	0	Personal cleanliness	0	0	г
39	0	Wiping cloths; properly used and stored	0	0	_
40	0	Washing fruits and vegetables	0	0	'
	OUT	Proper Use of Utensils			Π
41	0	In-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0		0	0	r
-					

pecti		R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
	OUT	Utensils and Equipment	-	-	
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	窳	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	۳
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale			0
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a l n (10) days of the date of the

08/27/2021

Date Signatur

08/27/2021 Date

Signature of Person In Charge

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 4232098110 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information								
Establishment Name: Olive Garden #1690								
Establishment Number #: 605190258								
NSPA Survey - To be completed if								
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.			-					
Age-restricted venue does not require each per	rson attempting to gain entry	to submit acceptable for	orm of identification.					
"No Smoking" signs or the international "Non-S	moking" symbol are not cons	spicuously posted at eve	ery entrance.					
Garage type doors in non-enclosed areas are r	not completely open.							
Tents or awnings with removable sides or vent	s in non-enclosed areas are r	not completely removed	i or open.					
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	rohibited.						
Smoking observed where smoking is prohibited	d by the Act.							
Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renhelt)				
F								
Equipment Temperature								
Description			Temperature (Fah	renheit)				
-								
Food Temperature								
Description		State of Food	Temperature (Fah	renhelt)				

Observed Violations
Total # 1 Repeated # 0
Repeated # ()
48:
***See page at the end of this document for any violations that could not be displayed in this space

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Establishment Information



Establishment Number: 605190258 Comments/Other Observations : 2: 3: 4: 5: 6: 7: 7: 8: 9: 100: 111: 122: 133: 144: 155: 166: 177: 188: 199: 200: 21: 222: 233: 244: 255: 266: 277: 377: 378: 388:	
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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.

Establishment Name: Olive Garden #1690				
Establishment Number: 605190258				
Comments/Other Observations (cont'd)				
A - L-1242 1 O				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Information					
Establishment Name: Olive Garden #1690					
Establishment Number #: 605190258					
Sources					
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Additional Comments					