TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Ś			S.C.																	
	-14	- STATES			Kats Bar &	Grille										O Fermer's Market Food Unit				
		men	t Nar	ne		Juliet Rd Ste 1	30				_	Тур	e of E	Establi	shme		リ			
Addr	655				Mount Julie			1 0	<u>יי</u>							O Temporary O Seasonal	-			
City						-			2.2			_			ne ou	.t <u>01:34</u> : <u>РМ</u> ам/Рм				
Insp						21 Establishment #				_			d 0							
Purp	ose	of In	spect	tion	Routine	O Follow-up	O Complaint			O Pr	elimir	hary		0	Cor	nsuitation/Other			1.0	
Risk	Cat	-			O1	22	O3	behr	vior	04	at c	0.000	aonh			up Required O Yes 🗮 No I to the Centers for Disease Control a	Number of Se		10	3
				as c	ontributing fac	tors in foodborne ill	ness outbreak	s. P	ubli	c He	alth	Inte	rven	tions	are	control measures to prevent illness of	or injury.	~"		
			rk de	elonet	ed compliance stat											INTERVENTIONS ach litem an applicable. Deduct points for catego	ory or subcated	err.)		
IN	in c	ompli			OUT=not in complia	nce NA=not applicable	NO=not observe	юl		c						pection R=repeat (violation of the sam	e code provision	n)		
	IN	олт	NA	NO	Com	Supervision		COS	R	WT	F					Compliance Status Cooking and Reheating of Time/Tem		:05	R	WT
-	 12	0	-	no	Person in charge	present, demonstrates kr	nowledge, and	0	0	5		IN			NO	Control For Safety (TCS) Food				
			NA	NO	performs duties	Employee Health	-	-		-		富富		0		Proper cooking time and temperatures Proper reheating procedures for hot holding		8	응	5
2	_					food employee awarene	ss; reporting	0	-	5		IN	оυт		NO	Cooling and Holding, Date Marking, an				
	栄 IN	O OUT	NA	NO	,	riction and exclusion od Hyglenic Practice		0	0		18	0	0	0	<u>8</u> 3	a Public Health Centrol Proper cooling time and temperature		0	0	
4	X	0		0	Proper eating, tas	ting, drinking, or tobacco eyes, nose, and mouth		0		5	19		0	0	õ	Proper hot holding temperatures Proper cold holding temperatures		0	ŝ	
	IN	OUT	NA	NO	Prevent	ing Contamination by	Hands					1				Proper date marking and disposition		ŏ	ŏ	5
_	皇鼠	0 0	0	0	Hands clean and No bare hand con	properly washed tact with ready-to-eat foo	ds or approved	0	0	5	22	0	0	×	-	Time as a public health control: procedures an	nd records	0	0	
8	×	0		-	alternate procedu Handwashing sink	es followed s properly supplied and a	accessible	-	0	2	23	IN S	OUT	NA	NO	Consumer Advisory Consumer advisory provided for raw and und	ercooked		0	
_	_	_	NA	NO	Food obtained fro	Approved Source m approved source		0	0	—	-	N IN	OUT	-	NO	food Highly Susceptible Population		0	9	•
10	õ	Ō	0		Food received at p	proper temperature	enterd	0	0	5	24	-	0	22		Pasteurized foods used; prohibited foods not		0	0	5
11 12	0	0	×	0	Required records	ition, safe, and unadulte available: shell stock tag		0	0	ľ	H	IN	OUT	NA	NO	Chemicals		_	_	
	IN			NO		ction from Contamin	ition				25	0	0	X		Food additives: approved and properly used		8	0	5
13 14					Food separated a Food-contact surf	nd protected aces: cleaned and sanitiz	red	8	00	4	26	<u>実</u> IN		NA	NO	Toxic substances properly identified, stored, u Conformance with Approved Proce		<u> </u>	0	÷
15	_	0	-			of unsafe food, returned		0	0	2	27	-	0	8		Compliance with variance, specialized proces HACCP plan	e and	0	0	5
				-							-		-					_	_	
				Geo	d Retail Practic	ces are preventive r	neasures to co	GOC							jens	, chemicals, and physical objects int	o 100ds.	_		
				00	F=not in compliance		COS=corre	cted o	n-site	during						R-repeat (violation of the same coo				
		OUT				pliance Status Food and Water		cos	R	WT		0	UT			Compliance Status Utensils and Equipment		cos	к	WT
20	_	8	Past Wate	eurize er and	d eggs used when ice from approved	e required source		8	00	1 2	4	5 1	WA 11			nfood-contact surfaces cleanable, properly de and used	signed,	0	0	1
30	_	0 OUT	Varia	ince o	btained for special	ized processing method: mperature Control	i.	Ō	Ő	1	4	6	o v	Varewa	shin	g facilities, installed, maintained, used, test str	ips	0	0	1
31		0				t; adequate equipment fo	r temperature	0	0	2	4	_	_	lonfoo	s-con	tact surfaces clean		0	0	1
33	2	0	contr Plant		properly cooked for	r hot holding		0			4		UT O⊦	lot and	cold	Physical Facilities water available; adequate pressure		01	ा	2
33	_				thawing methods u eters provided and			0	0	1						talled; proper backflow devices waste water properly disposed			8	2
	_	OUT				Identification		Ľ	-	-						is: properly constructed, supplied, cleaned			ŏ	1
35		×	Food	i prop		al container; required rec		0	0	1			-	-		use properly disposed; facilities maintained		-	0	1
36	-	OUT O	Inco	de ro	Prevention dents, and animals	of Food Contaminatio	n	0	0	2						ities installed, maintained, and clean ntilation and lighting; designated areas used			8	1
	-	_		_				-	-	-	F	-		weque	10 40			~1	<u> </u>	
37					loon prevented dur leanliness	ing food preparation, sto	rage & display	0	0	1				ham	norm	Administrative items		0	0	
39		26	Wipi	ng cic	ths; properly used			0	0	1						inspection posted		0	0	0
40	_	O OUT	Was	hing f	ruits and vegetable Prope	s r Use of Utensils		0	0	1	H			_	_	Compliance Status Non-Smokers Protection Act	`	YES	NO	WT
41					nsils; properly store		handlad	8	8			7 8				with TN Non-Smoker Protection Act ducts offered for sale		8	읭	0
4	3	0	Sing	e-use		cles; properly stored, use		0	ĕ	1	5	š				oducts are sold, NSPA survey completed		ŏ	ŏ	Ŭ
	_					rems within ten (10) daws m	w result in suspen				servic		والمكاولة	ment ne	it	Repeated violation of an identical risk factor may	result in resocal	tion o	d une	r food
servi	ce es	tablis	hmer	t perm	it. Items identified a	s constituting imminent he	alth hazards shall be	e corre	cted i	mmed	iately	or op	eration	is shall	cease	e. You are required to post the food service establi lling a written request with the Commissioner within	ishment permit i	in a c	onspi	cuous
repor	ι.т.	C.A.	sectio		14-703, 68-14-706, 68-	14-708, 68-14-709, 68-14-711						\langle)	A		A				
	5	_		. z {	8		11/1	.5/2	021	L	_	Ő	>	VI	H	VV	11	1/1!	5/2	021
Sign	atur	e of	Pers	on In	Charge					Date						ental Health Specialist				Date
																ealth/article/eh-foodservice **** Inty health department.				
PH-2	267	(Rev.	6-15))		Free lood sarety	uaining classes	a are	ava	naDit	eac	41 M	viith	at the	cou	inty health department.			RD	A 629

42267 (Rev. 6-15)	Free food safety training class	ses are available each mon	th at the county health department.	RDA 6
92207 (Nev. 0-10)	Please call () 6154445325	to sign-up for a class.	nda e

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Kats Bar & Grille Establishment Number # 605256729

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	CI	100	

Equipment l'emperature	
Description	Temperature (Fahrenheit)
	38
Ric	37
Rif	1
Ric	39

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Diced tomatoes	Cold Holding	41
Chili	Reheating	170
Chicken wings	Cold Holding	41
Shrimp	Cold Holding	41
Corn beef	Cold Holding	41
Philly sandwich	Cooking	180
Chicken	Hot Holding	169

Observed Violations

Total # 5

Repeated # ()

35: Squeeze bottles not labeled by grill and white container by hand sink not labeled

37: Mildew build up in ice machine

39: Wiping cloth left laying on prep table

45: Severely grooved cutting boards

53: Grease and food build up under equipment

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Establishment Number : 605256729

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

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: Employee washed hands after wiping down counter before starting next order

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: See source info

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: See food temps

17: See food temps

18: (N.O.) No cooling of TCS foods during inspection.

19: See food temps

20: See food temps

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: Statement 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: (NÁ) 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.

Establishment Information

Establishment Name: Kats Bar & Grille

Establishment Number : 605256729

Comments/Other Observations (cont'd)

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

Establishment Information

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Sources			
Source Type:	Water	Source:	City
Source Type:	Food	Source:	PFG, GFS, Reinhart
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments