



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



<b>Establishment Information</b>	
Establishment Name:	Bonefish Grill
Establishment Number #:	605180409

<b>NSPA Survey – To be completed if #57 is "No"</b>	
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.	

<b>Warewashing Info</b>			
<b>Machine Name</b>	<b>Sanitizer Type</b>	<b>PPM</b>	<b>Temperature ( Fahrenheit)</b>
Sani bucket	Sink and surface	700	
Dishmachine	High temp		171

<b>Equipment Temperature</b>	
<b>Description</b>	<b>Temperature ( Fahrenheit)</b>

<b>Food Temperature</b>		
<b>Description</b>	<b>State of Food</b>	<b>Temperature ( Fahrenheit)</b>
Raw tuna-cold drawers	Cold Holding	40
Cut leafy greens-cold drawers	Cold Holding	40
Cesar dressing-prep top	Cold Holding	33
Cut tomatoes-prep top	Cold Holding	38
Crab meat-2 dr reach in	Cold Holding	39
Raw shrimp-2 dr reach in	Cold Holding	34
Rice-	Hot Holding	126
Mashed potatoes	Hot Holding	135
Butter	Hot Holding	137
Sliced tomatoes-prep line	Cold Holding	41
Diced tomatoes-prep cookline	Cold Holding	37
Cheese sauce-prep line	Cold Holding	32
Shrimp	Cooking	166
Rice-cooling for approx 30 min	Cooling	83
Steak -cold drawers	Cold Holding	38

### Observed Violations

Total # 4

Repeated # 0

19: Rice hot holding on cookline is holding at 126. Rice was reheated to 165F for proper hot holding at 135. Manager is knowledgeable of hot holding temperatures.

35: Canola oil in spray bottle on cookline that is unlabeled. Properly label food to prevent contamination.

42: Discontinue wet nesting clean dishes. Store dishes dry to prevent contamination.

54: Employee personal items located on shelving with to go containers and touching containers. Store personal items in separate location to prevent contamination.

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**Comments/Other Observations**

- 1: (IN): ANSI Certified Manager present.
- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.
- 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 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: 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: (IN) Shell stock tags available. Mussels served and tags available. Parasite destruction information available for raw tuna
- 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: (IN) All TCS foods are properly reheated for hot holding.
- 18: Rice cooling properly
- 20: Cold holding temperatures are held at 41F or below
- 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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### ***Additional Comments***