TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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Esta	blisi	hmen	t Nar		Kats Bar & Grille Aux				_	Tvr	e of E	İstabl	ishme	O Farmer's Market Food Unit Init Init O Mobile	_	5	
Addr	ess				2037 N Mt. Juliet Rd Ste 130					. ,,,			Lan Inte	O Temporary O Seasonal			
City					Mount Juliet	01	1:1	<u>5</u> F	M	AJ	4/P	и та	me o	ut 01:41: PM AM/PM			
					04/04/2023 Establishment # 60525673						d 0						
		on Da	ne		Routine O Follow-up O Complaint			- O Pro					0.00	nsuitation/Other			
				tion					siimina	ary						0	
Risk	Cat	tegon R		Fact	运1 O2 O3 ors are food preparation practices and employee	beha	vior	04	st co	mm	only			up Required X Yes O No Number of S		0	
					ontributing factors in foodborne illness outbreak												
		(Ma	urik de	algna	FOODBORNE ILLNESS Ri- ted compliance status (IH, OUT, HA, HO) for each aumbered iten										egory.)		
IN	in c	ompli			OUT=not in compliance NA=not applicable NO=not observe									pection R=repeat (violation of the same code provisi			
-		010			Compliance Status	COS	R	WT		_				Compliance Status Cooking and Reheating of Time/Temperature	COS	R	WT
\rightarrow		-	NA	NO	Supervision Person in charge present, demonstrates knowledge, and					IN	OUT	NA	NO	Control For Safety (TCS) Foods			
	×	0	NA	NO	performs duties Employee Health	0	0	5	16 17	0	00	Š		Proper cooking time and temperatures Proper reheating procedures for hot holding	8	읭	5
2	X	0	-	1 110	Management and food employee awareness; reporting	0	0		H'	IN	олт		NO	Cooling and Holding, Date Mariding, and Time as	-	-	
_	×	0			Proper use of restriction and exclusion	0	0	°				NA		a Public Health Control			
		OUT	NA	NO O	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	0	0		18 19		0	훐		Proper cooling time and temperature Proper hot holding temperatures	8	읭	
5	澎	0	NA		No discharge from eyes, nose, and mouth Preventing Centamination by Hands	Ō	0	5	20	10	0	0	~	Proper cold holding temperatures Proper date marking and disposition	8	8	5
	×		-		Hands clean and properly washed	0	0		22	<u>@</u>	0	80		Time as a public health control: procedures and records		ŏ	
	跶	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		-	-	NA	-	Consumer Advisory	-	-1	
8		0	NA	NO	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	0	0	黛		Consumer advisory provided for raw and undercooked food	0	0	4
9	黨	0		-	Food obtained from approved source		0			IN	OUT		NO	Highly Susceptible Populations			
10	×	8	0		Food received at proper temperature Food in good condition, safe, and unadulterated	8		5	24	0	0	22		Pasteurized foods used; prohibited foods not offered	0	0	5
	0	0	X	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	Chemicals			
		OUT O		NO	Protection from Contamination Food separated and protected	0	0	4	25 26	0	00	X	J	Food additives: approved and properly used Toxic substances properly identified, stored, used	8	읭	5
	\sim	<u> </u>	~	-					2.0	_			110	Conformance with Approved Procedures	<u> </u>	-	_
14	0	20	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures			
14 15	_		0	J	Producontact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- served	0	0	5 2	27	іN О	O	NA X	NO	Compliance with variance, specialized process, and HACCP plan	0	0	5
14	_		0		Proper disposition of unsafe food, returned food not re-	O	O I the	2 intro		O	O of p	笑 atho		Compliance with variance, specialized process, and HACCP plan	0	0	5
14	_		0	God	Proper disposition of unsafe food, returned food not re- served	O entro cted o	0 I the D R	2 intro	L PR	0 tion	0 of p	笑 atho		Compliance with variance, specialized process, and HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision)	0		5
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**** Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice ****

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 62		
(19220) (1001. 0-10)	Please call () 6154445325	to sign-up for a class.	nor of

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: Kats Bar & Grille Aux Establishment Number #: 605256738

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-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.	
arage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info			
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)

Temperature (Fahrenheit)
32
32

Food Temperature				
Description	State of Food	Temperature (Fahrenheit)		
Bloody mix	Cold Holdi	ng 38		
,		-		

Observed Violations

Total # 3

Repeated # ()

14: Ecolab machine not sanitizing

- 37: Black substance built up in ice machine 42: Glasses stacked wet on back counter by vodka



Establishment Information

Establishment Name: Kats Bar & Grille Aux

Establishment Number : 605256738

Comments/Other Observations

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

- 2: Discussed policy with pic
- 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 before preparing drink

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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: No cooling observed during inspection
- 19: (NA) Establishment does not hot hold TCS foods.
- 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: (NA) Establishment does not serve animal food that is raw or undercooked.
- 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.

Establishment Information

Establishment Name: Kats Bar & Grille Aux Establishment Number : 605256738

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Kats Bar & Grille Aux Establishment Number # 605256738

SourcesSource Type:FoodSource:PFG, GFSSource Type:WaterSource:CitySource Type:Source:Source:Source Type:Source:Source:Source Type:Source:Source:

Additional Comments