### TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Establishment Name			First Watch 300 Cherokee Blvd Suite 103 Type of Establishment O Fermer's Market Food Unit Permanent O Mobile O Topportunit O Mobile O Top														
Address 300 Cherokee Blvd Suite 103						_	Typ	e of t	stabi	shme	O Temporary O Seasonal			/			
Auress			10	).3	0 A	M		4/0	и та	ma 0.	ut <u>11:45</u> : <u>AM</u> AM/PM						
City Time in Inspection Date 10/23/2023 Establishment # 605254283																	
Purpose of Inspection KRoutine O Follow-up O Complaint					- O Pro			_			nsultation/Other						
Risk	Cat	egor	, ,		O1 1122 O3			04		-		Fo	-wollo	up Required O Yes 😰 No Number of S	Seats	13	4
			isk F		ors are food preparation practices and employee ontributing factors in foodborne illness outbreak									to the Centers for Disease Control and Preven		_	
				as c	FOODBORNE ILLNESS RI	_											
	(Mark designated			elgnet	ed compliance status (IN, OUT, NA, NO) for each sumbered Hem										egory.)		
IN	in c	ompili	ance		OUT=not in compliance NA=not applicable NO=not observe Compliance Status	d COS	R		S=con	recte	d on-s	ite duri	ing ins	spection R=repeat (violation of the same code provisi Compliance Status		R	WT
Т	IN	OUT	NA	NO	Supervision					IN	оит	NA	NO	Cooking and Reheating of Time/Temperature			
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0			Control For Safety (TCS) Foods Proper cooking time and temperatures	0	0	_
			NA		Employee Health							ŏ		Proper reheating procedures for hot holding	0	ŏ	5
	風覚	0			Management and food employee awareness: reporting Proper use of restriction and exclusion	0	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
		-	NA		Good Hygienic Practices	-			18	0	0	0	13	Proper cooling time and temperature	0	0	_
4	邕嵐	0			Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	0	0	5	19 20	Š	0		0	Proper hot holding temperatures Proper cold holding temperatures	0	8	
	IN	OUT	NA	NO	Preventing Contamination by Hands					X			0	Proper date marking and disposition	ŏ	ŏ	5
_	邕	0			Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved		0	5	22	X	0	0	0	Time as a public health control: procedures and records	0	0	
	×	0		0	alternate procedures followed Handwashing sinks property supplied and accessible	0	0			IN	_	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked		_	_
	IN	OUT	NA	NO	Approved Source			_	23	0	0	黛		food	0	٥	4
9 10	高	8	0		Food obtained from approved source Food received at proper temperature	8	0			IN	OUT		-		-	-	
11	×	0			Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	0	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	٥	5
	0	0	×	0	destruction	0	0			IN	OUT		NO			_	
		OUT	NA	NO	Protection from Contamination Food separated and protected	0		4		0		X	J	Food additives: approved and properly used Toxic substances properly identified, stored, used	0	읭	5
44	100	-			Food-contact surfaces: cleaned and sanitized					_	_	-	110		<u> </u>	-	_
14	罴	0	0		r overonitett auterea, orteinen anna autritateta	0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures	<u> </u>		_
15	_	_	0		Proper disposition of unsafe food, returned food not re- served	0	0	2	27			NA	NO	Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan	0	0	5
	_	_			Proper disposition of unsafe food, returned food not re- served d Retail Practices are preventive measures to co	O	0 I the	2 intro	duc	0 tion	0 of p	笑 atho		Compliance with variance, specialized process, and HACCP plan	0	0	5
	_	_		Goo	Proper disposition of unsafe food, returned food not re- served  d Retail Practices are preventive measures to co Finot in compliance COS=corre	O entro	O the	2 intro	duc	O tion	o of p	笑 atho		Compliance with variance, specialized process, and HACCP plan			
	<u>ڳ</u>	0		Goo	Proper disposition of unsafe food, returned food not re- served  d Retail Practices are preventive measures to co Finot in compliance COS=corre Compliance Status	O entro	O I the	2 intro	duc	O tion	0 of p	笑 atho		Compliance with variance, specialized process, and HACCP plan a, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status	0		
2	×		Paste	Goo OU eurize	Proper disposition of unsafe food, returned food not re- served  d Retail Practices are preventive measures to co finite in compliance COS=corre Compliance Status Safe Food and Water d eggs used where required	O entro cted o COS	O I the n-site R	2 intro arAl during WT	duc	O tion ction	O ofp ICE≋ UT	atho	gen:	Compliance with variance, specialized process, and HACCP plan a, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment properly designed,			
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**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****							
PH-2267 (Rev. 6-15)	Free food safety training classes are available each month at the county health department. Please call ( ) 4232098110 to sign-up for a class.	RDA 629					

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



#### Establishment Information

Establishment Name: First Watch Establishment Number #: [605254283]

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)					
Dish Washer	CI	100						
Sani bucket	Qa	150						

Equipment l'emperature					
Description	Temperature (Fahrenheit)				
Walk-In Cooler	40				
Reach-In Cooler	39				

Food Temperature			
Description	State of Food	Temperature (Fahrenheit)	
Tomato soup	Hot Holding	167	
Brisket On steamwell	Reheating	90	
Milk	Cold Holding	40	
Sausage	Hot Holding	160	
Tomato sauce	Hot Holding	155	
Grits	Hot Holding	158	
Pico de gallo	Cold Holding	40	
Sliced tomatoes	Cold Holding	38	
Honey dew Melon	Cold Holding	38	
Sliced ham	Cold Holding	38	

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



### Establishment Information

Establishment Name: First Watch

Establishment Number : 605254283

#### Comments/Other Observations

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

2: Employee Health Policy is posted. PIC and employees are aware of reportable symptoms and 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: Proper handwashing frequency and methods were observed.

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: All products are obtained from approved sources

- 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: No cooking of TCS foods observed during inspection
- 17: Brisket temped at 90°F after reheating for 30 minutes. Recommend reheating quickly on stovetop.
- 18: No cooling observed during inspection
- 19: See temps
- 20: See temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Time as a public health control used appropriate for potatoes and whipped butter.
- 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: First Watch

Establishment Number: 605254283

Comments/Other Observations (cont'd)

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

# Establishment Information

Establishment Name: First Watch

Establishment Number # 605254283

Sources			
Source Type:	Food	Source:	US Foods, What Chefs Want, Dixie
Source Type:	Water	Source:	Public
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

## Additional Comments