

Establishment Name

Inspection Date

Address

City

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit O Permanent O Mobile

SCORE

WT

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5

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Type of Establishment O Temporary Seasonal

Old Hickory Time in 10:53 AM AM / PM Time out 11:36: AM

06/14/2021 Establishment # 605209425 Embargoed 0

Langford Farms Poolside Grill

5219 Rustic Way.

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other Risk Category О3 04 Follow-up Required O Yes 疑 No

Number of Seats 0

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS s (IH, OUT, HA, HO) for a

	e in c	omplii	ance		OUT=not in compliance NA=not applicable NO=not observe			_)\$=∞	rrecte	d on-si	te duri	ing ins	pection R=repeat (violation of the same code provis			
					Compliance Status	COS	R	WT						Compliance Status	CO	\$	RŢ
	IN	OUT	NA	NO	Supervision					IN	оит	NA	NO	Cooking and Reheating of Time/Temperature			
T-	盔	$\overline{}$	_		Person in charge present, demonstrates knowledge, and		0	-						Control For Safety (TCS) Foods			
יו	560	0			performs duties	0	١٠	5	16	凝	0	0	0	Proper cooking time and temperatures	0	1	তা
	IN	OUT	NA	NO	Employee Health				17	0	0	0	滋	Proper reheating procedures for hot holding	0	T	0
2	-XC	0			Management and food employee awareness; reporting	0	0							Cooling and Holding, Date Marking, and Time as			
3	\mathbf{x}	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	a Public Health Control			
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	涎	Proper cooling time and temperature	0	Т	ा
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	_	0	0	黨	Proper hot holding temperatures	0	T	0
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	ľ		120	0	0		Proper cold holding temperatures	0	Т	তা
		OUT	NA	1000	Proventing Contamination by Hands				21	X	0	0	0	Proper date marking and disposition	0	T	Ō
6	×	0		0	Hands clean and properly washed	0	0		22	0	0	X	0	Time as a public health control: procedures and records	0	Т	o
7	釵	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5		_	_				Ľ	Т,	_
Ŀ			_	_	alternate procedures followed	_				IN	OUT	NA	NO	Consumer Advisory		_	_
8	×	0		LIB	Handwashing sinks properly supplied and accessible	0	0	2	23	0	ΙoΙ	300		Consumer advisory provided for raw and undercooked	Ιо	Ш	o١
١,			NA	NO	Approved Source		-				0117		_	food	-	_	_
9	×	_	_	_	Food obtained from approved source	0	0			IN	OUT	NA	NO	Highly Susceptible Populations		_	_
10	0	0	0	26	Food received at proper temperature	0	0	5	24	0	l٥l	320		Pasteurized foods used; prohibited foods not offered	0	d	o۱
111	×	0	_		Food in good condition, safe, and unadulterated	0	0	l °		_	_	-	\vdash		_	Т.	_
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	Chemicals			
		OUT		NO	Protection from Contamination				25		0	3%		Food additives: approved and properly used	0	10	গ্ৰ
13	X				Food separated and protected	0	_	4	26	窦	0			Toxic substances properly identified, stored, used	0	T	5
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures			
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	T	0

			GOO	DD R	ŦΙΑ	IL PRA	CTIC	E3			
		OUT=not in compliance COS=corre	ected o	n-site	durin	g inspect		R-repeat (violation of the same code provision)			
		Compliance Status	COS	R	WT			Compliance Status	COS	R	WT
	OUT	Safe Food and Water					OUT	Utensils and Equipment			
28		Pasteurized eggs used where required		0		45	326	Food and nonfood-contact surfaces cleanable, properly designed,	0	0	1
29 30		Water and ice from approved source	8	18	1	ι⊢		constructed, and used	-	\vdash	\vdash
30	OUT	Variance obtained for specialized processing methods Food Temperature Control				46	323	Warewashing facilities, installed, maintained, used, test strips	0	ol	1
_	001		_	_		 	-	Nondrood control conference alone	-	_	\vdash
31	0	Proper cooling methods used; adequate equipment for temperature	0	lo	2	47	_	Nonfood-contact surfaces clean	0	0	_1_
	_	control	_	_	_		OUT	Physical Facilities			
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Hot and cold water available; adequate pressure	0	0	2
33	0	Approved thawing methods used	0	0	1	49	0	Plumbing installed; proper backflow devices	0	0	2
34	0	Thermometers provided and accurate	0	0	1	50	0	Sewage and waste water properly disposed	0	0	2
	OUT	Food Identification				51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
35	0	Food properly labeled; original container; required records available	0	0	1	52	0	Garbage/refuse properly disposed, facilities maintained	0	0	1
	OUT	Prevention of Feed Contamination				53	0	Physical facilities installed, maintained, and clean	0	0	1
36	0	Insects, rodents, and animals not present	0	0	2	54	0	Adequate ventilation and lighting; designated areas used	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	1		OUT	Administrative Items			
38	0	Personal cleanliness	0	0	1	55		Current permit posted	0	0	_
39	0	Wiping cloths; properly used and stored	0	0	1	56	0	Most recent inspection posted	0	0	, v
40	0	Washing fruits and vegetables	0	0	1			Compliance Status	YES	NO	WT
	OUT	Proper Use of Utensils					Non-Smokers Protection Act				
41	0	In-use utensils; properly stored	0	0	1	57		Compliance with TN Non-Smoker Protection Act	TX	0	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58		Tobacco products offered for sale	0		0
43	0	Single-use/single-service articles; properly stored, used	0	0	1	59	1	If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1	1 —					

(10) days of the date of the

06/14/2021

06/14/2021

Signature of Person In Charge

Date

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

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Langford Farms Poolside Grill
Establishment Number ≠: 605209425

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.	П
'No Smoking' signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	
Sarage 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 inflitrating into areas where smoking is prohibited.	\top
Smoking observed where smoking is prohibited by the Act.	+

Warewashing Info							
Machine Name	8 anitizer Type	PPM	Temperature (Fahrenheit)				
3 comp sink	CI	150					

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Ric	39			
Rif	5			
Rif	-10			

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Burger	Cold Holding	39			
Diced tomatoes	Cold Holding	41			
Chicken tenders	Cooking	202			
Burger	Cooking	177			

Observed Violations
Total # B
Repeated # ()
45: Severely grooved cutting boards stored at 3 comp sink
46: 3 comp sink missing drain board
55: Did not operate in 2020 and does not have a current permit to post

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Langford Farms Poolside Grill

Establishment Number: 605209425

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 when changing gloves
- 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: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 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:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Langford Farms Poolside Grill				
Establishment Number: 605209425				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				
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Establishment Information

Establishment Information Establishment Name: La	angford Farms Poolside	Grill		
stablishment Number #	605209425			
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Sources				
Source Type:	Food	Source:	Sam's Club, GFS	
Source Type:	Water	Source:	City	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comme	nts			
Did not operate in 20	020.			