



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
96

Establishment Name: Bridgestone Avanti
Address: 1201 Bridgestone Pkwy.
City: La Vergne
Inspection Date: 09/12/2023
Time in: 08:51 AM
Time out: 09:47 AM
Risk Category: 01
Number of Seats: 82

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS
(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Table with 2 main sections: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 2 main sections: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act.

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit.

Signature of Person In Charge: [Signature] Date: 09/12/2023
Signature of Environmental Health Specialist: [Signature] Date: 09/12/2023

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

Establishment Name: Bridgestone Avanti
 Establishment Number #: 605226303

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)
3 comp Dish machine, not in use	Quat	400	

Equipment Temperature

Description	Temperature (Fahrenheit)
Hot box 1	145
Hot box 2	130
Wic	40

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Hamburger patties, hot box 1	Hot Holding	145
Precooked chicken, hot box 1, 1 hr	Reheating	104
Packaged alfredo sauce, hot bath	Reheating	152
Sausage biscuit, hot box 2	Hot Holding	142
Scrambled eggs, hot box 2	Hot Holding	142
Sausage gravy, hot box 2	Hot Holding	134
Chicken biscuit, hot box 2	Hot Holding	136
Cheesburger, ric	Cold Holding	41
Deli ham, wic	Cold Holding	39
Deli turkey, wic	Cold Holding	41
Cut lettuce, wic	Cold Holding	41
Shelled eggs, wic, ambient temp	Cold Holding	40

Observed Violations

Total # 3

Repeated # 0

8: No paper towels at hand sink by the 3comp. Soap dispensers out but a bottle of dawn was next to the hand sink. Cos discussed proper supplies at hand sink with pic and pic restocked the paper towels.

39: Observed wiping cloths left in prep areas not in sani water.

53: Ceiling and floor tiles in poor repair throughout kitchen.

Ice build up in walk-in freezer



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Comments/Other Observations

- 1: Pic in process of cervsafe ccert course, can correctly talk food safety.
- 2: Pic aware
- 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: Pic stayed on task
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: See source
- 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:
- 16: Did not observe cooking at time.
- 17: See food temps - pic stated the precooked chicken had been reheating in the over for 30-40 minutes and then moved to the hot box and stated he was about to cut it and continue cooking it in pasta alfredo. Pic voluntarily moved it back to the oven. Discussed proper reheating times, temps, and equipment.
- 18: No food observed cooling at time
- 19: See temps - gravy was a 1°f off, observed the hot box at 128°f initially, came back after 5 minutes and it was at 135°f. Pic raised temperature.
- 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: (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.

***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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Sources

Source Type: Water Source: Lv city

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional CommentsEmail kevin.taylor@fivestarfoodservice.com