



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

85

Establishment Name Colton's Steakhouse and Grill Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 2431 Hwy 46 s ☐ Temporary ☐ Seasonal
City Dickson Time in 12:50 PM AM / PM Time out 01:35 PM AM / PM
Inspection Date 03/26/2024 Establishment # 605245521 Embargoed 0
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 360

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.)

IN=in compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)				
Compliance Status										COS					R					WT									
	IN	OUT	NA	NO	Supervision																								
1	<input checked="" type="radio"/>	<input type="radio"/>			Person in charge present, demonstrates knowledge, and performs duties					<input type="radio"/>	<input type="radio"/>	5																	
	IN	OUT	NA	NO	Employee Health																								
2	<input checked="" type="radio"/>	<input type="radio"/>			Management and food employee awareness, reporting					<input type="radio"/>	<input type="radio"/>	5																	
3	<input checked="" type="radio"/>	<input type="radio"/>			Proper use of restriction and exclusion					<input type="radio"/>	<input type="radio"/>																		
	IN	OUT	NA	NO	Good Hygienic Practices																								
4	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	Proper eating, tasting, drinking, or tobacco use					<input type="radio"/>	<input type="radio"/>	5																	
5	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	No discharge from eyes, nose, and mouth					<input type="radio"/>	<input type="radio"/>																		
	IN	OUT	NA	NO	Preventing Contamination by Hands																								
6	<input type="radio"/>	<input checked="" type="radio"/>		<input type="radio"/>	Hands clean and properly washed					<input type="radio"/>	<input type="radio"/>	5																	
7	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					<input type="radio"/>	<input type="radio"/>																		
8	<input type="radio"/>	<input checked="" type="radio"/>			Handwashing sinks properly supplied and accessible					<input type="radio"/>	<input type="radio"/>	2																	
	IN	OUT	NA	NO	Approved Source																								
9	<input checked="" type="radio"/>	<input type="radio"/>			Food obtained from approved source					<input type="radio"/>	<input type="radio"/>																		
10	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Food received at proper temperature					<input type="radio"/>	<input type="radio"/>	5																	
11	<input checked="" type="radio"/>	<input type="radio"/>			Food in good condition, safe, and unadulterated					<input type="radio"/>	<input type="radio"/>																		
12	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Required records available: shell stock tags, parasite destruction					<input type="radio"/>	<input type="radio"/>																		
	IN	OUT	NA	NO	Protection from Contamination																								
13	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		Food separated and protected					<input type="radio"/>	<input type="radio"/>	4																	
14	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		Food-contact surfaces: cleaned and sanitized					<input type="radio"/>	<input type="radio"/>	5																	
15	<input type="radio"/>	<input checked="" type="radio"/>			Proper disposition of unsafe food, returned food not re-served					<input type="radio"/>	<input type="radio"/>	2																	

Compliance Status										COS					R					WT				
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																			
16	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper cooking time and temperatures					<input type="radio"/>	<input type="radio"/>	5												
17	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper reheating procedures for hot holding					<input type="radio"/>	<input type="radio"/>													
	IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control																			
18	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper cooling time and temperature					<input type="radio"/>	<input type="radio"/>	5												
19	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper hot holding temperatures					<input type="radio"/>	<input type="radio"/>													
20	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		Proper cold holding temperatures					<input type="radio"/>	<input type="radio"/>													
21	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper date marking and disposition					<input type="radio"/>	<input type="radio"/>													
22	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Time as a public health control: procedures and records					<input type="radio"/>	<input type="radio"/>													
	IN	OUT	NA	NO	Consumer Advisory																			
23	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		Consumer advisory provided for raw and undercooked food					<input type="radio"/>	<input type="radio"/>	4												
	IN	OUT	NA	NO	Highly Susceptible Populations																			
24	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Pasteurized foods used; prohibited foods not offered					<input type="radio"/>	<input type="radio"/>	5												
	IN	OUT	NA	NO	Chemicals																			
25	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Food additives: approved and properly used					<input type="radio"/>	<input type="radio"/>	5												
26	<input checked="" type="radio"/>	<input type="radio"/>			Toxic substances properly identified, stored, used					<input type="radio"/>	<input type="radio"/>													
	IN	OUT	NA	NO	Conformance with Approved Procedures																			
27	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Compliance with variance, specialized process, and HACCP plan					<input type="radio"/>	<input type="radio"/>	5												

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

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

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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 03/26/2024 Signature of Environmental Health Specialist [Signature] Date 03/26/2024

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

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



Establishment Information

Establishment Name: Colton's Steakhouse and Grill

Establishment Number #: 605245521

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)
Dishwasher	Heat		162

Equipment Temperature

Description	Temperature (Fahrenheit)
Lowboy	39
Ric	38
Lowboy	37
Wic	37

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Coleslaw	Cold Holding	43
Rice on hitline	Hot Holding	139
Mashed potatos on hotline	Hot Holding	153
Lettuce, tomatos on coldline	Cold Holding	39
Raw hamburgers steaks in lowboy	Cold Holding	39
Raw shrimp in ric	Cold Holding	39
Raw chicken in lowboy	Cold Holding	38
Raw steak in wic	Cold Holding	41
Raw hamburger in wic	Cold Holding	39
Raw shrimp in wic	Cold Holding	40
Sirloin in wic	Cold Holding	38
Raw steaks in ric	Cold Holding	43
Chicken noodle soup in warmer	Hot Holding	163
Tomatos in prep ric	Cold Holding	38
Cheese cake in Prep ric	Cold Holding	39

Observed Violations

Total # 6

Repeated # 0

6: Employee talking on phone and went back to prep food without washing hands. Another employee was wiping his hands on a rag tucked in his belt without washing hands.

8: No coldwater at front kitchen handsink. Will require a follow up within 10 days

13: Raw eggs were stored over buttermilk

15: 2 dented cans on can rack. Cans cannot be dented along seams or have severe dents

41: Using scoops without handles in salad prep cooler. Scoops must have a handle that does not touch foods.

53: Dust buildup On ceilings. Floors are damaged in areas

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Establishment Number : 605245521

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Posted
- 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.
- 7: (NO) No food workers present during the inspection.
- 9: See source
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (IN) Parasite destruction paperwork available
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 16: No cooking temps during inspection
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling during inspection
- 19: See temperatures
- 20: See temperatures
- 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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Establishment Number : 605245521

Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

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Establishment Number #: 605245521

Sources

Source Type:	Food	Source:	Tankers Lee, gfs, Coke
Source Type:	Water	Source:	City
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments