#### TENNESSEE DEPARTMENT OF HEALTH PVICE ESTARI ISHMENT INSPECTION REPO D CE

| NAME OF | Call and |           | A DECK |        |  | FOOD SERV   | ICE ESTA           | BL       | ISH    | IMI  | ENT     | r 11    | NSI        | PEC               | TIC    | DN REPORT   | SCO            | RE       |          |    |
|---------|----------|-----------|--------|--------|--|---|--------------------|----------|--------|------|---------|---------|------------|-------------------|--------|---|----------------|----------|----------|----|
| Est     | abist    | 1000      | t Nar  |        | St John's  | Restaurant  |                    |          |        |      |         | _       |            |                   |        | Farmer's Market Food Unit     Ø Permanent     O Mobile                                  | Q              |          | <b>)</b> |    |
|         | iress    |           |        |        | 1278 Mar   | ket St.   |                    |          |        |      |         | Typ     | pe of t    | Establi           | shme   | O Temporary O Seasonal  |                |          |          |    |
| City    |          |           |        |        |  |   |                    |          |        |      |         |         |            |                   |        |   |                |          |          |    |
|         |          | n Da      |        |        | 12/28/2021 Establishment # 605143284 Embargoed 0 |   |                    |          |        |      |         |         |            |                   |        |   |                |          |          |    |
|         |          |           | spect  |        | Routine  |   |                    |          |        | _    | elimin  |         |            |                   | 0.000  | nsultation/Other  |                |          | _        |    |
|         |          |           |        | 0011   |  |   |                    |          |        | 04   | Quittan | ary     |            |                   |        |   | Number of Se   | -        | 118      | 8  |
| POS     | cua      | egon<br>R | isk i  | act    | O1<br>ors are food p                             | preparation practices   | O3<br>and employee | behr     | vior   | 8 mK | at c    | omn     | nonh       | repo              | rtec   | to the Centers for Disease Control a  | nd Preventi    | ion      |          |    |
|         |          |           |        | as c   | ontributing f                                    |   |                    |          |        |      |         |         |            |                   |        | control measures to prevent illness o   | r injury.      |          |          |    |
|         |          | (Ma       | rk de  | algnat | ted compliance s                                 |   |                    |          |        |      |         |         |            |                   |        | INTERVENTIONS<br>ach liom an applicable. Deduct points for catego                       | ry or subcateg | 10ry.)   |          |    |
| IN      | ⊧in c    | ompii     | ance   |        |  | pliance NA=not applicable                                     | NO=not observe     |          | R      |      | )S=co   | rrecte  | d on-s     | ite duri          | ng ins | pection R=repeat (violation of the same<br>Compliance Status                            |                |          | εT       | WT |
|         | IN       | OUT       | NA     | NO     |  | Supervision   |                    | 000      | -      |      | F       | IN      | олт        | NA                | NO     | Cooking and Reheating of Time/Temp  |                |          | ~ 1      |    |
| 1       | 黨        | 0         | _      |        |  | e present, demonstrates k                                     | nowledge, and      | 0        | 0      | 5    | 16      | 0       | 001        | 0                 |        | Control For Safety (TCS) Food<br>Proper cooking time and temperatures                   |                | <u></u>  | ~        |    |
|         | IN       |           | NA     | NO     | performs duties                                  | Employee Health   |                    |          |        | -    |         | ŏ       | ŏ          |                   | 2      | Proper reheating procedures for hot holding   |                | 8        | ŏ        | 5  |
| 23      | XX       | 8         |        |        |  | nd food employee awarene<br>estriction and exclusion          | ess; reporting     | 0        | 0      | 5    |         | IN      | оυт        | NA                | NO     | Cooling and Holding, Date Marking, and<br>a Public Health Control                       | Time as        |          |          |    |
| -       |          | -         | NA     | NO     |  | Good Hygienic Practice  |                    | -        |        | -    | 18      | ×       | 0          | 0                 | 0      | Proper cooling time and temperature   |                | 0        |          |    |
| 4       | 黨        | 8         |        |        |  | tasting, drinking, or tobacci<br>om eyes, nose, and mouth     |                    | 0        | 0      | 5    |         | 0<br>23 | 8          | 0                 | 义      | Proper hot holding temperatures<br>Proper cold holding temperatures                     |                | 8        | 8        | _  |
|         | IN       | OUT       | NA     | NO     | Preve  | enting Contamination b  |                    |          |        |      |         | X       | ŏ          | ŏ                 | 0      | Proper date marking and disposition   |                | ŏ        | ŏ        | 5  |
| 6<br>7  | 直截       | 0<br>0    | 0      | 0      |  | nd properly washed<br>contact with ready-to-eat fo            | ods or approved    | 0        | 0<br>0 | 5    | 22      | 0       | 0          | ×                 |        | Time as a public health control: procedures an  | d records      | 0        | 이        |    |
| - I     | in<br>X  |           | -      | -      | alternate proce<br>Handwashing s                 | dures followed<br>inks properly supplied and                  | accessible         |          | 6      | 2    |         | IN      | OUT        | NA                | NO     | Consumer Advisory<br>Consumer advisory provided for raw and under                       | rcooked        |          |          |    |
|         | IN<br>嵐  | OUT       | NA     | NO     |  | Approved Source   |                    |          | 0      | _    | 23      | ×<br>IN | O          | O<br>NA           | NO     | food<br>Highly Susceptible Population:  |                | 0        | 이        | 4  |
| 10      | 0        | 0         | 0      | 20     | Food received                                    | at proper temperature   |                    | 0        | 0      |      | 24      | -       | 0          | 200               |        | Pasteurized foods used; prohibited foods not of   |                | 0        | 0        | 5  |
|         | <u>家</u> | 0         | 0      | 0      |  | ondition, safe, and unadult<br>ds available: shell stock ta   |                    | 0        | 0      | 5    | -       | IN      | OUT        | -                 |        | Chemicals   | hiered         | -        | -        | -  |
| 12      |          |           | NA     | -      | destruction Pre                                  | tection from Contamin   | ation              | Ľ        |        | _    | 25      | 0       |            | 22                |        | Food additives: approved and properly used  |                | न        | ग        |    |
|         |          | 0         |        |        |  | and protected   |                    |          | 0      |      | 26      | 嵐       | 0          |                   |        | Toxic substances properly identified, stored, u   | sed            | 0        |          | 5  |
|         | 風        | 0         | -      |        |  | urfaces: cleaned and sanit<br>ion of unsafe food, returne     |                    | 0        | 0<br>0 | 2    | 27      | IN<br>O | 001        | NA                | NO     | Conformance with Approved Proce<br>Compliance with variance, specialized process        | and a          | 0        | 0        | 5  |
|         | ~        | •         |        |        | served   |   |                    | <u> </u> |        | 1    | £'      | 0       | l o        | ~                 |        | HACCP plan  |                | <u> </u> | <u> </u> | -  |
|         |          |           |        | Goo    | d Retail Prac                                    | tices are preventive  | measures to co     | ontro    | l the  | intr | oduc    | tion    | of p       | atho              | gens   | , chemicals, and physical objects int   | o foods.       |          |          |    |
|         |          |           |        |        |  |   |                    |          |        |      | L PR    |         |            | 5                 |        |   |                |          |          |    |
|         |          |           |        | 00     |  | mpliance Status   | COS=corre          |          | R      |      | ; inspe | ction   |            |                   |        | R-repeat (violation of the same cod<br>Compliance Status                                |                | 008      | R        | WT |
| 2       | 8        | 001       | Past   | eurize | Sa<br>ed eggs used wh                            | fe Food and Water   |                    | 0        | 0      | 1    |         |         | NUT        | ood ar            | nd no  | Utensils and Equipment<br>nfood-contact surfaces cleanable, properly des                | ianed.         |          |          |    |
| 2       | 9        | 0         | Wate   | er and | ice from approv                                  |   | 6                  | 0        | 0<br>0 | 2    | 4       | +       |            |                   |        | and used  |                | <u> </u> | 이        | 1  |
| Ľ       |          | OUT       |        |        | Food   | Temperature Control   |                    |          |        | -    | 4       | _       | -          |                   |        | g facilities, installed, maintained, used, test stri                                    |                | -        | 0        | 1  |
| 3       | 1        |           | Prop   |        | oling methods u                                  | sed; adequate equipment f                                     | or temperature     | 0        | 0      | 2    | 4       | _       | O N<br>UT  | lonfoo            | d-cor  | tact surfaces clean Physical Facilities   |                | 0        | 0        | 1  |
|         | 2        |           |        |        |  | d for hot holding   |                    |          | 0      | 1    | 4       | 8       | 0 1        |                   |        | water available; adequate pressure  |                | <u> </u> |          | 2  |
|         | 3 4      |           |        |        | thawing method<br>eters provided a               |   |                    | 8        | 0      | 1    | 4       | _       |            |                   |        | talled; proper backflow devices<br>waste water properly disposed                        |                | 0        | 허        | 2  |
|         | _        | OUT       |        |        | P  | ood identification  |                    |          | _      |      | 5       | _       |            |                   |        | s: properly constructed, supplied, cleaned  |                |          | 0        | 1  |
| 3       | 5        |           | Food   | i prop |  | ginal container; required re                                  |                    | 0        | 0      | 1    | 5       |         | -          | -                 |        | use properly disposed; facilities maintained  |                |          | 0        | 1  |
|         | 6        | OUT       | Incor  | te er  | Preventic<br>dents, and anim                     | in of Food Contaminati  | on                 | 0        | 0      | 2    | 5       |         | _          |                   |        | ities installed, maintained, and clean<br>ntilation and lighting; designated areas used |                |          | 0        | 1  |
|         | -        | -         |        |        | -  |   | amon P directory   |          | 0      | -    | F       | -       |            | seque             |        |   |                | -        | ~        |    |
| 3       | 8        | _         |        |        | leanliness                                       | during food preparation, st                                   | uage & display     | 0        | 0      | 1    | 5       |         |            | Jumpet            | Date   | Administrative items  |                | 0        | 0        |    |
| _       | 8<br>9   | Ó         | Wipir  | ng cic | ths; properly us                                 |   |                    | 0        | 0      | 1    | 5       |         | 0 0<br>0 M | Annent<br>Nost re | cent   | inspection posted   |                | 8        | 0        | 0  |
| 4       | 0        | 0<br>OUT  |        | hing f | ruits and vegeta<br>Pro                          | bies<br>per Use of Utensils                                   |                    | 0        | 0      | 1    |         |         |            |                   |        | Compliance Status<br>Non-Smokers Protection Act   | 1              | YES      | NO       | WT |
| 3       | 1        | 0         | In-us  |        | nsils; properly sl                               | fored   | 1 hander d         |          | 8      |      | 5       |         |            |                   |        | with TN Non-Smoker Protection Act   |                | 촹        | 읽        |    |
| 4       | 23       | 0         | Singl  | e-use  | /single-service                                  | nens; properly stored, dried<br>articles; properly stored, us |                    | 0        | 0      | 1    | 5       | 9       |            |                   |        | ducts offered for sale<br>oducts are sold, NSPA survey completed                        |                | 8        | 8        | 0  |
| 4       | 4        | 0         | Glow   | es us  | ed properly                                      |   |                    | 0        | 0      | 1    |         |         |            |                   |        |   |                |          |          |    |

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. 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 dipost 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 C.A. sections (8):94-703, 68-14-706, 68-14-708, 68-14-709, 68-14-716, 68-14-716, 4-5-320.

| 46                            | 12/28/2021 |  |
|-------------------------------|------------|--|
| Signature of Person In Charge | Date       | Signature of Environmental Health Specialist |

12/28/2021

Date

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| PH-2267 (Rev. 6-15)  | Free food safety training cl | RDA          |                         |         |
|----------------------|------------------------------|--------------|-------------------------|---------|
| P192201 (1004. 0-10) | Piease call (                | ) 4232098110 | to sign-up for a class. | nur des |

\*\*\*\* 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

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Establishment Name: St John's Restaurant Establishment Number #: 605143284

| 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<br>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 inflitrating into areas where smoking is prohibited.  |  |
| Smoking observed where smoking is prohibited by the Act.   |  |

| Warewashing Info           |                |            |                          |  |  |  |  |  |  |
|----------------------------|----------------|------------|--------------------------|--|--|--|--|--|--|
| Machine Name               | Sanitizer Type | PPM        | Temperature (Fahrenhelt) |  |  |  |  |  |  |
| Dishmachine<br>3 comp sink | Chlorine<br>QA | 100<br>200 |                          |  |  |  |  |  |  |

| Equipment Temperature |                          |  |  |  |  |  |
|-----------------------|--------------------------|--|--|--|--|--|
| Description           | Temperature (Fahrenheit) |  |  |  |  |  |
|                       |                          |  |  |  |  |  |
|                       |                          |  |  |  |  |  |
|                       |                          |  |  |  |  |  |
|                       |                          |  |  |  |  |  |
|                       |                          |  |  |  |  |  |
|                       |                          |  |  |  |  |  |

| Food Temperature              |               |                          |  |  |  |
|-------------------------------|---------------|--------------------------|--|--|--|
| Description                   | State of Food | Temperature (Fahrenheit) |  |  |  |
| Scallops-walk in              | Cold Holding  | 41                       |  |  |  |
| Raw chicken-walk in           | Cold Holding  | 41                       |  |  |  |
| Raw beef                      | Cold Holding  | 40                       |  |  |  |
| Milk-1 dr coffee              | Cold Holding  | 41                       |  |  |  |
| Beef-2 dr reach in            | Cold Holding  | 40                       |  |  |  |
| Lentils-prep top cookline     | Cold Holding  | 41                       |  |  |  |
| Rice-prep top                 | Cold Holding  | 40                       |  |  |  |
| Feta cheese-prep top          | Cold Holding  | 40                       |  |  |  |
| Goat cheese-prep top          | Cold Holding  | 40                       |  |  |  |
| Rice-made approx one hour ago | Cooling       | 53                       |  |  |  |
| Cut greens-walk in            | Cold Holding  | 41                       |  |  |  |
| Fried rice-cook line          | Cold Holding  | 41                       |  |  |  |
| bacon-2 dr reach in           | Cold Holding  | 41                       |  |  |  |
|                               |               |                          |  |  |  |
|                               |               |                          |  |  |  |

#### Observed Violations

Total # 2

Repeated # ()

37: Fly sticky strip installed over food prep area (downstairs). Discontinue use of bug prevention device in food prep area. 53: Various floor tiles in disrepair (downstairs area)

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



## Establishment Information

Establishment Name: St John's Restaurant

Establishment Number : 605143284

### Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne 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: Observed proper handwashing by employees.

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: Food obtained from approved source
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (IN) Shell stock tags available. Oysters on occasion.
- 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) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Observed rice properly cooling in walk in
- 19: (NO) TCS food is not being held hot during inspection.
- 20: Cold holding temperatures are held at 41F or below
- 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.

# Establishment Information

Establishment Name: St John's Restaurant Establishment Number : 605143284

Comments/Other Observations (cont'd)

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

# Establishment Information Establishment Name: St John's Restaurant

Establishment Number # 605143284

| Sources      |       |         |                               |
|--------------|-------|---------|-------------------------------|
| Source Type: | Food  | Source: | What chefs want               |
| Source Type: | Water | Source: | Water is from approved source |
| Source Type: |       | Source: |                               |
| Source Type: |       | Source: |                               |
| Source Type: |       | Source: |                               |

## Additional Comments