



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



**Establishment Information**

Establishment Name: Outback Steakhouse

Establishment Number #: 605215335

**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)
Dish machine	Heat		167
Sani bucket	Lactic acid	1875	

**Equipment Temperature**

Description	Temperature ( Fahrenheit)

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Cut leafy greens	Cold Holding	40
Cut toms	Cold Holding	40
Soup	Hot Holding	166
Cut lettuce	Cold Holding	41
Raw chx	Cold Holding	39
Potato	Hot Holding	167
Sweetpotato	Hot Holding	166
Pasta	Cold Holding	40
Rice	Cold Holding	39
Cutouts	Cold Holding	40
Mushrooms	Hot Holding	156
Raw steak	Cold Holding	39
Raw shrimp	Cold Holding	38
Raw shrimp	Cold Holding	35
Raw steak	Cold Holding	39

**Observed Violations**

Total # 2

Repeated # 0

37: Uncovered lettuce 9n top shelf of walkin  
53: Floor tiles in poor repair

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**Comments/Other Observations**

- 1: (IN): ANSI Certified Manager present.
- 2: Pic able to provide a copy
- 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: Hands washed at appropriate times
- 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: Approved
- 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: Not observed
- 17: Discussed reheating prime rib. Proper reheating procedures are being followed.
- 18: No cooling observed
- 19: Adequate hot holding available
- 20: Adequate cold hold holding available
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 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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**Comments/Other Observations (cont'd)****Additional Comments (cont'd)*****See last page for additional comments.***

### Establishment Information

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Establishment Number #:	605215335
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## Sources

Source Type:	Water
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Source: Hud

Source Type:	Food
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Source: Pfg

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

### ***Additional Comments***