# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

4	100																_	
English Mountain Trout Farm & Grill					Grill					Tue	a of i	Establ	ie literature	Ant & Permanent O Mobile	L	ł		
Address 291 Blowing Cave Rd.					Type of Establishment O Temporary O Seasonal													
City Sevierville Time in			Time in	01	.:2	0 F	M	A	M/P	иті	me o	ut 01:58; PM AM / PM						
Insc	xectio	on D	ate		03/15/2023 Establishment # 60519						_	d 0						
						nplaint			O Pre		-	-		Cor	nsultation/Other			
		tego			01 322 03				04				Fo	-wolle	up Required O Yes 鋭 No Number of	Seats	49	)
Г				act	ors are food preparation practices and emp	loyee b	eha	vior	s mo	st c	omin	nonly	rep	ortec	to the Centers for Disease Control and Preve control measures to prevent illness or injury.		_	
				<b>as</b> (	FOODBORNE ILLNE													
		(1	ark de	algna	ted compliance status (IH, OUT, HA, HO) for each number	red Hem.	For	tem	mark	<b>M</b> 01	л, н	ark CC	38 or P	t for e	ach item as applicable. Deduct points for category or subca		)	
IN	⊨in c	ompi	iance		OUT=not in compliance NA=not applicable NO=not Compliance Status	observed		R		\$=co	rrecte	d on-s	ite dur	ing ins	pection R=repeat (violation of the same code provi Compliance Status		R	WT
	IN	ουī	NA	NO	Supervision			_			IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature			
1	X	0			Person in charge present, demonstrates knowledge, a performs duties	and	0	0	5	16	23	0	0	0	Control For Safety (TCS) Foods Proper cooking time and temperatures	0	8	
2			NA	NO	Employee Health Management and food employee awareness, reportin	a	0	0	_	17	0	0	0	X	Proper reheating procedures for hot holding Cooling and Holding, Date Marking, and Time as	_	0	Ű
	×	0	1		Proper use of restriction and exclusion	-	0	0	5		IN	OUT	NA	NO	a Public Health Control			
4	IN XX		NA	NO O	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use		0				0	0	8		Proper cooling time and temperature Proper hot holding temperatures	0	0	
	25	0	NA	0	No discharge from eyes, nose, and mouth		ŏ		5	20	25	Ō	0		Proper cold holding temperatures	0	š	5
6	N.		NA		Preventing Contamination by Hands Hands clean and properly washed		0	0		21	0	0	0 ※		Proper date marking and disposition Time as a public health control: procedures and records	0	6	
7	鼣	0	0	0	No bare hand contact with ready-to-eat foods or appr alternate procedures followed	oved	0	0	5	-	IN		NA	-	Consumer Advisory			
8	N IN	0	NA	NO	Handwashing sinks properly supplied and accessible Approved Source		0	0	2	23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	黨	0	0	~	Food obtained from approved source Food received at proper temperature		00				IN	OUT	_	NO	Highly Susceptible Populations			
	X			~	Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite		ŏ	0	5	24	0	0	22		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0	0	X	0	destruction Protection from Contamination		0	0		-	IN	OUT		NO	Chemicals			
_	×	0	0	NO	Food separated and protected			0	4		0 送	0	X	·	Food additives: approved and properly used Toxic substances properly identified, stored, used	0	0	5
H	<u>×</u>	-	0		Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not n	b-	0	0	5		IN	OUT	_	NO	Conformance with Approved Procedures Compliance with variance, specialized process, and			
15	X	0			served		0	0	2	27	0	0	12		HACCP plan	0	0	9
				Goo	d Retail Practices are preventive measures	to con	trol	the	intro	oduc	tion	of p	atho	gens	, chemicals, and physical objects into foods.			
									9 <b>7</b> /1				3					
E			_	00	Compliance Status	S=correct		R							R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
2	8	001		eurize	Safe Food and Water ed eggs used where required		0	0	1	4		NUT O <sup>F</sup>	ood a	nd no	Utensils and Equipment nfood-contact surfaces cleanable, properly designed,	0	0	1
	9 0				d ice from approved source obtained for specialized processing methods	_		0		$\vdash$	+	- 0			and used	-	$\vdash$	
		001			Food Temperature Control		-			4	_	_			g facilities, installed, maintained, used, test strips rtact surfaces clean	0	0	1
3	1	0			oling methods used; adequate equipment for temperat	ure	0	o	2	H-			011100	ww.	naut sundues crean			
3	-		cont				-	-			_	TUK			Physical Facilities			
	2		Plan	food	I properly cooked for hot holding thawing methods used	_	00	0	1	4	8	NUT O ⊦			I water available; adequate pressure		8	2
3		0	Plan Appr Ther	food	thawing methods used eters provided and accurate		0	-		4	8 9 0	NT 0 F 0 S	'lumbi iewag	ng ins e and	I water available; adequate pressure stalled; proper backflow devices waste water properly disposed	000	0	2
3	3	0	Plan Appr Ther	oved mom	thawing methods used eters provided and accurate Food Identification	able	0000	0 0 0	1	4 5 5	8 9 0 1		lumbi iewag oilet fa	ng ins e and acilitie	I water available; adequate pressure stalled; proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned	00000	0000	2 2 1
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PH-2267 (Rev. 6-15)	Free food safety training class Please call (	ses are available each mon ) 8654532787	th at the county health department. to sign-up for a class.	RDA 629

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



# Establishment Information Establishment Name: English Mountain Trout Farm & Grill Establishment Number #: 605193763

VSPA 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 wenty-one (21) years of age or older.	
ge-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.	
sarage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	1
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	+

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
3 comp sink (not in use) Moyer Diebel dish machine	Chlorine available Heat		160					

pment l'emperature					
Description	Temperature ( Fahrenheit)				

Food Temperature					
Description	State of Food	Temperature ( Fahrenheit			
Milk (beverage cooler)	Cold Holding	37			
Mac n cheese (beverage cooler)	Cold Holding	38			
Cooked trout	Cooking	190			

Observed Violation	
Total di	

Total # []

Repeated # ()

35: Two containers of dry goods stored outside of original packaging without a label.

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



Establishment Name: English Mountain Trout Farm & Grill

Establishment Number : 605193763

#### **Comments/Other Observations**

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

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: Proper handwashing was observed during the inspection.

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: Reinhart, Performance

- 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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: Refer to the food temperature chart.
- 20: Refer to the food temperature chart.
- 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.
- (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: English Mountain Trout Farm & Grill Establishment Number : 605193763

Comments/Other Observations (cont'd)

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

# Establishment Information

Establishment Name: English Mountain Trout Farm & Grill Establishment Number #: 605193763

Sources			
Source Ty	pe: Wate	er Source:	Well(tested 5/11/2022)
Source Ty	pe: Food	Source:	Reinhart, Performance
Source Ty	pe:	Source:	
Source Ty	pe:	Source:	
Source Ty	pe:	Source:	

# Additional Comments