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.		_	
				as (FOODBORNE ILLNE													
		(1	ark de	algna	ted compliance status (IH, OUT, HA, HO) for each number	red Hem.	For	tem	mark	M 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 7 /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 ^F	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