

Establishment Name

Purpose of Inspection

Address

City

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile Type of Establishment

Time in 01:20 PM AM / PM Time out 01:44; PM

O Temporary O Seasonal

SCORE

06/09/2021 Establishment # 605305570 Embargoed 0 Inspection Date

M.L. Rose Pub 004, LLC Auxiliary

401 S Mt. Juliet Rd Ste 130

**Mount Juliet** 

O Follow-up **E**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 0 Risk Category О3 04 Follow-up Required O Yes 疑 No

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

- 12	4=in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observ	red		CC	)S=cor	recte	d
					Compliance Status	COS	R	WT			
	IN	OUT	NA	NO	Supervisien					IN	k
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	H
	IN	OUT	NA	NO	Employee Health	1			17	0	t
2	TX.	0			Management and food employee awareness; reporting	0	0				T
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	ľ
	IN	OUT	NA	NO	Good Hygienic Practices	$\top$			18	0	T
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19		T
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	l °	20	245	Т
	IN OUT NA NO Preventing Contamination by Hands					21	*	T			
6	100	0		0	Hands clean and properly washed	0	0		22	0	Г
7	釵	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	-	IN	k
8	30	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	T
	IN	OUT	NA	NO	Approved Source				23	_	L
9	黨	0			Food obtained from approved source	0	0			IN	1
10	0	0	0	×	Food received at proper temperature	0	0		24	0	Т
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24	0	L
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	9
	IN	OUT	NA	NO	Protection from Contamination				25		Γ
13	黛	0	0		Food separated and protected	0	0	4	26	窦	Γ
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	0
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	Γ

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	×	0	Proper cooking time and temperatures	0	0	5
17	0	0	3%	0	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	_	0	0	×	Proper cooling time and temperature	0	0	
19	0	0	文	0	Proper hot holding temperatures	0	0	
20	145	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

## res to control the introduction of pathogens, chemicals, and physical objects into foods.

		OUT=not in compliance COS=con	ected or	1-6/20	a) da
		Compliance Status	COS		
	OUT	Safe Food and Water	-	_	_
28	0	Pasteurized eggs used where required	0	0	г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	-
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	г
33	0	Approved thawing methods used	0	0	
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	338	Contamination prevented during food preparation, storage & display	0	0	,
38	0	Personal cleanliness	0	0	г
39	0	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	-
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	г
42	200	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	- 0	0	

pecti		R-repeat (violation of the same code provision Compliance Status	COS	R	W
	OUT	Utensils and Equipment	1		
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	0	Nonfood-contact surfaces clean	0	0	
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	
49	0	Plumbing installed; proper backflow devices	0	0	- 7
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	٠
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

on report in a conspicuous manner. You have the right to request a h n (10) days of the date of the

06/09/2021

06/09/2021

Date

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

Date

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



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F-ctal	hire	hmont.	m	formation	١

Establishment Name: M.L. Rose Pub 004, LLC Auxiliary

Establishment Number #: 605305570

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	CI	100						

Equipment Temperature							
Description Temperature ( Fahreni							
Wic	37						
Ric	38						

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Half and half	Cold Holding	39

Observed Violations
Total # 2
Repeated # ()
37: Container of pickled veggies stored on floor in wic beer cooler
42: Glasses stacked wet around bar
***See page at the end of this document for any violations that could not be displayed in this space.

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



#### Establishment Information

Establishment Name: M.L. Rose Pub 004, LLC Auxiliary

Establishment Number: 605305570

### Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: (IN): An employee health policy is available.
- 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: Employee washed hands after handling dirty dishes
- 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: See source info
- 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: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: See food temps
- 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.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.

**5**7:

58:

# Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<sup>\*\*\*</sup>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: 605305570			
Comments/Other Observations (cont'd)			
Additional Comments (cont'd)			
See last page for additional comments.			

Establishment Information

# Establishment Information Establishment Name: M.L. Rose Pub 004, LLC Auxiliary Establishment Number #: 605305570 Sources Source Type: Food Source: US Foods, Freshpoint Source Type: Water Source: City Source Type: Source: Source Type: Source: Source: Source Type: **Additional Comments**