



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

100

Establishment Name Toot's Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
 Address 860 Nw Broad St. ☐ Temporary ☐ Seasonal
 City Murfreesboro Time in 02:35 PM AM / PM Time out 02:50 PM AM / PM
 Inspection Date 11/22/2021 Establishment # 605187805 Embargoed 0
 Purpose of Inspection ☐ Routine ☒ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
 Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 176

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=in compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																								
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	IN	OUT	NA	NO	Supervision													IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																											
1	☐	☐			Person in charge present, demonstrates knowledge, and performs duties					☐	☐			5	16	☐	☐	☐	☐	Proper cooking time and temperatures					☐	☐			5	17	☐	☐	☐	☐	Proper reheating procedures for hot holding					☐	☐																																																																																																																																																																																																																																																																																																																																																																																																																																																																																								
2	☐	☐			Management and food employee awareness, reporting					☐	☐			5		IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																													
3	☐	☐			Proper use of restriction and exclusion					☐	☐																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																						
	IN	OUT	NA	NO	Good Hygienic Practices										18	☐	☐	☐	☐	Proper cooling time and temperature					☐	☐			5	19	☐	☐	☐	☐	Proper hot holding temperatures					☐	☐																																																																																																																																																																																																																																																																																																																																																																																																																																																																																								
4	☐	☐		☐	Proper eating, tasting, drinking, or tobacco use					☐	☐			20	☐	☐	☐		Proper cold holding temperatures					☐	☐			21		☐	☐	☐	☐	Proper date marking and disposition					☐	☐																																																																																																																																																																																																																																																																																																																																																																																																																																																																																									
5	☐	☐		☐	No discharge from eyes, nose, and mouth					☐	☐			22	☐	☐	☐	☐	Time as a public health control: procedures and records					☐	☐					IN	OUT	NA	NO	Consumer Advisory																																																																																																																																																																																																																																																																																																																																																																																																																																																																																															
	IN	OUT	NA	NO	Preventing Contamination by Hands										23	☐	☐	☐		Consumer advisory provided for raw and undercooked food					☐	☐				4		IN	OUT	NA	NO	Highly Susceptible Populations																																																																																																																																																																																																																																																																																																																																																																																																																																																																																													
6	☐	☐		☐	Hands clean and properly washed					☐	☐			5	24	☐	☐	☐		Pasteurized foods used; prohibited foods not offered					☐	☐				5		IN	OUT	NA	NO	Chemicals																																																																																																																																																																																																																																																																																																																																																																																																																																																																																													
7	☐	☐	☐	☐	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					☐	☐				25	☐	☐	☐		Food additives: approved and properly used					☐	☐			5	26	☐	☐			Toxic substances properly identified, stored, used					☐	☐																																																																																																																																																																																																																																																																																																																																																																																																																																																																																								
8	☐	☐			Handwashing sinks properly supplied and accessible					☐	☐			2		IN	OUT	NA	NO	Protection from Contamination													IN	OUT	NA	NO	Conformance with Approved Procedures																																																																																																																																																																																																																																																																																																																																																																																																																																																																																												
9	☐	☐			Food obtained from approved source					☐	☐			5	27	☐	☐	☐		Compliance with variance, specialized process, and HACCP plan					☐	☐			5																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																				

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DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA**



Establishment Information	
Establishment Name:	Toot's
Establishment Number #:	605187805

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)

Equipment Temperature	
Description	Temperature (Fahrenheit)

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)

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Comments/Other Observations

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.

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Sources

Source Type:	Source:
Source Type:	Source:
Source Type:	Source:
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Additional Comments