

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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O Farmer's Market Food Unit Mr.G's Cowboy Grub O Permanent MMobile Establishment Name Type of Establishment 1037 Kaity Brooke Dr O Temporary O Seasonal Address Portland Time in 10:30 AM AM / PM Time out 11:10:AM City 11/06/2023 Establishment # 605256855 Embargoed 0 Inspection Date O Follow-up **K**Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection

О3

Follow-up Required

O Yes 疑 No

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18	ê =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe				S=cor	rrecte	d on-si	te duri	ng ins	pection R=repeat (violation of the same code pro
ㄷ	Compliance Status						S R WT Compliance Status						Compliance Status	
	IN	OUT	NA	NO	Supervision					IN	оит	NA	NO	Cooking and Reheating of Time/Temperature
<u> </u>	610	_			Person in charge present, demonstrates knowledge, and	_					001	160		Control For Safety (TCS) Foods
ויו	氮	0			performs duties	0	0	5	16		0	0	文	Proper cooking time and temperatures
	IN	OUT	NA	NO	Employee Health				17	0	0	0	3%	Proper reheating procedures for hot holding
2	Management and food employee awareness; reporting		0	0						NO	Cooling and Holding, Date Marking, and Time a			
3	×	Proper use of restriction and exclusion		0	0 0 '			IN	ООТ		NA	a Public Health Control		
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	涎	Proper cooling time and temperature
4	0	0		X	Proper eating, tasting, drinking, or tobacco use	0	0	5	19		0	0	黨	Proper hot holding temperatures
5	0	0			No discharge from eyes, nose, and mouth	0	ō	ů	20			0		Proper cold holding temperatures
	IN OUT NA NO Preventing Contamination by Hands					21	0	0	0	24	Proper date marking and disposition			
6	0	0			Hands clean and properly washed	0	0		22	0	0	×	0	Time as a public health control: procedures and records
7	0	0	0	×	No bare hand contact with ready-to-eat foods or approved	0	0	5		_	_		_	
Ŀ			_	~	alternate procedures followed			Щ		IN	OUT	NA	NO	Consumer Advisory
8	3%				Handwashing sinks properly supplied and accessible	0	0	2	23	0	l٥l	×		Consumer advisory provided for raw and undercooked
\perp		OUT	NA	NO	Approved Source			$\overline{}$		_	_			food
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	Highly Susceptible Populations
10	_	0	0	\approx	Food received at proper temperature	0	0	١.١	24	0	0	333		Pasteurized foods used; prohibited foods not offered
11	×	0	_		Food in good condition, safe, and unadulterated	0	0	5		ŭ	ŭ	-		T dotted to day dotte, promotice roods not offered
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	ОUТ	NA	NO	Chemicals
		OUT	NA	NO	Protection from Contamination				25		0	X		Food additives: approved and properly used
13	Ø	0	0		Food separated and protected	0	0	4	26	2	0			Toxic substances properly identified, stored, used
14	×		0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan

	GOOD RETAIL PRACTICES													
	OUT=not in compliance CO\$=corrected on-site during inspection R-repeat (violation of the same code provision)													
		Compliance Status	COS	R	WT	1Г			Compliance Status	COS	R	WT		
	OUT	Safe Food and Water				1 [OUT	Utensiis and Equipment					
28	0	Pasteurized eggs used where required	0	ТО	1	1 [45	0	Food and nonfood-contact surfaces cleanable, properly designed,	0	0			
29	0	Water and ice from approved source	0	0	2	1 L	49 0		constructed, and used	١.	I۷I	1		
30	0	Variance obtained for specialized processing methods	0	0	1	1Г	46	0	Warewashing facilities, installed, maintained, used, test strips	0	0			
	OUT	Food Temperature Control				1 L	46	•	vvarewasning racilizes, installed, maintained, used, test strips	١.		'		
	┰	Proper cooling methods used; adequate equipment for temperature	┰	Τ_	Γ.	1 Г	47 O	0	Nonfood-contact surfaces clean	0	0	1		
31	0	control	0	0	2	Ιħ		OUT	Physical Facilities					
32	0	Plant food properly cooked for hot holding	0	0	1	1 F	48	0	Hot and cold water available; adequate pressure	0	ा	2		
33	_	Approved thawing methods used	ŏ	ŏ	1		49		Plumbing installed: proper backflow devices	ŏ	ŏ	2		
34	_	Thermometers provided and accurate	ŏ	ŏ	1	1 h	50		Sewage and waste water properly disposed	ō	ō	2		
-	OUT		×		Ŀ.	łΗ	51	_	Toilet facilities: properly constructed, supplied, cleaned	ŏ	ŏ	1		
-	001	rood identification			_	1 H	_				$\overline{}$			
35	0	Food properly labeled; original container; required records available	0	0	1	ш	52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1		
	OUT	Prevention of Feed Contamination							53	×	Physical facilities installed, maintained, and clean	0	0	1
36	0	Insects, rodents, and animals not present	0	0	2][54	0	Adequate ventilation and lighting; designated areas used	0	0	1		
37	0	Contamination prevented during food preparation, storage & display	0	0	1] [OUT	Administrative Items					
38	0	Personal cleanliness	0	0	1	1Г	55	0	Current permit posted	0	ा	0		
39	0	Wiping cloths; properly used and stored	0	0	1	1 h	56	0	Most recent inspection posted	0	0			
40	0	Washing fruits and vegetables	0	0	_	1 Γ	Compliance Status		YES	NO	WT			
	OUT	Proper Use of Utensils				1 h			Non-Smokers Protection Act		_			
41	0	In-use utensils; properly stored	0	0	1	1 ľ	57		Compliance with TN Non-Smoker Protection Act	×	ा			
42		Utensils, equipment and linens; properly stored, dried, handled	0	0		1 h	58		Tobacco products offered for sale	0	0	0		
43		Single-use/single-service articles; properly stored, used	0	0	1		59		If tobacco products are sold, NSPA survey completed	0	0			
44	0	Gloves used properly	0	0	1	1 "								

You have the right to request a h n ten (10) days of the date of th

> 11/06/2023 Date Signature of Environmental Health Specialist

Colum HA

11/06/2023 Date

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 6152061100 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Name: Mr.G's Cowboy Grub
Establishment Number #: 605256855

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 (Fahrenhelt)							
3 comp sink not set up										

Equipment Temperature									
Description	Temperature (Fahrenheit)								
Fridge	38								

Food Temperature							
Description	State of Food	Temperature (Fahrenheit)					
Eggs	Cold Holding	38					
Cheese	Cold Holding	38					

Observed Violations								
Total # 1								
Repeated # ()								
53: Floor damaged.								
***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: Mr.G's Cowboy Grub

Establishment Number: 605256855

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: Illness policy available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (N.O.) No food workers present.
- 5: (N.O.) No food workers present at the time of inspection.
- 6: No prep during inspection.
- 7: No prep during inspection.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: Sams
- 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: Discussed ware washing.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: No food prep during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: Cold food held at proper temps.
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 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.

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.

Establishment Name: Mr.G's Cowboy Grub						
Establishment Number: 605256855						
Comments/Other Observations (cont'd)						
Additional Comments (cont'd)						
See last page for additional comments.						

Establishment Information

Establishment Information										
Establishment Name: Mr.G's Cowboy Grub										
	05256855									
Sources										
Source Type:	Water	Source:	City							
Source Type:	Food	Source:	Sams							
Source Type:		Source:								
Source Type:		Source:								
Source Type:		Source:								
Additional Comments	•									