

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Cook Out Permanent O Mobile Establishment Name Type of Establishment 2919 South Rutherford Blvd. Suite 200 O Temporary O Seasonal Murfreesboro Time in 01:21; PM AM/PM Time out 01:35; PM AM/PM

07/12/2022 Establishment # 605240420 Embargoed 0 Inspection Date

∰ Follow-up Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Number of Seats 68 Risk Category О3 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

- 12	4 =in ¢	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0	OS	=cor	recte	d or
					Compliance Status	cos	R	WT] [
	IN	OUT	NA	NO	Supervision				П		IN	o
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	11	16	0	-
	IN	OUT	NA	NO	Employee Health	-			П	17	Ó	1
2	ЭX	0			Management and food employee awareness; reporting	0	0		11	П		
3	×	0			Proper use of restriction and exclusion	0	0	5	П		IN	01
	IN	OUT	NA	NO	Good Hygienic Practices				П	18	災	7
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	11	19	黨	7
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	П	20	25	┖
	IN	OUT	NA	NO	Preventing Contamination by Hands				П	21	*	Г
6	100	0		0	Hands clean and properly washed	0	0		Н	22	0	Γ,
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	Ш		IN	01
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2] [23	0	1
		OUT	NA	NO	Approved Source		_		11	2.0	_	Ľ
9	黨	0			Food obtained from approved source	0	0		П		IN	0
10	0	0	0	×	Food received at proper temperature	0	0		П	24	0	·
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	П		_	L,
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		П		IN	01
	IN	OUT	NA	NO	Protection from Contamination				П	25		Г
13	黛	0	0		Food separated and protected	0	0	4	П	26	2	7
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5			IN	Ol
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2		27	0	(

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	۰
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	×	0	0	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	凝	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	1
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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	•
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

to control the introduction of pathoge ns, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT				_
28	0	Pasteurized eggs used where required	0	0	1
29	0		0	0	Ľ
30	0	Variance obtained for specialized processing methods	0	0	Ŀ
	OUT	Food Temperature Control		_	_
31	ᄣ	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	r
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	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	_
40	0	Washing fruits and vegetables	0	0	
	OUT	Proper Use of Utensils	\top		
41	120	In-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0		0	0	Г
44	1997	Gloves used properly	0	0	

pecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W)
	OUT	Utensils and Equipment	000		
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	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	-:
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- :
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

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

07/12/2022

Date Signature of Environmental Health Specialist

07/12/2022

**** 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) 6158987889 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information							
Establishment Name: Cook Out							
Establishment Number #: [605240420	Establishment Number #: [605240420						
NSPA Survey – To be completed if Age-restricted venue does not affirmatively rest		or facilities at all times to	persons who are				
twenty-one (21) years of age or older.							
Age-restricted venue does not require each per	rson attempting to gain entr	y to submit acceptable f	orm of identification.				
"No Smoking" signs or the international "Non-S	moking" symbol are not con	spicuously posted at ev	ery entrance.				
Garage type doors in non-enclosed areas are n	ot completely open.						
Tents or awnings with removable sides or vents	s in non-enclosed areas are	not completely remove	d or open.				
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is	prohibited.					
Smoking observed where smoking is prohibited	i by the Act.						
Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renhelt)			
Equipment Temperature							
Description			Temperature (Fah	renhelt)			
•							
Food Temperature		1-11					
Description		State of Food	Temperature (Fah	renheit)			
		I	1				

Observed Violations
Total # 3 Repeated # 0
Repeated # ()
31:
41:
44:
III Oan name at the and of this document for any violations that could not be displayed in this space.

^{&#}x27;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: Cook Out	
Establishment Number: 605240420	

Comments/Other Observations	
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3:	
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58:	
***See page at the end of this document for any violations that could not be displayed in this space	

Ado	ditional	Comment	ts

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Cook Out		
Establishment Number: 605240420		
Comments/Other Observations (cont'd)		
Additional Comments (cont'd)		
See last page for additional comments.		

Establishment Information

Establishment Information							
Establishment Name: Cook Out							
Establishment Number # 605240420							
Sources							
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							
Bcole346@gmail.com							