



# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE  
**96**

Establishment Name Cook Out Type of Establishment  Farmer's Market Food Unit  Permanent  Mobile  
 Address 2919 South Rutherford Blvd. Suite 200  
 City Murfreesboro Time in 01:21 PM AM / PM Time out 01:35 PM AM / PM  
 Inspection Date 07/12/2022 Establishment # 605240420 Embargoed 0  
 Purpose of Inspection  Routine  Follow-up  Complaint  Preliminary  Consultation/Other  
 Risk Category  01  02  03  04 Follow-up Required  Yes  No Number of Seats 68

**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.)

Compliance Status					COS=corrected on-site during inspection			R=repeat (violation of the same code provision)		
IN	OUT	NA	NO		COS	R	WT			
<b>Supervision</b>										
1	<input checked="" type="radio"/>	<input type="radio"/>					5			
<b>Employee Health</b>										
2	<input checked="" type="radio"/>	<input type="radio"/>					5			
3	<input checked="" type="radio"/>	<input type="radio"/>					5			
<b>Good Hygienic Practices</b>										
4	<input checked="" type="radio"/>	<input type="radio"/>					5			
5	<input checked="" type="radio"/>	<input type="radio"/>					5			
<b>Preventing Contamination by Hands</b>										
6	<input checked="" type="radio"/>	<input type="radio"/>					5			
7	<input checked="" type="radio"/>	<input type="radio"/>					5			
8	<input checked="" type="radio"/>	<input type="radio"/>					2			
<b>Approved Source</b>										
9	<input checked="" type="radio"/>	<input type="radio"/>					5			
10	<input checked="" type="radio"/>	<input type="radio"/>					5			
11	<input checked="" type="radio"/>	<input type="radio"/>					5			
12	<input checked="" type="radio"/>	<input type="radio"/>					5			
<b>Protection from Contamination</b>										
13	<input checked="" type="radio"/>	<input type="radio"/>					4			
14	<input checked="" type="radio"/>	<input type="radio"/>					5			
15	<input checked="" type="radio"/>	<input type="radio"/>					2			
<b>Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods</b>										
16	<input checked="" type="radio"/>	<input type="radio"/>					5			
17	<input checked="" type="radio"/>	<input type="radio"/>					5			
<b>Cooling and Holding, Date Marking, and Time as a Public Health Control</b>										
18	<input checked="" type="radio"/>	<input type="radio"/>					5			
19	<input checked="" type="radio"/>	<input type="radio"/>					5			
20	<input checked="" type="radio"/>	<input type="radio"/>					5			
21	<input checked="" type="radio"/>	<input type="radio"/>					5			
22	<input checked="" type="radio"/>	<input type="radio"/>					5			
<b>Consumer Advisory</b>										
23	<input checked="" type="radio"/>	<input type="radio"/>					4			
<b>Highly Susceptible Populations</b>										
24	<input checked="" type="radio"/>	<input type="radio"/>					5			
<b>Chemicals</b>										
25	<input checked="" type="radio"/>	<input type="radio"/>					5			
26	<input checked="" type="radio"/>	<input type="radio"/>					5			
<b>Conformance with Approved Procedures</b>										
27	<input checked="" type="radio"/>	<input type="radio"/>					5			

**Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.**

### GOOD RETAIL PRACTICES

Compliance Status					COS=corrected on-site during inspection			R=repeat (violation of the same code provision)				
OUT					COS	R	WT					
<b>Safe Food and Water</b>												
28	<input checked="" type="radio"/>						1					
29	<input checked="" type="radio"/>						2					
30	<input checked="" type="radio"/>						1					
<b>Food Temperature Control</b>												
31	<input checked="" type="radio"/>						2					
32	<input checked="" type="radio"/>						1					
33	<input checked="" type="radio"/>						1					
34	<input checked="" type="radio"/>						1					
<b>Food Identification</b>												
35	<input checked="" type="radio"/>						1					
<b>Prevention of Food Contamination</b>												
36	<input checked="" type="radio"/>						2					
37	<input checked="" type="radio"/>						1					
38	<input checked="" type="radio"/>						1					
39	<input checked="" type="radio"/>						1					
40	<input checked="" type="radio"/>						1					
<b>Proper Use of Utensils</b>												
41	<input checked="" type="radio"/>						1					
42	<input checked="" type="radio"/>						1					
43	<input checked="" type="radio"/>						1					
44	<input checked="" type="radio"/>						1					
<b>Utensils and Equipment</b>												
45	<input checked="" type="radio"/>						1					
46	<input checked="" type="radio"/>						1					
47	<input checked="" type="radio"/>						1					
<b>Physical Facilities</b>												
48	<input checked="" type="radio"/>						2					
49	<input checked="" type="radio"/>						2					
50	<input checked="" type="radio"/>						2					
51	<input checked="" type="radio"/>						1					
52	<input checked="" type="radio"/>						1					
53	<input checked="" type="radio"/>						1					
54	<input checked="" type="radio"/>						1					
<b>Administrative Items</b>												
55	<input checked="" type="radio"/>						0					
56	<input checked="" type="radio"/>						0					
<b>Compliance Status</b>												
										YES	NO	WT
<b>Non-Smokers Protection Act</b>												
57	<input checked="" type="radio"/>						0					
58	<input checked="" type="radio"/>						0					
59	<input checked="" type="radio"/>						0					

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

Breda Cole 07/12/2022 [Signature] 07/12/2022  
 Signature of Person In Charge Date Signature of Environmental Health Specialist Date

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

TENNESSEE DEPARTMENT OF HEALTH  
 DIVISION OF ENVIRONMENTAL HEALTH  
 FOOD INSPECTION DATA



<b>Establishment Information</b>	
Establishment Name:	Cook Out
Establishment Number #:	605240420

<b>NSPA Survey – To be completed if #57 is “No”</b>	
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.	

<b>Warewashing Info</b>			
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)

<b>Equipment Temperature</b>	
Description	Temperature ( Fahrenheit)

<b>Food Temperature</b>		
Description	State of Food	Temperature ( Fahrenheit)

**Observed Violations**

Total # 3

Repeated # 0

31:

41:

44:



***Establishment Information***

Establishment Name: Cook Out

Establishment Number : 605240420

***Comments/Other Observations***

- 1:
- 2:
- 3:
- 4:
- 5:
- 6:
- 7:
- 8:
- 9:
- 10:
- 11:
- 12:
- 13:
- 14:
- 15:
- 16:
- 17:
- 18:
- 19:
- 20:
- 21:
- 22:
- 23:
- 24:
- 25:
- 26:
- 27:
- 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 Information***

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 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