



TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

82

Establishment Name Dewaynes Bar and Grill Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
 Address 4425 Woodbury Pike ☐ Temporary ☐ Seasonal
 City Murfreesboro Time in 12:38 PM AM / PM Time out 01:57 PM AM / PM
 Inspection Date 02/28/2023 Establishment # 605260511 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 28

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

GOOD RETAIL PRACTICES

OUT=not in compliance COS=corrected on-site during inspection R=repeat (violation of the same code provision)					Compliance Status			Compliance Status		
					OUT			OUT		
					Safe Food and Water			Utensils and Equipment		
28					<input checked="" type="radio"/>			<input checked="" type="radio"/>	<input type="radio"/>	1
29					<input checked="" type="radio"/>			<input checked="" type="radio"/>	<input type="radio"/>	2
30					<input checked="" type="radio"/>			<input checked="" type="radio"/>	<input type="radio"/>	1
					Food Temperature Control			Physical Facilities		
31					<input checked="" type="radio"/>			<input checked="" type="radio"/>	<input type="radio"/>	2
32					<input checked="" type="radio"/>			<input checked="" type="radio"/>	<input type="radio"/>	1
33					<input checked="" type="radio"/>			<input checked="" type="radio"/>	<input type="radio"/>	1
34					<input checked="" type="radio"/>			<input checked="" type="radio"/>	<input type="radio"/>	1
					Food Identification			Administrative Items		
35					<input checked="" type="radio"/>			<input checked="" type="radio"/>	<input type="radio"/>	1
					Prevention of Food Contamination			Compliance Status		
36					<input checked="" type="radio"/>			<input checked="" type="radio"/>	<input type="radio"/>	2
37					<input checked="" type="radio"/>			<input checked="" type="radio"/>	<input type="radio"/>	1
38					<input checked="" type="radio"/>			<input checked="" type="radio"/>	<input type="radio"/>	1
39					<input checked="" type="radio"/>			<input checked="" type="radio"/>	<input type="radio"/>	1
40					<input checked="" type="radio"/>			<input checked="" type="radio"/>	<input type="radio"/>	1
					Proper Use of Utensils			Non-Smokers Protection Act		
41					<input checked="" type="radio"/>			<input checked="" type="radio"/>	<input type="radio"/>	1
42					<input checked="" type="radio"/>			<input checked="" type="radio"/>	<input type="radio"/>	1
43					<input checked="" type="radio"/>			<input checked="" type="radio"/>	<input type="radio"/>	1
44					<input checked="" type="radio"/>			<input checked="" type="radio"/>	<input type="radio"/>	1

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, 4-5-329.

Signature of Person In Charge Amy Lin Date 02/28/2023 Signature of Environmental Health Specialist Sheela Bbf Date 02/28/2023

**** 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**



Establishment Information	
Establishment Name:	Dewaynes Bar and Grill
Establishment Number #:	605260511

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.	Yes
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	Yes
"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)
3 comp sink not set up	Quat tabs		

Equipment Temperature	
Description	Temperature (Fahrenheit)
Fridge	39
ML	40
Cookline drawer	40

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Roast beef in crockpot	Hot Holding	180
Sliced tomatoes in ML	Cold Holding	41
Raw pork in fridge door	Cold Holding	41
Raw beef in fridge	Cold Holding	40
Faw chicken in cookline drawer	Cold Holding	41
Cooked hamberger patty	Cooking	180

Observed Violations

Total # 5

Repeated # 0

13: Observed sevral bags of potatoes stored directly on the floor. Raw beef stored in fridge above rte items -limes and hotdogs. Bags of raw pork stored in fridge door next to and above rte condements.

14: Observed 3 comp sink improperly set up - wash side filled up and with dishes but no sanitizer was set up. Pic filled midle sink with sanitizer.

21: Hotdogs in fridge in ziplock bag and diced cooked ham in ziplock bag both without date marking, pic stated they were opened on saturday.

48: Cold water not working at hand sink.

49: Sanitizer compartment in 3 comp sink does not have adequate drain plug.

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Establishment Information

Establishment Name: Dewaynes Bar and Grill

Establishment Number : 605260511

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 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: Observed handwashing between tasks
- 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 food source
- 10: (IN) All food received was in good condition and at the proper temperature.
- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: See food temp
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See food temp
- 20: See food temp
- 22: (NA) No food held under time as a public health control.
- 23: Menu compliant
- 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: Age-restricted venue restricts access to its buildings or facilities at all times to persons who are twenty-one (21) years of age or older.
- 1:
- 2:
- 58:
- 2:
- 4:
- 5:

***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: Dewaynes Bar and Grill

Establishment Number : 605260511

Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

Establishment Information

Establishment Name: Dewaynes Bar and Grill

Establishment Number #: 605260511

Sources

Source Type: Food Source: Palmers food

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

A follow up inspection will be performed within 10 days to verify compliance of all priority item violations.

Will give pic Food Safety Plan, let pic know we are available to help. Will also email pic fact sheets regarding priority item violations.

A warning letter will requested due to violation 14 and 21 being noted on two consecutive routine inspections.

amylins2009@gmail.com