TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

FOOD SERVICE ESTA				BL	SH	IME	IN	r 11	NSI	PEC	TIC	ON REPORT	sco	RE		\neg					
Two J's Grille												O Farmer's Market Food Unit	9	C							
	Establishment Name 3242 Memorial Blvd					_	Тур	pe of E	Establi	shme		J	J								
Addr	ess				Murfreest				11	۰E		<u> </u>					0 Temporary 0 Seasonal				
City													_			ne ou	ит <u>12:09</u> : <u>РМ</u> АМ/РМ				
Insp	ectio	n Da	te		12/22/2	2022	Establishment	60526103	2		-	Embe	argoe	_{ed} 0)						
Purp	ose	of In	spect	ion	O Routine	题	Follow-up	O Complaint			O Pr	Nimin	ary		0	Cor	nsultation/Other				
Risk	Cate				01	×		O 3			O 4	-					up Required 🛛 Yes 🕱 No	Number of S	ieats	22	5
		_		as c	ontributing (factors in	n foodborne	iliness outbreak	s. P	ublic	s He	lth	Inte	rven	tions	are	to the Centers for Disease Cont control measures to prevent illn	ess or injury.	tion		
						status (IM.											INTERVENTIONS ach liom as applicable. Deduct points for	calasary or subcate			
IN	in co	mpīi					NA=not applicabl										pection R=repeat (violation of th				
_	_	_	_		c		ce Status		COS	R	WT	F					Compliance Status		COS	R	WT
\rightarrow	_		NA	NO	Person in char		upervision t. demonstrates	s knowledge, and					IN	OUT	NA	NO	Cooking and Reheating of Time Control For Safety (TCS)				
		о оит	NA	NO	performs dutie	is .	ployee Health		0	0	5	16 17	0		0	Š	Proper cooking time and temperatures Proper reheating procedures for hot hok	dina	8	읭	5
2	X(0				and food er	mployee aware	ness; reporting		0	5	Ë		олт		NO	Cooling and Holding, Date Markin			-	
		0	NA	NO	Proper use of		and exclusion glenic Practi		0	0	·	12	0				a Public Health Conta Proper cooling time and temperature	lo	0		_
4	X	0	-	0		tasting, dr	rinking, or tobac	cco use	0	0	5	19	12	0	0	õ	Proper hot holding temperatures		0	0	
		OUT	NA	NO	Prev	renting Co	nose, and mou entamination		0	0			11 11	e			Proper cold holding temperatures Proper date marking and disposition		8	8	5
_		0	0	0	Hands clean a No bare hand			foods or approved	0	0 0	5	22	0	0	×	0	Time as a public health control: procedu	ires and records	0	0	
1 8		0	0	0	alternate proce	edures folk			-	0	2			_	NA	NO	Consumer Advisory Consumer advisory provided for raw an		_	_	_
	IN (OUT	NA	_	Food obtained	App	roved Source			0	_	23	× IN	0 000	O NA	_	food Highly Susceptible Popul		0	0	4
10	0	0	0	\geq	Food received	at proper t	temperature		0	0	5	24	_	0	20	110	Pasteurized foods used; prohibited food		0	0	5
11 12	_	0	×	0	Required reco		safe, and unadu ble: shell stock t		0	0 0	°	F		OUT	_	NO	Chemicals		_	-	-
	IN (OUT	NA	-	destruction	otection	from Contam	ination			_		0	0	22		Food additives: approved and properly of	Jsed	0	ত	5
13 14		0	8		Food separate Food-contact s		tected sleaned and sar	nitized	8	0	4	26	<u>実</u> IN	O	NA	NO	Toxic substances properly identified, sto Conformance with Approved I		0	0	-
		ō	_					ned food not re-	0	0	2	27	_	0	8		Compliance with variance, specialized p HACCP plan		0	0	5
		_																- 1-4- 44-			=
				000	a Retail Pra	ctices at	e preventiv	e measures to co						TGE		yens	, chemicals, and physical object	s into foods.	_		
				00	T=not in complian			COS=corre	icted o	n-site	during				3		R-repeat (violation of the sar			- 1	
	_	OUT			81	afe Food	ce Status and Water		COS	R	WT		0	TUK			Compliance Status Utensils and Equipment		COS	R	WT
21					d eggs used w lice from appro					0		4	5				nfood-contact surfaces cleanable, prope and used	rly designed,	0	0	1
3)				obtained for spe	ecialized pr	rocessing meth		ŏ	Ŏ	ĩ	4	6	-			g facilities, installed, maintained, used, to	est strips	0	0	1
3.	-							t for temperature	0	0	2	4	_	-	lonfoo	d-con	itact surfaces clean		0	0	1
3:		-	contr Plant		properly cooke	ed for hot h	olding		-	0		4		NUT O ⊦	lot and	l cold	Physical Facilities water available; adequate pressure		0	0	2
3	5	0	Appr	oved	thawing metho	ds used			0	0	1	4	9	ΟP	Numbir	ng ins	stalled; proper backflow devices		0	0	2
34	_	OUT	inen	nome	eters provided a		tification		0	0	1	5		-			waste water properly disposed is: properly constructed, supplied, cleane	bd		허	2
3	;	0	Food	i prop	erly labeled; or	iginal conta	ainer; required	records available	0	0	1	5	_				use properly disposed; facilities maintain		0	0	1
		OUT			Preventi	on of Fee	d Contamina	tion				5	_	-			ities installed, maintained, and clean		-	•	1
30	•	٥	Insec	ts, ro	dents, and anir	mais not pr	esent		0	0	2	5	4	0 A	\dequa	de ve	ntilation and lighting; designated areas u	sed	0	٥	1
37	'	X	Cont	amina	ation prevented	d during foo	d preparation,	storage & display	0	0	1			TUK			Administrative items				
3		-	-		leanliness ths: properly us	sed and sto	ored		0	0	1	5					nit posted inspection posted		0	0	0
4)	0		- X	ruits and veget	tables				0			_	_			Compliance Status		YES		WT
4					nsils; properly s	stored	of Utensils			0		5	7				Non-Smokers Protection with TN Non-Smoker Protection Act	Mit	X	0	-
4	1	0	Singl	e-use	/single-service	inens; prop articles; p	perly stored, dri roperly stored,	used	0	0	1	5	8				ducts offered for sale oducts are sold, NSPA survey complete	d	0		0
4					ed properly					0		_									
servi	e es	tablis	hmen	t perm	nit. Items identifi	ed as const	tituting imminent	health hazards shall b	e corre	cted i	mmed	ately	or op	eration	ns shall	ceas	Repeated violation of an identical risk facto e. You are required to post the food service	establishment permit	t in a c	onspi	cuous
								anner. You have the rig -711, 68-14-715, 68-14-7			t a hei	ring r	egaro	ting th	is repo	n by f	Iling a written request with the Commissione	r within ten (10) days	of the	date	of this
	-	_	\sim	2				12/2	22/2	022	2		<		\checkmark	\square	_ 0~]	L2/2	2/2	022
Sigr	ignature of Person In Charge Date Signature of Environmental Health Specialist Date																				

- 0	12/22/2022
nental Health Specialist	Date

L

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

PH-2267 (Rev. 6-15)	Free food safety training cla		nth at the county health department.	RDA 629
P192201 (1094. 0=10)	Please call () 6158987889	to sign-up for a class.	154 625

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

. .

Establishment Name: Two J's Grille Establishment Number #: [605261032

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
			l						

Equipment Temperature	
Description	Temperature (Fahrenheit)

Description	State of Food	Temperature (Fahrenheit

Observed Violations
Total # 1 Repeated # 0
Repeated # 0
37:

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Two J's Grille Establishment Number : 605261032

Comments/Other Observations		
i.		
:		
· ·		
i:		
:		
:		
J.		
2.		
3:		
j.		
·		
:		

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: Two J's Grille

Establishment Number : 605261032

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information

Establishment Name: Two J's Grille Establishment Number #. 605261032

Sources		
Source Type:	Source:	

Additional Comments