



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

99

Establishment Name Moe's Southwest Grill Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile

Address 621 S Mt. Juliet Rd St 109 ☐ Temporary ☐ Seasonal

City Mount Juliet Time in 01:39 PM AM / PM Time out 02:33 PM AM / PM

Inspection Date 01/25/2022 Establishment # 605249465 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 74

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)						
Compliance Status						
IN	OUT	NA	NO	COS	R	WT
Supervision						
1	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Person in charge present, demonstrates knowledge, and performs duties						
Employee Health						
2	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Management and food employee awareness, reporting						
3	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Proper use of restriction and exclusion						
Good Hygienic Practices						
4	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Proper eating, tasting, drinking, or tobacco use						
5	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
No discharge from eyes, nose, and mouth						
Preventing Contamination by Hands						
6	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Hands clean and properly washed						
7	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
No bare hand contact with ready-to-eat foods or approved alternate procedures followed						
8	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2
Handwashing sinks properly supplied and accessible						
Approved Source						
9	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Food obtained from approved source						
10	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Food received at proper temperature						
11	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Food in good condition, safe, and unadulterated						
12	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Required records available: shell stock tags, parasite destruction						
Protection from Contamination						
13	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4
Food separated and protected						
14	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Food-contact surfaces: cleaned and sanitized						
15	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2
Proper disposition of unsafe food, returned food not re-served						

Compliance Status						
IN	OUT	NA	NO	COS	R	WT
Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods						
16	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Proper cooking time and temperatures						
17	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Proper reheating procedures for hot holding						
Cooling and Holding, Date Marking, and Time as a Public Health Control						
18	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Proper cooling time and temperature						
19	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Proper hot holding temperatures						
20	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Proper cold holding temperatures						
21	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Proper date marking and disposition						
22	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Time as a public health control: procedures and records						
Consumer Advisory						
23	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4
Consumer advisory provided for raw and undercooked food						
Highly Susceptible Populations						
24	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Pasteurized foods used; prohibited foods not offered						
Chemicals						
25	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Food additives: approved and properly used						
26	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Toxic substances properly identified, stored, used						
Conformance with Approved Procedures						
27	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Compliance with variance, specialized process, and HACCP plan						

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					
OUT	COS	R	WT		
Safe Food and Water					
28	<input checked="" type="radio"/>	<input type="radio"/>	1		
Pasteurized eggs used where required					
29	<input checked="" type="radio"/>	<input type="radio"/>	2		
Water and ice from approved source					
30	<input checked="" type="radio"/>	<input type="radio"/>	1		
Variance obtained for specialized processing methods					
Food Temperature Control					
31	<input checked="" type="radio"/>	<input type="radio"/>	2		
Proper cooling methods used; adequate equipment for temperature control					
32	<input checked="" type="radio"/>	<input type="radio"/>	1		
Plant food properly cooked for hot holding					
33	<input checked="" type="radio"/>	<input type="radio"/>	1		
Approved thawing methods used					
34	<input checked="" type="radio"/>	<input type="radio"/>	1		
Thermometers provided and accurate					
Food Identification					
35	<input checked="" type="radio"/>	<input type="radio"/>	1		
Food properly labeled; original container; required records available					
Prevention of Food Contamination					
36	<input checked="" type="radio"/>	<input type="radio"/>	2		
Insects, rodents, and animals not present					
37	<input checked="" type="radio"/>	<input type="radio"/>	1		
Contamination prevented during food preparation, storage & display					
38	<input checked="" type="radio"/>	<input type="radio"/>	1		
Personal cleanliness					
39	<input checked="" type="radio"/>	<input type="radio"/>	1		
Wiping cloths: properly used and stored					
40	<input checked="" type="radio"/>	<input type="radio"/>	1		
Washing fruits and vegetables					
Proper Use of Utensils					
41	<input checked="" type="radio"/>	<input type="radio"/>	1		
In-use utensils; properly stored					
42	<input checked="" type="radio"/>	<input type="radio"/>	1		
Utensils, equipment and linens; properly stored, dried, handled					
43	<input checked="" type="radio"/>	<input type="radio"/>	1		
Single-use/single-service articles; properly stored, used					
44	<input checked="" type="radio"/>	<input type="radio"/>	1		
Gloves used properly					

Compliance Status					
OUT	COS	R	WT		
Utensils and Equipment					
45	<input checked="" type="radio"/>	<input type="radio"/>	1		
Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used					
46	<input checked="" type="radio"/>	<input type="radio"/>	1		
Warewashing facilities; installed, maintained, used, test strips					
47	<input checked="" type="radio"/>	<input type="radio"/>	1		
Nonfood-contact surfaces clean					
Physical Facilities					
48	<input checked="" type="radio"/>	<input type="radio"/>	2		
Hot and cold water available; adequate pressure					
49	<input checked="" type="radio"/>	<input type="radio"/>	2		
Plumbing installed; proper backflow devices					
50	<input checked="" type="radio"/>	<input type="radio"/>	2		
Sewage and waste water properly disposed					
51	<input checked="" type="radio"/>	<input type="radio"/>	1		
Toilet facilities: properly constructed, supplied, cleaned					
52	<input checked="" type="radio"/>	<input type="radio"/>	1		
Garbage/refuse properly disposed; facilities maintained					
53	<input checked="" type="radio"/>	<input type="radio"/>	1		
Physical facilities installed, maintained, and clean					
54	<input checked="" type="radio"/>	<input type="radio"/>	1		
Adequate ventilation and lighting; designated areas used					
Administrative Items					
55	<input checked="" type="radio"/>	<input type="radio"/>	0		
Current permit posted					
56	<input checked="" type="radio"/>	<input type="radio"/>	0		
Most recent inspection posted					
Compliance Status					
Non-Smokers Protection Act					
57	<input checked="" type="radio"/>	<input type="radio"/>	0		
Compliance with TN Non-Smoker Protection Act					
58	<input checked="" type="radio"/>	<input type="radio"/>	0		
Tobacco products offered for sale					
59	<input checked="" type="radio"/>	<input type="radio"/>	0		
If tobacco products are sold, NSPA survey completed					

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. C.A. sections 68-11-705, 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 [Signature] Date 01/25/2022 Signature of Environmental Health Specialist [Signature] Date 01/25/2022

**** 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: Moe's Southwest Grill
Establishment Number #: 605249465

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 (Fahrenheit)
Bucket	QA	300	

Equipment Temperature

Description	Temperature (Fahrenheit)
Wic	38
Ric	37

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Rice	Hot Holding	145
Pinto beans	Hot Holding	157
Grilled chicken	Hot Holding	157
Corn salsa	Cold Holding	40
Cooked tofu	Hot Holding	150
Cilantro	Cold Holding	41
Diced tomatoes ric 2 hrs	Cooling	45
Steak raw	Cold Holding	38
Diced cooked potatoes	Cold Holding	38
Salsa	Cold Holding	35

Observed Violations

Total # 1

Repeated # 0

45: Severely grooved cutting boards

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: Moe's Southwest Grill

Establishment Number : 605249465

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 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: Employee washed hands before putting on gloves to prepare food
- 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 source info
- 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: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: See food temps
- 19: See food temps
- 20: See food temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 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 Information

Establishment Name: Moe's Southwest Grill

Establishment Number : 605249465

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

Establishment Number #:	605249465
-------------------------	-----------

Source Type:	Source:
--------------	---------

Additional Comments