### **TENNESSEE DEPARTMENT OF HEALTH** FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

A State	15	and a				OD OERVIN							101	20						
	all and	744.	884		Moe's Southwe	st Grill										O Farmer's Market Food Unit		ſ		
Est	ablisi	hmen	t Nar	ne							_	Тур	xe of E	Establi	shme	ent 🛱 Permanent O Mobile	9		]	
Add	stress 5510 Hwy 153, STE A						_					O Temporary O Seasonal								
City Hixson Time in 03:00 PM AM / PM Time out 03:20; PM AM / PM																				
Insp	ectio	on Da	rte		02/18/2022	Establishment #	60519362	5		_	Emba	irgoe	d 0							
Pur	pose	of In	spect	tion	O Routine 類	Follow-up	O Complaint			O Pro	Nimin	ary		0	Cor	nsuitation/Other				
Risi	(Cat	tegor	r		01 賞	-	<b>O</b> 3	-		<b>O</b> 4	-					up Required O Yes 🕱 No to the Centers for Disease Cont	Number of S		96	
		_														control measures to prevent illne		tion		
		(14)	rk de	elgne	ted compliance status (IN,											INTERVENTIONS ach liam as applicable. Deduct points for o	alogory or subcate	egory.)		
IN	⊨in c	ompii			OUT=not in compliance	NA=not applicable	NO=not observe	d		co						pection R=repeat (violation of the	e same code provisio	on)		
h	IN	OUT	NA	NO		ce Status upervision		cos	R	WT	Н	IN	OUT	NA	NO	Compliance Status Cooking and Reheating of Time/		cos	R	WT
1	黨	0			Person in charge presen		wledge, and	0	0	5	16	0	001	0		Control For Safety (TCS) I Proper cooking time and temperatures	foods		~	
		OUT	NA	NO		ployee Health	mention	~				ŏ	ŏ			Proper reheating procedures for hot hold	-	00	ŏ	5
2	XX	0			Management and food e Proper use of restriction		reporting	0	0	5		IN	оит	NA	NO	Cooling and Holding, Date Marking a Public Health Contr				
	IN	OUT	NA			gionic Practicos					18		0	0		Proper cooling time and temperature		0		_
4	XX	0			Proper eating, tasting, dr No discharge from eyes,		99		00	5		N N	0	0	_	Proper hot holding temperatures Proper cold holding temperatures		0	응	
6		OUT	NA		Preventing C Hands clean and proper	entamination by H	lands	0			21	*	0	0	0	Proper date marking and disposition		0	0	ê
7	<u></u>	0	0	0	No bare hand contact wi	th ready-to-eat foods	or approved	0	6	5	22	0	0	×	-	Time as a public health control: procedur	es and records	0	0	
	X	0	-	-	alternate procedures foll Handwashing sinks prop	erfy supplied and ac	cessible		0	2	23	ĭ N	OUT	NA	NO	Consumer Advisory Consumer advisory provided for raw and	undercooked	0	0	4
9	IN 嵐	OUT O	NA	NO	App Food obtained from app	roved Source		0	0	-	-	IN	OUT		NO	food Highly Susceptible Popula	tions	-	-	
10	0	0	0	$\sim$	Food received at proper Food in good condition,	temperature	uo d	0		5	24	0	0	88		Pasteurized foods used; prohibited foods	not offered	0	0	5
	<u>米</u>	0	22	0	Required records available			0	6	Ĩ	H	IN	OUT	NA	NO	Chemicais				
H	IN	OUT	NA	-	destruction Protection	from Contaminati	on	-	-		25	0	0	26		Food additives: approved and properly u	sed	0	ा	
13	100	0	0		Food separated and pro Food-contact surfaces: of			0	8	_	26	∭ N	0	NA	10	Toxic substances properly identified, sto Conformance with Approved P		0	0	•
	2	0	-		Proper disposition of uns			-		5	27	0	001	10	NO	Compliance with variance, specialized pr			0	
	~	•			served			<u> </u>		1	21	Ŭ	Ŭ	~		HACCP plan		~	<u> </u>	
				God	d Retail Practices a	re preventive me	asures to co	ntro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical object	s into foods.			
				0	T=not in compliance		COS=corre						ici≋	3		R-repeat (violation of the sam	(anisi ana shee a			
				~	Compliant		003-0016		R		Ē					Compliance Status	e cove provision)	COS	R	WT
	8	OUT		eurizi	Safe Food ed eggs used where requi	and Water ired		0	0	1		_	UT Fr	ood ar	nd no	Utensils and Equipment rfood-contact surfaces cleanable, proper	v designed.			
	9	0	Wate	er and	lice from approved source obtained for specialized p	90		0	0	2	4	+	-			and used		0	0	1
Ľ	0	OUT	varie	ince		ature Control		-		-	4	6 (	0 14	Varew	ashin	g facilities, installed, maintained, used, te	st strips	0	0	1
3	1	0	Prop		oling methods used; adeo	quate equipment for t	emperature	0	0	2	4	_	O N UT	onfoo	d-cor	Physical Facilities		0	0	1
	2	0			properly cooked for hot h	holding		0	0	1	4	8 (	0 H			water available; adequate pressure		0		2
	3 4		<u> </u>		thawing methods used eters provided and accura	ata		0	0	1	49		_		-	stalled; proper backflow devices waste water properly disposed		0	0	2
	-	OUT	The	nom		tification		-		-	5		-			is: properly constructed, supplied, cleane	đ		8	1
3	5	0	Food	i prog	erly labeled; original cont	ainer; required record	ds available	0	0	1	5	2 (	<b>0</b> G	arbag	e/refi	use properly disposed; facilities maintaine	d	0	0	1
		OUT			Prevention of Fee	d Contamination					5	3 (	0 P	hysica	al faci	lities installed, maintained, and clean		0	0	1
3	6	0	Insec	cts, ro	dents, and animals not p	resent		0	0	2	5	4 (	0 A	dequa	ite ve	ntilation and lighting; designated areas us	ied	0	0	1
3	7	0	Cont	amin	ation prevented during for	od preparation, stora	ge & display	0	0	1		0	υτ			Administrative Items				
	8 9	-	-		leanliness	locod		0	0	1	5	_				nit posted inspection posted		0	2	0
	0			- N	ths; properly used and st ruits and vegetables	ored		0	0	1	۲°	9   I	<u>0  </u> M	iost re	cent	Compliance Status		YES		WT
		OUT	1			of Utensils		~				,				Non-Smokers Protection	Act	~	~	
	1 2				nsils; properly stored equipment and linens; pro	perly stored, dried, h	andled		8		5	5				with TN Non-Smoker Protection Act ducts offered for sale		Š	읭	0
	3	0	Sing	e-usi	single-service articles; p			0	0	1	5	9				oducts are sold, NSPA survey completed		ŏ		-
1	4				ed properly				0	_										
																Repeated violation of an identical risk factor e. You are required to post the food service e				
man	nera	nd po	st the section	most	recent inspection report in a 14-703, 68-14-706, 68-14-708,	conspicuous manner.	You have the rig	ht to r	eques							lling a written request with the Commissioner				
-		~		1	\$ \$ 2h			-		)			$\square$		Å	H	~	10/4	0/0	000
_	``	<u> </u>	r	ŗĽ	~ " ~		02/1	.ø/2	022		_			$\mathcal{V}$	7 -	41	(	)2/1	0/Z	.022

Signature	of	Person	In Charge	
-----------	----	--------	-----------	--

Date Signature of Environmental Health Specialist

	(	)2	1	8/	2	U	2	2
--	---	----	---	----	---	---	---	---

SCORE

_	_	-	_
	-	_	h
	1.1	я	ne

## \*\*\*\* 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
	Please call (	) 4232098110	to sign-up for a class.	104.025

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: Moe's Southwest Grill Establishment Number #: 605193625

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						

Equipment Temperature						
Decoription	Temperature (Fahrenheit)					

ecoription	State of Food	Temperature ( Fahrenheit

Observed Violations	
Total # 1 Repeated # 0	
Repeated # 0	
45:	

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: Moe's Southwest Grill Establishment Number : 605193625

Comments/Other Observations	
:	

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: 605193625

Comments/Other Observations (cont'd)

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

#### Establishment Information

Establishment Name: Moe's Southwest Grill Establishment Number #: 605193625

Sources		
Source Type:	Source:	

# Additional Comments