

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Jim N Nicks Bbq Establishment Name Permanent O Mobile Type of Establishment 436 N. Thompson Ln O Temporary O Seasonal Address Murfreesboro Time in 11:00; AM AM / PM Time out 11:51; AM

08/28/2024 Establishment # 605192833 Embargoed 0 Inspection Date

KRoutine O Follow-up O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Number of Seats 210 Risk Category О3 04 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS status (IN, OUT, HA, HO) for each numb

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								COS R WT Compliance Status						COS	R	Γ
	IN	OUT	NA	NO	Supervision	IN OUT NA NO Cooking and Reheating of Time/Temperat				Cooking and Reheating of Time/Temperature							
ī.	鼷	0			Person in charge present, demonstrates knowledge, and	0	0 0 5		١L					Control For Safety (TCS) Foods			
Ľ		_			performs duties		Ľ	l o		黨	0	0		Proper cooking time and temperatures	0	0	1
			NA	NO	Employee Health			17 (0	0	38	Proper reheating procedures for hot holding		O	L	
2	- MC	0			Management and food employee awareness; reporting	0 0							Cooling and Holding, Date Marking, and Time as				
3	黨	0			Proper use of restriction and exclusion	0	O O 5 IN OUT		T NA NO	NA NO	a Public Health Control						
	IN	OUT	NA	NO	Good Hygienic Practices				18	B 10%	0	0	0	Proper cooling time and temperature	0	0	Т
4	X	0			Proper eating, tasting, drinking, or tobacco use	0	0	5	19		0	0		Proper hot holding temperatures	0	0	
5	嵩				No discharge from eyes, nose, and mouth	0	0	l 🌷	20		X	0		Proper cold holding temperatures	250	0	
		OUT	NA	NO				2	1 💥	0	0	0	Proper date marking and disposition	0	0]	
6	滋	0		0	Hands clean and properly washed	0	0		2	2 0	0	×	0	Time as a public health control: procedures and records	0	0	1
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	Ľ						Ľ	Ľ	L
Ŀ	-	_	_		alternate procedures followed	_			IN	OUT	NA	NO	Consumer Advisory		_	_	
8	×	O	NIA.	NIA.	Handwashing sinks properly supplied and accessible	0	0	2	23	3 🕱	ΙoΙ	0		Consumer advisory provided for raw and undercooked	0	Ιo	1
ļ.			NA	NO	Approved Source			_		-				food	-		ㅗ
9	-		_	_	Food obtained from approved source	0	0		l ⊨	IN	OUT	NA	NO	Highly Susceptible Populations			_
10	0		0	28	Food received at proper temperature	0	0	١.,	24	10	l٥	333		Pasteurized foods used; prohibited foods not offered	0	l٥	1
11	×	0	Ь.		Food in good condition, safe, and unadulterated	0	0	5	ΙĽ	1	Ŭ	-		T descended notes during profitences for the different	Ŭ	Ľ	丄
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		IN OUT NA NO Chemicals								
			NA	NO	Protection from Contamination				25	5 0	0	100		Food additives: approved and properly used	0	ГО	Т
13	黛	0	0		Food separated and protected	0	0	4	20	5 <u>R</u>	0			Toxic substances properly identified, stored, used	0	0	1
14			0		Food-contact surfaces: cleaned and sanitized	0	0	5				NO	Conformance with Approved Procedures				
15	涎	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	7 0	0	冥		Compliance with variance, specialized process, and HACCP plan	0	0	\prod

GOOD RETAIL PRACTICES											
OUT=not in compliance COS=corrected on-site during inspection R-repeat (violation of the same code provision)											
Compliance Status COS R WT Compliance Status									COS	R	WT
	OUT						OUT Utensils and Equipment				
28 29		Pasteurized eggs used where required Water and ice from approved source	8	0	1 2	45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
30		Variance obtained for specialized processing methods	8	18	1	╌	-	constructed, and used	+	-	
30	OUT				·-	46 O Warewashing facilities, installed, maintained, used, test strips		Warewashing facilities, installed, maintained, used, test strips	0	0	1
_			47	0	Nonfood-contact surfaces clean	0	0				
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	4/	_				<u> </u>
	₩.	control	⊢	٠.		l	OUT	Physical Facilities	-		
32	_	Plant food properly cooked for hot holding	0	0	1	48		Hot and cold water available; adequate pressure		0	
33	_	Approved thawing methods used	0	0	1	49	_	Plumbing installed; proper backflow devices	_	0	2
34	0	Thermometers provided and accurate	0	0	1	50	0	Sewage and waste water properly disposed	0	0	2
	OUT	Food Identification				51	51 O Toilet facilities: properly constructed, supplied, cleaned		0	0	1
35	0	Food properly labeled; original container; required records available	0	0	1	52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
	OUT	Prevention of Feed Contamination				53	0	Physical facilities installed, maintained, and clean	0	0	1
36	0	Insects, rodents, and animals not present	0	0	2	54	0	Adequate ventilation and lighting, designated areas used	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	1		OUT	Administrative Items			
38	0	Personal cleanliness	0	0	1	55		Current permit posted	0	0	_
39	0	Wiping cloths; properly used and stored	0	0	1	56	0	Most recent inspection posted	0	0	ı "
40	0	Washing fruits and vegetables	0	О	1		Compliance Status		YES	NO	WT
	OUT	Proper Use of Utensils		_			Non-Smokers Protection Act			_	
41	120	In-use utensils; properly stored	0	0	1	57		Compliance with TN Non-Smoker Protection Act	W	0	
42		Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58		Tobacco products offered for sale	0		0
43		Single-use/single-service articles; properly stored, used	0	0	1	59		If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1						

ten (10) days of the date of the

Signature of Person In Charge Date Signature of Environmental Health Specialist

08/28/2024

08/28/2024 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



Establishment Information

Establishment Name: Jim N Nicks Bbq Establishment Number #: 605192833

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.	П
"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.	\vdash
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 (Fahrenhelt)					
Dish machine 3 comp not set up	CI Quat	50 200						

Equipment Temperature						
Description Temperature (Fahr						
Salad pc	39					
Chicken pc	38					
Burger pc	39					
Meat wic	38					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
All tcs foods on steam table	Hot Holding	135
Chicken tenders in batter pc	Cold Holding	39
Sliced tomatoes in salad pc		
Ground beef in burger pc	Cold Holding	40
Bbq chicken in hot box	Hot Holding	140
Bbq ribs in meat wic-one hr	Cooling	50
Chicken in meat wic	Cold Holding	39
All tcs foods in drive thru pc	Cold Holding	55
Mac n cheese in produce pc	Cold Holding	40
Cooked chicken tender	Cooking	205

Observed Violations	
Total # 2	
Repeated # ()	
20: All tcs foods in drive thru pc except the cole slaw. See item 18.	Cos by pic
using ice under pans and ice packs on top until tech arrives.	, ,
41: Knife stored wedged between pan and pc.	
141. Killie Stored Wedged between pair and pe.	
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^{***}See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Jim N Nicks Bbq Establishment Number: 605192833

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Pic has knowledge
- 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 good hand washing.
- 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
- 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: All tcs foods were cooked to minimum temp requirements unless it was a cook to order.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Pic stated ribs was cooked one hour prior.
- In drive thru pc only thing made today was cole slaw and pic stated it prepped about hour and half prior.
- 19: All tcs foods held during inspection were 135 degrees or higher
- 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: Verified advisory with designated menu items.
- 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:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Number: 605192833 Comments/Other Observations (cont'd) Additional Comments (cont'd) See last page for additional comments.	Establishment Information	
Comments/Other Observations (cont'd) Additional Comments (cont'd)		
Additional Comments (cont'd)	Establishment Number: 605192833	
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	see last page for additional comments.	

Establishment Information									
Establishment Name: Jim N Nicks Bbq									
	605192833			Ti i					
Sources									
Source Type:	Food	Source:	Gfs						
Source Type:	Water	Source:	City						
Source Type:		Source:							
Source Type:		Source:							
Source Type:		Source:							
Additional Comment	S								