



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
94

Establishment Name: Jim N Nicks Bbq
Address: 436 N. Thompson Ln
City: Murfreesboro
Inspection Date: 08/28/2024
Establishment #: 605192833
Risk Category: 03
Number of Seats: 210

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

Table with 2 main columns: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures.

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

GOOD RETAIL PRACTICES

Table with 2 main columns: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act.

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.

Signature of Person In Charge: [Signature] Date: 08/28/2024
Signature of Environmental Health Specialist: [Signature] Date: 08/28/2024

TENNESSEE DEPARTMENT OF HEALTH  
 DIVISION OF ENVIRONMENTAL HEALTH  
 FOOD INSPECTION DATA



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**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)
Dish machine	Cl	50	
3 comp not set up	Quat	200	

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
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 # 0

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.



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**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:

\*\*\*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.

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***Comments/Other Observations (cont'd)***

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***See last page for additional comments.***

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**Sources**

Source Type: Food Source: Gfs

Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

**Additional Comments**