

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



Establishment Information

Establishment Name: Ruby Tuesday Restaurant #5185
Establishment Number #: 605306771

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)
Wiping cloth bucket High temp dish machine	Qa	200	169

Equipment Temperature

Description	Temperature (Fahrenheit)
Prep cooler #1	34
Reach in cooler	35
Walk in cooler	44

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Macaronni in prep cooler #1	Cold Holding	40
Pasta sauce with canned tomatoes in prep cooler	Cold Holding	40
Rice in lowboy #1	Cold Holding	39
Raw fish in lowboy #1	Cold Holding	39
Mozzarella in open line cooler	Cold Holding	37
Queso in steam well	Hot Holding	145
Sliced tomatoes in open line cooler #2	Cold Holding	40
Raw hamburger in lowboy #2	Cold Holding	42
Cooked hamburger in the grill	Cooking	166
Ribs in trays in walk in cooler	Cooling	39
Coleslaw in walk in cooler	Cold Holding	40
Diced ham in salad bar	Cold Holding	41
Pasta salad in salad bar	Cooling	45

Observed Violations

Total # 11

Repeated # 0

20: Pasta salad in salad bar is 45F. Must be at 41F or below.
Ca: pic stated that food items in salad bar were prepped at 11am
36: Multiple flies in the kitchen area
37: Personal phone stored on shelf at storage room
39: Observed employee cleaning knife with wiping cloth
45: Excessive ice build up in ice cream freezer
47: Inside of ice machine is dirty
47: Surface of microwave is dirty
47: Surface of hotbox stored below prep table is dirty
53: Ceiling tiles are dirty
53: Exhaust hood filters are dirty
53: Floor and walls are dirty

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: Ruby Tuesday Restaurant #5185

Establishment Number : 605306771

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 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: Observed employees use good hygienic practices
- 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:
- 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: (N.O.) No cooling of TCS foods during inspection.
- 19:
- 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: Consumer advisory is on menu and food items that are cooked to order are starred correctly
- 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: Ruby Tuesday Restaurant #5185

Establishment Number : 605306771

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

Establishment Information

Establishment Name: Ruby Tuesday Restaurant #5185

Establishment Number #: 605306771

Sources

Source Type:	Food	Source:	Pfg, freshpoint
Source Type:	Water	Source:	City
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments