TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

A STATE				No.																	
Establishment Name				Ruby Tuesday Restaurant #5185						Type of Establishment O Farmer's Market Food Unit Semanent O Mobile											
Address			-	2304 Murfreesboro Pk					Type of Establishment O Temporary O Seasonal							J					
City		,				Nashville		Time in	1	1:2	0 /	٩M		M/8	рмт	man	10.00 014	/ PM			
			Date			09/06/202	22 Establishment #		_					ed		1170 0					
			Insp			Routine	O Follow-up	O Complaint			_	relimi) Co	nsuitation/Other			_	
	k Ca					01	802	03			04		,					No Number of	Seats	18	38
Г								and employee			* m	ost c			ly rep	orte	d to the Centers for Dises	se Control and Preve		_	
	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 (IK, OUT, KA, HO) 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 observ Compliance Status												ng in:	Spection Rerepeat (vi Compliance Statu			R	WT				
	IN	o	-	A	NO	Dorros is charge o	Supervision	nouladae and		_		11	IN	ou	T NA	NO	Cooking and Reheating Control For Safe	· · · · · · · · · · · · · · · · · · ·			
1	83 12) JT N	A	NO	performs duties	Employee Health	nowledge, and	0	0	5		6 O			1.00	Proper cooking time and temp Proper reheating procedures f	eratures	8	8	5
	7%	C	2	-	NO	Management and f	ood employee awarene	ss; reporting		0	5	łŀ	-				Cooling and Holding, Dat		_	10	
3	×	-) JT N	A	NO	,	ction and exclusion d Hyglenic Practice		0	0	Ť		8 0				a Public Hea Proper cooling time and temp		-	0	
4	X	7	5		0	Proper eating, tasti	ng, drinking, or tobacco eyes, nose, and mouth	use	8	8	5	1 17	9 2	s 0			Proper hot holding temperatur Proper cold holding temperatur	85	0	Ö	
	IN	OL	JT N	A	NO	Preventi	ng Contamination by					2	1 2	6		0	Proper date marking and disp		ŏ		5
6	直截			5			act with ready-to-eat for	ods or approved	0	0	5	Ż	2 0		100	-	Time as a public health contro		0	0	
8	23	10	<u>, </u>			alternate procedure Handwashing sinks	properly supplied and	accessible	0	0	2	1 2	3 💥	-	-	NO	Consumer advisory provided f		0	0	4
9	23	C				Food obtained from				0		۱Ŀ	IN		_	NO	food Highly Susceptib	le Populations		-	
	o X			2	\approx		tion, safe, and unadulte		0	0	5	2	4 0	0	1		Pasteurized foods used; prohi	bited foods not offered	0	0	5
12	0	9	1.	·	0	destruction	vailable: shell stock tag		0	0			IN			NO	Chemi				
	12	C	л N D C	2	NO	Food separated an	tion from Contamin d protected	ation	0	0	4	2	5 O]	Food additives: approved and Toxic substances properly ide		8	0	5
	_	-	0	2			ces: cleaned and saniti of unsafe food, returned		0	-	_	łE	IN	OU	T NA		Conformance with Ap Compliance with variance, sp				
15	X	6				served			0	0	2	2	7 0	0	2		HACCP plan	conces process, and	0	0	5
					Goo	d Retail Practic	es are preventive r	measures to co	ontro	d the	int	rodu	ctio	n of	patho	gen	s, chemicals, and physics	il objects into foods.			
					011	T=not in compliance		COS=corre		DD R					5)		Personal intelation	n of the same code provision)			
F	_		л	_		Comp	liance Status Good and Water			R						_	Compliance Stat	tus	COS	R	WT
	28 29	O Pasteuriz				rized eggs used where required and ice from approved source				8		1Ŀ	45	88			onfood-contact surfaces cleanal and used		0	0	1
	30	C				obtained for specialized processing methods Food Temperature Control			ŏ	ŏ	1	11	46	_			g facilities, installed, maintaine	d, used, test strips	0	0	1
	31	G	Pr				adequate equipment fe	or temperature	0	0	2	۱Ŀ			Nonfor	xd-cor	ntact surfaces clean		0	0	1
F	32		00	ant		properly cooked for	hot holding		0	0		łŀ	48				Physical Faciliti water available; adequate pre	ssure	0	0	2
	33 34					thawing methods us eters provided and a			0	0	1	4 1-	49 50				stalled; proper backflow device I waste water properly disposed		8	0	
Þ		OL	л			Food	Identification			-		11	51	0	Toilet f	aciliti	es: properly constructed, suppli	ed, cleaned	0	0	1
Ľ	35	0		bod	prop		container; required rec f Food Contamination		0	0	1	ᄂ	52 53	-		-	use properly disposed; facilities ilities installed, maintained, and		0	0	1
-	36	8	_	sect	s, ro	dents, and animals			0	0	2	1 -	54				entilation and lighting; designate		ō	0	1
-	37	8	8 00	onta	mina	ation prevented duri	ng food preparation, sto	orage & display	0	0	1	11		OUT			Administrative its	ms	\square		
		nal cleanliness g cloths; properly used and stored			0	0	1		55	· · · · · · · · · · · · · · · · · · ·			0	0	0						
39 40			_	_	*	ths; properly used a ruits and vegetables				0		łĖ	56	0	Most r	ecent	Compliance Stat	us		O NO	WT
-	11	0		-USA	uter	Proper nsils; properly stored	Use of Utensils		0	0	1		57	_	Compl	iance	Non-Smokers Pro with TN Non-Smoker Protectio		X	0	1
	12						s; properly stored, dried les; properly stored, us		00	0	1	16	58 59				oducts offered for sale roducts are sold, NSPA survey	completed	8	0	
	44 O Gloves used properly O O 1																				
serv	ńce e	stal	blishn	nent	perm	nit. Items identified as	constituting imminent he	alth hazards shall b	e corr	ected	mme	diately	/ or o	peratik	ons sha	II ceas	Repeated violation of an identica e. You are required to post the fo	od service establishment perm	nit in a	consp	picuour
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. T.C.A. sections 68-14-703, 68-14-706, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.																					
09/06/2022										2022											
Signature of Person In Charge Date Signature of Environmental Health Specialist Date																					
Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice **** Free food safety training classes are available each month at the county health department.																					
PH-2267 (Rev. 6-15) Please call (153							p for a class.			R	DA 625			

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 (Fahrenhelt)				
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						
Decoription	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

Repeated # ()

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

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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.

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.

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SourcesSource Type:FoodSource:Pfg, freshpointSource Type:WaterSource:CitySource Type:Source:Source:Source Type:Source:Source:Source Type:Source:Source:

Additional Comments