



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

99

Establishment Name MTSU Murphy Concession # 3 Type of Establishment ☐ Farmer's Market Food Unit ☐ Permanent ☐ Mobile

Address Mtsu ☐ Temporary ☒ Seasonal

City Murfreesboro Time in 01:45 PM AM / PM Time out 02:15 PM AM / PM

Inspection Date 02/14/2022 Establishment # 605195069 Embargoed 0

Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other

Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats _____

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

(Mark designated compliance status (IN, OUT, NA, NO) 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 observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)				
Supervision																				COS	R	WT							
1	☒	☐	☐	☐	Person in charge present, demonstrates knowledge, and performs duties															☐	☐	5							
Employee Health																				COS	R	WT							
2	☒	☐	☐	☐	Management and food employee awareness, reporting															☐	☐	5							
3	☒	☐	☐	☐	Proper use of restriction and exclusion															☐	☐	5							
Good Hygienic Practices																				COS	R	WT							
4	☐	☐	☐	☒	Proper eating, tasting, drinking, or tobacco use															☐	☐	5							
5	☐	☐	☐	☒	No discharge from eyes, nose, and mouth															☐	☐	5							
Preventing Contamination by Hands																				COS	R	WT							
6	☐	☐	☐	☒	Hands clean and properly washed															☐	☐	5							
7	☐	☐	☐	☒	No bare hand contact with ready-to-eat foods or approved alternate procedures followed															☐	☐	5							
8	☒	☐	☐	☐	Handwashing sinks properly supplied and accessible															☐	☐	2							
Approved Source																				COS	R	WT							
9	☒	☐	☐	☐	Food obtained from approved source															☐	☐	5							
10	☐	☐	☐	☒	Food received at proper temperature															☐	☐	5							
11	☒	☐	☐	☐	Food in good condition, safe, and unadulterated															☐	☐	5							
12	☐	☐	☒	☐	Required records available: shell stock tags, parasite destruction															☐	☐	5							
Protection from Contamination																				COS	R	WT							
13	☐	☐	☒	☐	Food separated and protected															☐	☐	4							
14	☒	☐	☐	☐	Food-contact surfaces: cleaned and sanitized															☐	☐	5							
15	☒	☐	☐	☐	Proper disposition of unsafe food, returned food not re-served															☐	☐	2							

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

GOOD RETAIL PRACTICES

OUT=not in compliance					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)				
Safe Food and Water										COS	R	WT		
28	☐	Pasteurized eggs used where required								☐	☐	1		
29	☐	Water and ice from approved source								☐	☐	2		
30	☐	Variance obtained for specialized processing methods								☐	☐	1		
Food Temperature Control										COS	R	WT		
31	☐	Proper cooling methods used; adequate equipment for temperature control								☐	☐	2		
32	☐	Plant food properly cooked for hot holding								☐	☐	1		
33	☐	Approved thawing methods used								☐	☐	1		
34	☐	Thermometers provided and accurate								☐	☐	1		
Food Identification										COS	R	WT		
35	☐	Food properly labeled; original container; required records available								☐	☐	1		
Prevention of Food Contamination										COS	R	WT		
36	☐	Insects, rodents, and animals not present								☐	☐	2		
37	☐	Contamination prevented during food preparation, storage & display								☐	☐	1		
38	☐	Personal cleanliness								☐	☐	1		
39	☐	Wiping cloths: properly used and stored								☐	☐	1		
40	☐	Washing fruits and vegetables								☐	☐	1		
Proper Use of Utensils										COS	R	WT		
41	☐	In-use utensils; properly stored								☐	☐	1		
42	☐	Utensils, equipment and linens; properly stored, dried, handled								☐	☐	1		
43	☐	Single-use/single-service articles; properly stored, used								☐	☐	1		
44	☐	Gloves used properly								☐	☐	1		

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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous 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, 68-14-708, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 02/14/2022 Signature of Environmental Health Specialist [Signature] Date 02/14/2022

**** 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:	MTSU Murphy Concession # 3
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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)
3 comp not in operation	Quat		

Equipment Temperature	
Description	Temperature (Fahrenheit)

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)

Observed Violations

Total # 3

Repeated # 0

46: Only has one drain board

55:

56:

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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: (N.O.) No food workers present.
- 5: (N.O.) No food workers present at the time of inspection.
- 6: (NO) No workers present during inspection.
- 7: (NO) No food workers present during the inspection.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: Sysco
- 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: No raw animal foods
- 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:
- 17: (NA) No TCS foods reheated for hot holding.
- 18: (N.A.) No cooked food is cooled, prepares no TCS food from ambient temperature ingredients that require cooling, does not receive raw eggs, shellstock, or milk.
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: (NA) Establishment does not cold hold TCS foods.
- 21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 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)**Additional Comments (cont'd)*****See last page for additional comments.***

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Sources

Source Type:	Source:
Source Type:	Source:
Source Type:	Source:
Source Type:	Source:
Source Type:	Source:

Additional Comments

Not inoperation
Zaxbys/ vendo booth