

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Cook Out Permanent O Mobile Establishment Name Type of Establishment 2919 South Rutherford Blvd. Suite 200 O Temporary O Seasonal Murfreesboro Time in 01:03 PM AM / PM Time out 01:55; PM

09/09/2021 Establishment # 605240420 Embargoed 1 Inspection Date Purpose of Inspection **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other

Number of Seats 68 Risk Category О3 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	¥=in ¢	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	/ed		C	05 =co	mecte	d on-
					Compliance Status	COS	R	WT			
	IN	OUT	NA	NO	Supervision					IN	ou
1	828	0			Person in charge present, demonstrates knowledge, and	0	0	5			L
_		_			performs duties		Ľ	Ľ	16		0
	IN	OUT	NA	NO	Employee Health				17	0	0
2	186	0			Management and food employee awareness; reporting	0	0				
3	寒	0			Proper use of restriction and exclusion	0	0	5		IN	OU
	IN	OUT	NA	NO	Good Hygienic Practices				18	×	0
4	0	120		0	Proper eating, tasting, drinking, or tobacco use	186	0	5	19	2	0
5	200	0		0	No discharge from eyes, nose, and mouth	0	0		20	125	0
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	100	0
6	100	0		0	Hands clean and properly washed	0	0		22	×	0
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	["		-
	-	_	_		alternate procedures followed		_			IN	ΟU
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	l٥
	IN		NA	NO	Approved Source	-	_	_		_	_
9	黨	0			Food obtained from approved source	0	0			IN	OU
10	0	0	0	×	Food received at proper temperature	0	0		24	0	0
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	L**	_	Ľ
12	0	0	×	0	Required records available: shell stock tags, parasite	0	0			IN	ou
	_	_		_	destruction	+-	_	щ	ļ.,	-	-
	IN	OUT		NO	Protection from Contamination	+-			25		0
13	篾	0	0		Food separated and protected	10	0	4	26		0
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	ΟU
15	333	0			Proper disposition of unsafe food, returned food not re-	0	0	2	27	0	О
	~	-			served			-	12.	1	ľ

ᆫ	Compliance status		000	ĸ	** 1			
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	200	Proper reheating procedures for hot holding	0	0	9
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	×	0	0	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	×	0	0	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	300		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

s, chemicals, and physical objects into foods.

RAC							
pection					OUT-not in compliance COS-correc		
	Ц I	L,	R	cos	Compliance Status		
- 1	41	_			-	OUT	
45	IJ I	L	0	0		_	28
	J 1	L	0	0		_	29
46	J [L	0	0	To the second of		30
	ш.	_	_		T Food Temperature Control	OUT	
47	Н		0	0	Proper cooling methods used; adequate equipment for temperature control	1 BUS 1	31
48	11	t	0	0	Plant food properly cooked for hot holding	0	32
49	1 I	t	0	0	Approved thawing methods used	0	33
50	11	t	0	0	11 - 1	0	34
51	11				T Food Identification	OUT	
52	7 [Γ	0	0	Food properly labeled; original container, required records available	0	35
53	11				T Prevention of Feed Contamination	OUT	
54][Г	0	0	Insects, rodents, and animals not present	0	36
- 1	71	Γ	0	0	Contamination prevented during food preparation, storage & display	0	37
55	11	t	0	0	Personal cleanliness	0	38
56	11	t	0	0	Wiping cloths; properly used and stored	0	39
	7 I	Г	0	0	Washing fruits and vegetables	0	40
\neg	7 [_			Proper Use of Utensils	OUT	
57	7 I	Г	0	0	In-use utensils; properly stored	0	41
58	1 F	Г	0	0	Utensils, equipment and linens; properly stored, dried, handled	0	42
59	1 I	Г	0	0	Single-use/single-service articles; properly stored, used	0	43
	╗,	Г	0	0	Gloves used properly		44

nspection R-repeat (violation of the same code provision)						
		Compliance Status	cos	R	WT	
	OUT	Utensiis and Equipment	Ь.	_		
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1	
46	题	Warewashing facilities, installed, maintained, used, test strips	0	0	1	
47	0	Nonfood-contact surfaces clean	0	0	1	
	OUT	Physical Facilities				
48	0	Hot and cold water available; adequate pressure	0	0	2	
49	0	Plumbing installed; proper backflow devices	0	0	2	
50	0	Sewage and waste water properly disposed	0	0	2	
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1	
52	0	Garbage/refuse properly disposed, facilities maintained	0	0	1	
53	0	Physical facilities installed, maintained, and clean	0	0	1	
54	0	Adequate ventilation and lighting; designated areas used	0	0	1	
	OUT	Administrative Items				
55	0	Current permit posted	ा	0	0	
56	0	Most recent inspection posted	0	0	۰	
		Compliance Status	YES	NO	WT	
		Non-Smokers Protection Act				
57		Compliance with TN Non-Smoker Protection Act	100	0		
58		Tobacco products offered for sale	0	0	0	
59		If tobacco products are sold, NSPA survey completed	0	0		

er. You have the right to request a h n (10) days of the date of the

09/09/2021

Date Signature of Environmental Health Specialist

09/09/2021

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 6158987889 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Inf	formation
Establishment Name:	Cook Out

Establishment Number #: |605240420

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 set up	CI									

Equipment Temperature							
Description	Temperature (Fahrenhe						

Food Temperature	1 -1 -1	
Description	State of Food	Temperature (Fahrenhelt)
Sliced tomato's tphc on make line	Cold Holding	60
Hamburger patties on stove	Hot Holding	160
Hot dogs in prep Cooler	Cold Holding	43
Hamburger patties in prep cooler	Cold Holding	42
Pulled pork on steamer	Cold Holding	145
Cooked burger	Cooking	180
Chili on steamer	Hot Holding	155
Chicken tenders under warmer	Hot Holding	145
Cooked beef in quesadilla prep cooler	Cooling	80
Shredded chicken in quesadilla prep cooler	Cooling	78
Pulled pork in wic	Cold Holding	39
Hot dogs in wic	Cold Holding	

Observed Violations
Total # 3
Repeated # ()
4: Employee open cup of soda stored directly beside prep cooler with lid open. Corrected by removing and discussing. 31: Cooked ground beef and shredded chicken were in cooling process. However they were cooling by using top portion of prep cooler with lid open and
stacked above cool line. Discarded to be on safe side
46: No test strips.
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[&]quot;"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: Cook Out
Establishment Number: 605240420

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.
- 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: Us foods
- 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: In range see temp log.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Ground beef and shredded chicken were cooked 1 hour prior according to pic.
- 19: In range. See temp log.
- 20: In range. See temp log.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: In range. Sliced tomatoes had a put out time 15 minutes prior.
- 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:

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 Name: Cook Out	
Establishment Number: 605240420	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Information		
Establishment Name: Cook Out		
Establishment Number #: 605240420		ī
Sources		
Source Type: Water	Source:	City
Source Type:	Source:	
Additional Comments		