

Establishment Name

Address

Risk Category

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Permanent O Mobile Type of Establishment

O Temporary O Seasonal

Time in 11:51; AM AM / PM Time out 01:00; PM AM / PM City 05/25/2022 Establishment # 605212448 Inspection Date

Chuy's Restaurant

801 NW Broad St.

Murfreesboro

Embargoed 4

KRoutine O Follow-up O Complaint O Preliminary O Consultation/Other Purpose of Inspection О3

Number of Seats 188 Follow-up Required 级 Yes O No e Control and Prevention

SCORE

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

| - II | IN-in compliance OUT-not in compliance NA-not applicable NO-not observed | | | | | | | 0 |
|------|--|-----------------------|----|----|---|----|---|-----|
| | Compliance Status | | | | | | | |
| | IN | OUT NA NO Supervision | | | | | | |
| 1 | × | 0 | | | Person in charge present, demonstrates knowledge, and performs duties | | 0 | 5 |
| | IN | OUT | NA | NO | Employee Health | | | |
| 2 | ЭX | 0 | | | Management and food employee awareness; reporting | 0 | 0 | |
| 3 | × | 0 | | | Proper use of restriction and exclusion | 0 | 0 | 5 |
| | IN | OUT | NA | NO | Good Hygienic Practices | | | |
| 4 | 30 | 0 | | 0 | Proper eating, tasting, drinking, or tobacco use | 0 | 0 | |
| 5 | 黨 | 0 | | 0 | No discharge from eyes, nose, and mouth | 0 | 0 | l ° |
| | IN | OUT | NA | NO | Preventing Contamination by Hands | | | |
| 6 | 0 | 黨 | | 0 | Hands clean and properly washed | 3% | 0 | |
| 7 | 鼷 | 0 | 0 | 0 | No bare hand contact with ready-to-eat foods or approved alternate procedures followed | 0 | 0 | 5 |
| 8 | 100 | 0 | | | Handwashing sinks properly supplied and accessible | 0 | 0 | 2 |
| | IN | OUT | NA | NO | Approved Source | | | |
| 9 | 黨 | 0 | | | Food obtained from approved source | 0 | 0 | |
| 10 | 0 | 0 | 0 | × | Food received at proper temperature | 0 | 0 | 1 |
| 11 | × | 0 | | | Food in good condition, safe, and unadulterated | | 0 | 5 |
| 12 | 0 | 0 | × | 0 | Required records available: shell stock tags, parasite destruction | 0 | 0 | |
| | IN | OUT | NA | NO | Protection from Contamination | | | |
| 13 | Æ | 0 | 0 | | Food separated and protected | 0 | 0 | 4 |
| 14 | × | 0 | 0 | | Food-contact surfaces: cleaned and sanitized | 0 | 0 | 5 |
| 15 | × | 0 | | | Proper disposition of unsafe food, returned food not re- served. | | 0 | 2 |

| | Compliance Status | | | | | | R | WT |
|----|-------------------|-----|----|----|---|-----|---|----|
| | IN | OUT | NA | NO | Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods | | | |
| 16 | 凝 | | 0 | 0 | Proper cooking time and temperatures | 0 | 0 | 5 |
| 17 | 0 | 0 | 0 | 3% | Proper reheating procedures for hot holding | 0 | 0 | , |
| | 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 | 0 | × | 0 | | Proper cold holding temperatures | 246 | _ | 5 |
| 21 | * | 0 | 0 | 0 | Proper date marking and disposition | 00 | | |
| 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 | × | | Pasteurized foods used; prohibited foods not offered | 0 | 0 | 5 |
| | IN | оит | NA | NO | Chemicals | | | |
| 25 | 0 | 0 | X | | Food additives: approved and properly used | 0 | 0 | 5 |
| 26 | 80 | 0 | | | Toxic substances properly identified, stored, used | 0 | 0 | 9 |
| | IN | OUT | NA | NO | Conformance with Approved Procedures | | | |
| 27 | 0 | 0 | × | | Compliance with variance, specialized process, and HACCP plan | 0 | 0 | 5 |

trol the introduction of pathogo s, chemicals, and physical objects into foods.

PRACTICES

| | | OUT=not in compliance COS=corr | | | | | |
|----|-------------------------|--|-----|---|----|--|--|
| | | Compliance Status | cos | R | WT | | |
| | OUT | | | | | | |
| 28 | 0 | Pasteurized eggs used where required | 0 | 0 | 1 | | |
| 29 | 0 | Water and ice from approved source | 0 | 0 | 2 | | |
| 30 | 0 | Variance obtained for specialized processing methods | 0 | 0 | 1 | | |
| | OUT | Food Temperature Control | | | | | |
| 31 | 0 | Proper cooling methods used; adequate equipment for temperature control | 0 | 0 | 2 | | |
| 32 | 0 | Plant food properly cooked for hot holding | 0 | 0 | 1 | | |
| 33 | 0 | Approved thawing methods used | 0 | 0 | 1 | | |
| 34 | 0 | Thermometers provided and accurate | 0 | 0 | 1 | | |
| | OUT Food Identification | | | | | | |
| 35 | 0 | Food properly labeled; original container; required records available | 0 | 0 | 1 | | |
| | OUT | Prevention of Food Contamination | | | | | |
| 36 | 0 | Insects, rodents, and animals not present | 0 | 0 | 2 | | |
| 37 | 0 | Contamination prevented during food preparation, storage & display | 0 | 0 | 1 | | |
| 38 | 0 | Personal cleanliness | 0 | 0 | 1 | | |
| 39 | 0 | Wiping cloths; properly used and stored | 0 | 0 | 1 | | |
| 40 | 0 | Washing fruits and vegetables | 0 | 0 | 1 | | |
| | OUT | Proper Use of Utensils | | | | | |
| 41 | 0 | In-use utensils; properly stored | 0 | 0 | 1 | | |
| 42 | 0 | Utensils, equipment and linens; properly stored, dried, handled | 0 | 0 | 1 | | |
| 43 | 0 | Single-use/single-service articles; properly stored, used | 0 | 0 | 1 | | |
| 44 | 0 | Gloves used properly | 0 | 0 | 1 | | |

| rspect | ion | R-repeat (violation of the same code provision | | | |
|--------|-----|--|-------|----|----|
| | | Compliance Status | COS | R | WT |
| | OUT | | | _ | |
| 45 | 麗 | Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used | 0 | 0 | 1 |
| 46 | 0 | 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 | Т | | |
| 55 | 0 | Current permit posted | 0 | 0 | 0 |
| 56 | 0 | Most recent inspection posted | 0 | 0 | |
| | | Compliance Status | YES | NO | WT |
| | | Non-Smokers Protection Act | | | |
| 57 | | Compliance with TN Non-Smoker Protection Act | - 120 | 0 | |
| 58 | | Tobacco products offered for sale | 0 | 0 | 0 |
| 59 | | If tobacco products are sold, NSPA survey completed | _ 0 | 0 | |

rand post the most recent inspection report in a conspicuous manner. You have the right to request a h ten (10) days of the date of the

05/25/2022

Date Signature of Environmental Health Specialist

05/25/2022

Signature of Person In Charge

Date

**** 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: Chuy's Restaurant
Establishment Number #: 605212448

NSPA Survey – To be completed if #57 is "No" Age-restricted venue does not affirmatively restrict access to its

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 inflitrating 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 3 comp not set up | CI Quat | 100 200 | | | | | |

| Equipment Temperature | | | | | |
|--------------------------------|----|--|--|--|--|
| Decoription Temperature (Fahr | | | | | |
| Servers pc | 54 | | | | |
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| Food Temperature | | |
|-------------------------------|---------------|---------------------------|
| Description | State of Food | Temperature (Fahrenheit) |
| Pork sitting out cooling | Cooling | 145 |
| Shrimp in pc | Cold Holding | 40 |
| Chicken in cooler drawer | Cold Holding | 39 |
| Beef on steam table | Hot Holding | 145 |
| Rice on steam table | Hot Holding | 150 |
| Beef in cooler drawer | Cold Holding | 40 |
| Tortilla soup on steamer | Hot Holding | 150 |
| White cheese sauce on steamer | Hot Holding | 145 |
| Cooked chicken breast | Cooking | 185 |
| Cooked tempur shrimp in wic | Cooling | 60 |
| All other tcs foods in wic | Cold Holding | 40 |
| Salsa in servers pc | Cold Holding | 54 |
| | | |
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| Observed Violations | | | | | | |
|---|--|--|--|--|--|--|
| Total ≠ 3 | | | | | | |
| Repeated # () | | | | | | |
| 6: Observed cook grab drink which was stored correctly, leave kitchen, return | | | | | | |
| and put on new gloves without washing hands first after changing tasks. | | | | | | |
| 20: Salsa. Corrected by discarding containers and pic had tech called. | | | | | | |
| 45: Cutting boards have deep dark knife grooves. | | | | | | |
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Chuy's Restaurant
Establishment Number: 605212448

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 drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 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: In range.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Cooked shrimp tempur was cooked 30 minutes prior according to pic.
- 19: In range.
- 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 associated 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:

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Additional Comments

See last page for additional comments.

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| Establishment Name: Chuy's Restaurant | | | |
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| Establishment Number: 605212448 | | | |
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| Comments/Other Observations (cont'd) | | | |
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Establishment Information

| Establishment Information | | | | | | | | |
|---------------------------------------|-------|---------|------|--|--|--|--|--|
| Establishment Name: Chuy's Restaurant | | | | | | | | |
| Establishment Number #: 605212448 | | | | | | | | |
| | | | | | | | | |
| Sources | | | | | | | | |
| Source Type: Fo | ood | Source: | Pfg | | | | | |
| Source Type: W | /ater | Source: | City | | | | | |
| Source Type: | | Source: | | | | | | |
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