

Murfreesboro

Address

Inspection Date

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

Time in 11:52; AM AM/PM Time out 12:35; PM AM/PM 08/03/2023 Establishment # 605240420 Embargoed 2

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Risk Category О3 Follow-up Required 级 Yes O No ase Control and Prevention

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IK, OUT, KA, HO) for each numbered item. For items marked O	T, mark COS or R for each Item as applicable	Deduct points for category or subcategory.)
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- 17	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)																
	Compliance Status COS R WT Compliance Status CO						COS	R	WT								
	IN	OUT	NA	NO	Supervision				П	IN OUT NA NO Cooking and Reheating of Time/Temperature							
Ε.	612	$\overline{}$	-		Person in charge present, demonstrates knowledge, and	$\overline{}$		_	ш					Control For Safety (TCS) Foods			
ין	氮	0			performs duties	0	0	5	16	16 返 0 0 0		0	Proper cooking time and temperatures	0	0	-	
	IN	OUT	NA	NO	Employee Health		17 0 0 0 窓		3%	Proper reheating procedures for hot holding	0	0	ı °				
2	ПX	0			Management and food employee awareness; reporting	0	0		ΙП					Cooling and Holding, Date Marking, and Time as			
3	×	0			Proper use of restriction and exclusion	0	0	5	IN OUT NA NO a Public Health Centrel								
	IN	OUT	NA	NO	Good Hygienic Practices				18		0	0	0	Proper cooling time and temperature	0	0	
4	X	0			Proper eating, tasting, drinking, or tobacco use	0	0	5	15	1 3	0	0	0	Proper hot holding temperatures	0	0	
5	×	0			No discharge from eyes, nose, and mouth	0	ō	L.	20		0	0		Proper cold holding temperatures	0	0	5
		OUT	NA	NO	Proventing Contamination by Hands				21	21 🐹 O O Proper date marking and disposition		Proper date marking and disposition	0	0	1		
6	100	0		0	Hands clean and properly washed	0	0		22	0	l٥	×	0	Time as a public health control: procedures and records	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5		_	_				_	Ľ	$\bot$
Ė			_	_	alternate procedures followed	_		_	IN OUT NA NO Consumer Advisory			_					
8	-		NA	N/A	Handwashing sinks properly supplied and accessible  Approved Source	0	0	2	23	0	0	30		Consumer advisory provided for raw and undercooked	0	0	4
-			nen	NO		_		_	ι н	1000		food Highly Susceptible Populations	_	_	_		
9	8		_	-	Food obtained from approved source	0	8		ı⊢	IN	001	-	NO	righty susceptible Populations		_	
10	0	×	0		Food received at proper temperature	0	8	5	24	0	0	333		Pasteurized foods used; prohibited foods not offered	0	0	5
111		-			Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	-		•	l ⊫	-				.,		_	
12	0	0	×	0	destruction	0	0			IN	OUT	NA	NO	Chemicals			
			NA	NO	Protection from Contamination				25		0	- XX		Food additives: approved and properly used	0	0	- 5
13	篾				Food separated and protected	0	0	4	26	宴	0			Toxic substances properly identified, stored, used	0	ō	,
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures			
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

### 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)													
		Compliance Status	COS	R	WI	] [	Compliance Status			COS	R	WT		
	OUT	Safe Food and Water				3 E		OUT	Utensiis and Equipment					
28		Pasteurized eggs used where required	0	0	1	1 C	45	0	Food and nonfood-contact surfaces cleanable, properly designed,	0	0	1		
29		Water and ice from approved source	0	0	2	J [	40		constructed, and used		Ŭ			
30		Variance obtained for specialized processing methods	0	0	1	IJ	46 O		Warewashing facilities, installed, maintained, used, test strips	0	o	1		
	OUT	Food Temperature Control			_	49 Vivarewashing facilities, illistatied, maintained, dised, test surps				_				
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	П	47 O	0	Nonfood-contact surfaces clean	0	0	1		
"	~	control	١٠	١٧	*	11		OUT	Physical Facilities					
32	0	Plant food properly cooked for hot holding	0	0	1	11	48 O Hot and cold water available; adequate pressure		Hot and cold water available; adequate pressure	0	ा	2		
33	0	Approved thawing methods used	0	0	1	1 1	49	0	Plumbing installed; proper backflow devices	0	0	2		
34	0	Thermometers provided and accurate	0	0	1	11	50	0	Sewage and waste water properly disposed	0	0	2		
	OUT	Food Identification				11	51 O Toilet facilities: properly constructed, supplied, cleaned		0	0	1			
35	0	Food properly labeled; original container, required records available	0	0	1	11	52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1		
	OUT	Prevention of Feed Contamination							53	0	Physical facilities installed, maintained, and clean	0	0	1
36	0	Insects, rodents, and animals not present	0	0	2	][	54	0	Adequate ventilation and lighting; designated areas used	0	0	1		
37	0	Contamination prevented during food preparation, storage & display	0	0	1	11	OUT Administrative Items							
38	0	Personal cleanliness	0	0	1	11	55	0	Current permit posted	0	0	0		
39	0	Wiping cloths; properly used and stored	0	0	1	11	56	0	Most recent inspection posted	0	0	۰		
40	0	Washing fruits and vegetables	0	О	1	7 [	Compliance Status		YES	NO	WT			
	OUT	Proper Use of Utensils		_		Non-Smokers Protection Act			_					
41	0	In-use utensils; properly stored	0		1	1 [	57		Compliance with TN Non-Smoker Protection Act	X	0	$\overline{}$		
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	1 C	58		Tobacco products offered for sale	0	0	0		
43		Single-use/single-service articles; properly stored, used	0	0		] [	59		If tobacco products are sold, NSPA survey completed	0	0			
44	0	Gloves used properly	0	0	1	Ι,								

You have the right to request a h ten (10) days of the date of the

Date Signature of Environmental Health Specialist

08/03/2023

08/03/2023

Date

\*\*\*\* 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.

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



Establishment Information
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.

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)						
3 comp not set up	CI								

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Quesadilla pc	39					
Tomatoes pc	40					
Burger pc	38					
Wic	37					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Cooked shedded chicken cooked over 4hours	Cooling	55
Shredded lettuce in quesadilla pc	Cold Holding	41
Chicken tenders under warmer	Hot Holding	140
All tcs foods on steamer	Hot Holding	135
Sliced tomatoes in pc	Cooling	50
Burgers patties in pc	Cold Holding	40
Chicken tenders in pan on stove	Hot Holding	140
Chili in wic	Cold Holding	39
Pork in wic	Cold Holding	38
Cooked burger	Cooking	180

Observed Violations								
Total # 1								
Repeated # 0								
18: Shredded chicken. Cos by advising pic that storing o pan of chicken on top of								
a pan of lettuce is not an ideal way to cool. Discarded 1lb								

<sup>&</sup>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 having no violations of priority violations during current inspection.
- 2: Ehp 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 gopd 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: 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: Pic stated tomatoes were sliced 5 minutes prior.
- 19: In range
- 20: 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: (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.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<sup>\*\*\*</sup>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.	
see last paye for additional comments.	

Establishment Information

Establishment Information								
Establishment Name: Co	ok Out							
Establishment Number #:	605240420			Till Till Till Till Till Till Till Till				
Sources								
Source Type:	Food	Source:	Us foods					
Source Type:	Water	Source:	City					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Commen	ts							
rogermendoza0507@	gmail.com							