



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

97

Establishment Name Music City Brisket MT #156 Type of Establishment ☐ Farmer's Market Food Unit
☐ Permanent ☒ Mobile
Address 2195 Nolensville Pk
☐ Temporary ☐ Seasonal
City Nashville Time in 11:40 AM AM / PM Time out 12:10 PM AM / PM
Inspection Date 06/04/2024 Establishment # 605244574 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)				
Compliance Status										COS	R	WT	Compliance Status										COS	R	WT				
	IN	OUT	NA	NO	Supervision									IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods											
1	☒	☐			Person in charge present, demonstrates knowledge, and performs duties					☐	☐	5	16	☐	☐	☐	☒	Proper cooking time and temperatures					☐	☐	5				
	IN	OUT	NA	NO	Employee Health								17	☐	☐	☐	☒	Proper reheating procedures for hot holding					☐	☐					
2	☒	☐			Management and food employee awareness, reporting					☐	☐	5		IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control											
3	☒	☐			Proper use of restriction and exclusion					☐	☐		18	☒	☐	☐	☐	Proper cooling time and temperature					☐	☐	5				
	IN	OUT	NA	NO	Good Hygienic Practices								19	☐	☐	☒	☐	Proper hot holding temperatures					☐	☐					
4	☒	☐		☐	Proper eating, tasting, drinking, or tobacco use					☐	☐	20	☒	☐	☐		Proper cold holding temperatures					☐	☐						
5	☒	☐		☐	No discharge from eyes, nose, and mouth					☐	☐	21	☐	☐	☒	☐	Proper date marking and disposition					☐	☐						
	IN	OUT	NA	NO	Preventing Contamination by Hands								22	☐	☐	☒	☐	Time as a public health control: procedures and records					☐	☐					
6	☒	☐		☐	Hands clean and properly washed					☐	☐	5		IN	OUT	NA	NO	Consumer Advisory											
7	☒	☐		☐	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					☐	☐		23	☐	☐	☒		Consumer advisory provided for raw and undercooked food					☐	☐	4				
8	☒	☐			Handwashing sinks properly supplied and accessible					☐	☐	2		IN	OUT	NA	NO	Highly Susceptible Populations											
	IN	OUT	NA	NO	Approved Source								24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered					☐	☐	5				
9	☒	☐			Food obtained from approved source					☐	☐	5		IN	OUT	NA	NO	Chemicals											
10	☐	☐	☐	☒	Food received at proper temperature					☐	☐		25	☐	☐	☒		Food additives: approved and properly used					☐	☐	5				
11	☒	☐			Food in good condition, safe, and undiluted					☐	☐		26	☒	☐		Toxic substances properly identified, stored, used					☐	☐						
12	☐	☐	☒	☐	Required records available: shell stock tags, parasite destruction					☐	☐			IN	OUT	NA	NO	Conformance with Approved Procedures											
	IN	OUT	NA	NO	Protection from Contamination								27	☐	☐	☒		Compliance with variance, specialized process, and HACCP plan					☐	☐	5				
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)						
Compliance Status					COS	R	WT	Compliance Status					COS	R	WT	
Safe Food and Water					Utensils and Equipment											
28	OUT	☐	Pasteurized eggs used where required	☐	☐	1	45	OUT	☐	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	☐	☐	1			
29	☐	Water and ice from approved source	☐	☐	2	46	☒	Warewashing facilities, installed, maintained, used, test strips	☐	☐	1					
30	☐	Variance obtained for specialized processing methods	☐	☐	1	47	☐	Nonfood-contact surfaces clean	☐	☐	1					
Food Temperature Control					Physical Facilities											
31	OUT	☐	Proper cooling methods used; adequate equipment for temperature control	☐	☐	2	48	OUT	☐	Hot and cold water available; adequate pressure	☐	☐	2			
32	☐	Plant food properly cooked for hot holding	☐	☐	1	49	☐	Plumbing installed; proper backflow devices	☐	☐	2					
33	☐	Approved thawing methods used	☐	☐	1	50	☐	Sewage and waste water properly disposed	☐	☐	2					
34	☐	Thermometers provided and accurate	☐	☐	1	51	☐	Toilet facilities: properly constructed, supplied, cleaned	☐	☐	1					
Food Identification					Administrative Items											
35	OUT	☐	Food properly labeled; original container; required records available	☐	☐	1	52	☐	Garbage/refuse properly disposed; facilities maintained	☐	☐	1				
Prevention of Food Contamination					Compliance Status											
36	OUT	☐	Insects, rodents, and animals not present	☐	☐	2	53	☒	Physical facilities installed, maintained, and clean	☐	☐	1				
37	☐	Contamination prevented during food preparation, storage & display	☐	☐	1	54	☐	Adequate ventilation and lighting; designated areas used	☐	☐	1					
38	☐	Personal cleanliness	☐	☐	1	Non-Smokers Protection Act										
39	☐	Wiping cloths, properly used and stored	☐	☐	1	55	OUT	☐	Current permit posted	☐	☐	0				
40	☐	Washing fruits and vegetables	☐	☐	1	56	☒	Most recent inspection posted	☐	☐	0					
Proper Use of Utensils					Compliance Status											
41	OUT	☐	In-use utensils; properly stored	☐	☐	1	57	☐	Compliance with TN Non-Smoker Protection Act	☒	☐	0				
42	☐	Utensils, equipment and linens; properly stored, dried, handled	☐	☐	1	58	☐	Tobacco products offered for sale	☐	☐	0					
43	☒	Single-use/single-service articles; properly stored, used	☐	☐	1	59	☐	If tobacco products are sold, NSPA survey completed	☐	☐	0					
44	☐	Gloves used properly	☐	☐	1											

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



Establishment Information	
Establishment Name:	Music City Brisket MT #156
Establishment Number #:	605244574

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)

Equipment Temperature	
Description	Temperature (Fahrenheit)

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)

Observed Violations

Total # 4

Repeated # 0

43:

46:

53:

56:

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Establishment Number : 605244574

Comments/Other Observations

- 1:
- 2: Health policy available on site and posted
- 3:
- 4:
- 5:
- 6:
- 7:
- 8: Handsink is fully functional and supplied.
- 9:
- 10:
- 11:
- 12:
- 13:
- 14:
- 15:
- 16:
- 17:
- 18:
- 19:
- 20: Time as a Public Health Control form given out and discussed. No tcs food on truck or left out.
- 21:
- 22:
- 23:
- 24:
- 25:
- 26:
- 27:
- 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:

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Additional Comments

Repeat issued for #2
Time as a Public Health Control issued and discussed.