

Address

Risk Category

City

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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O Farmer's Market Food Unit Cook Out Establishment Name Permanent O Mobile Type of Establishment 2919 South Rutherford Blvd. Suite 200 O Temporary O Seasonal

Murfreesboro Time in 11:38 AM AM / PM Time out 12:28 PM

03/04/2022 Establishment # 605240420 Embargoed 10 Inspection Date

**K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other Purpose of Inspection О3

Number of Seats 68

Follow-up Required

级 Yes O No

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	<b>4</b> ≃in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		C	)S=c	correc	ted on-	site du	ring in:	spection R=repeat (violation of the same code pr
					Compliance Status	cos	R	WT						Compliance Status
	IN	OUT	NA	NO	Supervision					11	N OU	N.A	NO	Cooking and Reheating of Time/Temperature
ī.	盔	0	$\overline{}$		Person in charge present, demonstrates knowledge, and	0	0	5	L					Control For Safety (TCS) Foods
Ľ		_			performs duties		ľ	9	_	16 3		0	_	Proper cooking time and temperatures
	-0.00		NA	NO	Employee Health				1	17 (	) (8	0	0	Proper reheating procedures for hot holding
2	380	0			Management and food employee awareness; reporting	0	0			Ι.				Cooling and Holding, Date Marking, and Time
3	×	O Proper use of restriction and exclusion O O 5		٥		"	N OU	T NA	NO	a Public Health Control				
	IN	OUT	NA	NO	Good Hygienic Practices				1	18 (	7 0	0	128	Proper cooling time and temperature
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0			19 8		0	0	Proper hot holding temperatures
5	×	0			No discharge from eyes, nose, and mouth	0	0	L °		20 C		0		Proper cold holding temperatures
	IN	OUT	NA	NO	Proventing Contamination by Hands				[2	21 (	7 0	10	120	Proper date marking and disposition
6	0	黨			Hands clean and properly washed	X	0		,	22 (	ه اه	28	0	Time as a public health control: procedures and record
7	巡	0	0		No bare hand contact with ready-to-eat foods or approved	0	0	5	Ľ					
Ŀ		_	_		alternate procedures followed	_		Щ	ш	- 11	N OU.	N.A	NO	
8	×			LIN.	Handwashing sinks properly supplied and accessible	0	0	2	2	23 0	o lo	130		Consumer advisory provided for raw and undercooked
		_	NA	NO	Approved Source			_				1		food
9	×	0	_	_	Food obtained from approved source	0	0		ш	- 11	N OU	N.A	NO	Highly Susceptible Populations
10		0	0	<u>×</u>	Food received at proper temperature	0	0	١. ١	2	24 C	ه اه	1 328		Pasteurized foods used; prohibited foods not offered
11	×	0	$\perp$		Food in good condition, safe, and unadulterated	0	0	5			1	1-	-	
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			11	N OU	N.A	NO	Chemicals
	IN	OUT	NA	NO	Protection from Contamination				2	25 (		TX		Food additives: approved and properly used
13	0	凝	0		Food separated and protected	滋	0	4	2	26 8	8 0			Toxic substances properly identified, stored, used
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		- 11	N OU	N.A	NO	Conformance with Approved Procedures
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	27 (	0	×		Compliance with variance, specialized process, and HACCP plan

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

			GO	OD I	ďΞ	ΔI	PRA	CTIC	ES .				ı
		OUT=not in compliance COS=com					inspect	ion	R-repeat (violation of the same code provision)			_	
		Compliance Status	COS	R	ľ	NΤ			Compliance Status	COS	R	$\mathbf{I}$	
	OUT	Safe Food and Water						OUT	Utensiis and Equipment				ĺ
28 29		Pasteurized eggs used where required Water and ice from approved source	8	8	1	2	45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	٠T	
30		Variance obtained for specialized processing methods	ŏ		1	ĩ	46	123	Warewashing facilities, installed, maintained, used, test strips	0	0	寸	
	-	Proper cooling methods used; adequate equipment for temperature	Τ.	T.	Т	_	47	0	Nonfood-contact surfaces clean	0	0	十	
31	0	control	0	0 0		2		OUT	Physical Facilities			_	i
32	0	Plant food properly cooked for hot holding	0	To	1	1	48	0	Hot and cold water available; adequate pressure	0	ТО	丌	١
33	0	Approved thawing methods used	0	0		1	49	0	Plumbing installed; proper backflow devices	0	0	Ϯ	۰
34	0	Thermometers provided and accurate	0	Т	ī	1	50	0	Sewage and waste water properly disposed	0	О	ıΤ	۰
	OUT	Food Identification					51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	止	
35	0	Food properly labeled; original container; required records available	0	0	ī	1	52	0	Garbage/refuse properly disposed; facilities maintained	0	0		
	OUT	Prevention of Food Contamination					53	0	Physical facilities installed, maintained, and clean	0	0	·Τ	•
36	0	Insects, rodents, and animals not present	0	0	1	2	54	0	Adequate ventilation and lighting; designated areas used	0	0	٠Ţ	
37	誕	Contamination prevented during food preparation, storage & display	0	0	ī	1		OUT	Administrative Items				İ
38	0	Personal cleanliness	0	o	ī	1	55	0	Current permit posted	0	О	丌	
39	0	Wiping cloths; properly used and stored	0	0	1	1	56	100	Most recent inspection posted	0	0	Л.	
40	0	Washing fruits and vegetables	0	Т	ī	1	$\Box$		Compliance Status	YES	NO	ग	i
	OUT	Proper Use of Utensils							Non-Smokers Protection Act				ĺ
41		In-use utensils; properly stored	0			1	57		Compliance with TN Non-Smoker Protection Act		0	坕	
42		Utensils, equipment and linens; properly stored, dried, handled	0	0		1	58		Tobacco products offered for sale	0	0		
43		Single-use/single-service articles; properly stored, used	0	0		1	59		If tobacco products are sold, NSPA survey completed	_0	0	<u>1</u>	
44	10	Gloves used properly	10	10	<u>'                                    </u>	1							

You have the right to requ ten (10) days of the date of the

03/04/2022

Signature of Environmental Health Specialist

03/04/2022

Signature of Person In Charge

Date

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

Date

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



Establishment Information

Establishment Name: Cook Out

Establishment Number #: |605240420

NSPA Surve	y – To	be comp	leted if	#57	is "I	Vo"
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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 ( Fahrenhelt)							
3 comp set up incorrectly	Quat	200								

Equipment Temperature									
Description	Temperature (Fahrenheit)								
Prep cooler	47								
•									

Food Temperature	Abdu at Paud	Towns of the Control of
Description	State of Food	Temperature (Fahrenheit
Fried chicken breast under warmer	Hot Holding	140
Cooked chicken tenders	Cooking	200
Pulled pork in steam well	Hot Holding	145
Nacho cheese in steam well	Reheating	48
Hot dogs in pc	Cold Holding	48
Hamburger patties in pc	Cold Holding	48
Chicken tenders in bottom of pc	Cold Holding	48
Pulled pork in wic	Cold Holding	39
Corn dogs in wic	Cold Holding	39

Observed Violations
Total # 8
Repeated # ()
6: Observed employee with gloves go into wic to retrieve Tomatoes. She came out and began slicing without washing hands and changing gloves. Corrected by discussing with pic.  13: Black debris from inside of ice machine dispenser has fallen down on top of ice. Corrected by advising pic to drain and clean throughly.  17: Nacho cheese. Corrected by discussing with pic steam table is not for re heating cheese. Only hot holding.  20: Hot dogs, burgers, and chicken tenders in pc. Corrected by discarding all and advising pic not to use pc until serviced.
37: Employee drinks stored beside tea dispenser.
37: Employee food stored above food products in wic.
46: 3 comp set up incorrectly. Has wash and rinse filled up but no sanitizer. No dishes present.
56: Inspection hanging up is 1 1/2 years old.
30. Hispection hanging up is 1 1/2 years old.

<sup>\*\*\*</sup>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.
- 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.
- 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.
- 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) All raw animal foods cooked to proper temperatures.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: In range.
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 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.

<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 Inform	nation			- 10
	ook Out			
Establishment Number #	605240420			
Sources				- 1
Source Type:	Food	Source:	Us foods	
Source Type:	Water	Source:	Cty	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Commer	ıts			