

**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.

Smoking observed where smoking is prohibited by the Act.

Warewashing Info

Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
3 comp set up incorrectly	Quat	200	

Equipment Temperature

Description	Temperature (Fahrenheit)
Prep cooler	47

Food Temperature

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 # 0

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 thoroughly.

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.

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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.

***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:	Food	Source:	Us foods
Source Type:	Water	Source:	Cty
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments