



TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

97

Establishment Name CookOut Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
 Address 107 Legends Drive ☐ Temporary ☐ Seasonal
 City Lebanon Time in 02:54 PM AM / PM Time out 03:04 PM AM / PM
 Inspection Date 07/18/2022 Establishment # 605311125 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		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					☐	☐		5		18	☐	☐	☐	☐	Proper cooling time and temperature					☐	☐				19	☐	☐	☐	☐	Proper hot holding temperatures					☐	☐			
4	☐	☐		☐	Proper eating, tasting, drinking, or tobacco use					☐	☐		5		20	☐	☐	☐	☐	Proper cold holding temperatures					☐	☐				21	☐	☐	☐	☐	Proper date marking and disposition					☐	☐			
5	☐	☐		☐	No discharge from eyes, nose, and mouth					☐	☐		5		22	☐	☐	☐	☐	Time as a public health control: procedures and records					☐	☐					IN	OUT	NA	NO	Consumer Advisory									
	IN	OUT	NA	NO	Preventing Contamination by Hands										23	☐	☐	☐	☐	Consumer advisory provided for raw and undercooked food					☐	☐		4			IN	OUT	NA	NO	Highly Susceptible Populations									
6	☐	☐		☐	Hands clean and properly washed					☐	☐		5			IN	OUT	NA	NO	Pasteurized foods used; prohibited foods not offered					☐	☐		5			IN	OUT	NA	NO	Chemicals									
7	☐	☐		☐	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					☐	☐		5		24	☐	☐	☐	☐	Food additives: approved and properly used					☐	☐		5		25	☐	☐	☐	☐	Toxic substances properly identified, stored, used					☐	☐			
8	☐	☐			Handwashing sinks properly supplied and accessible					☐	☐		2			IN	OUT	NA	NO	Compliance with variance, specialized process, and HACCP plan					☐	☐		5		26	☐	☐	☐	☐	Conformance with Approved Procedures									
	IN	OUT	NA	NO	Approved Source										27	☐	☐	☐	☐						☐	☐					IN	OUT	NA	NO										
9	☐	☐			Food obtained from approved source					☐	☐		5			IN	OUT	NA	NO						☐	☐					IN	OUT	NA	NO										
10	☐	☐		☐	Food received at proper temperature					☐	☐		5			IN	OUT	NA	NO						☐	☐					IN	OUT	NA	NO										
11	☐	☐			Food in good condition, safe, and unadulterated					☐	☐		5			IN	OUT	NA	NO						☐	☐					IN	OUT	NA	NO										
12	☐	☐		☐	Required records available: shell stock tags, parasite destruction					☐	☐		5			IN	OUT	NA	NO						☐	☐					IN	OUT	NA	NO										
	IN	OUT	NA	NO	Protection from Contamination										13	☐	☐	☐	☐	Food separated and protected					☐	☐		4		14	☐	☐	☐	☐	Food-contact surfaces: cleaned and sanitized					☐	☐		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	
14	☐	☐			Food-contact surfaces: cleaned and sanitized					☐	☐		5		15	☐	☐	☐	☐	Proper disposition of unsafe food, returned food not re-served					☐	☐		2																
15	☐	☐			Proper disposition of unsafe food, returned food not re-served					☐	☐		2																															

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Establishment Information

Establishment Name: CookOut
Establishment Number #: 605311125

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 # 3

Repeated # 0

37:

42:

47:

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Establishment Information

Establishment Name: CookOut

Establishment Number : 605311125

Comments/Other Observations

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.

Establishment Information

Establishment Name: CookOut

Establishment Number : 605311125

Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

Establishment Information

Establishment Name: CookOut

Establishment Number #: 605311125

Sources

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

Priority violations corrected same day