

Address

Risk Category

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Toot's Permanent O Mobile Establishment Name Type of Establishment 860 Nw Broad St. O Temporary O Seasonal

Murfreesboro Time in 01:45 PM AM/PM Time out 02:45: PM AM/PM

06/14/2022 Establishment # 605187805 Embargoed 3 Inspection Date

Purpose of Inspection **E**Routine O Follow-up O Complaint O Preliminary O Consultation/Other **O**3

Number of Seats 176 04 ease Control and Prevention

Follow-up Required

级 Yes O No

ı			nk de	algue	ted compliance status (IH, OUT, HA, HO) for each numbered Her											gody.)	
	N=in ∈	compli	iance		OUT=not in compliance NA=not applicable NO=not observ	ed		С	OS=0	оттес	cted o	on-sit	e duri	ng int	pection R=repeat (violation of the same code provisi	on)		
					Compliance Status	COS	R	WT] [Compliance Status	COS	R	WT
	IN	оит	NA	NO	Supervision] [11	N C	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	1	6 X	8	0	0	0	Proper cooking time and temperatures	0	0	_
Н	IN	OUT	NA	NO	Employee Health				1 17	7 0	5	o	Ō	38	Proper reheating procedures for hot holding	0	00	۰
2	TX	-		_	Management and food employee awareness; reporting	0	0		1 🗀		\top				Cooling and Holding, Date Marking, and Time as		_	
3	寒	0			Proper use of restriction and exclusion	0	0	5	Ш	"	N C	TUC	NA	NO	a Public Health Control			
Г	IN	OUT	NA	NO	Good Hygienic Practices] [ī	8 8	K	न	0	0	Proper cooling time and temperature	0	0	\Box
4	X	0			Proper eating, tasting, drinking, or tobacco use	0	0		1 17	9 3		ा	0		Proper hot holding temperatures	0	0	
5	黨	0	1	0	No discharge from eyes, nose, and mouth	0	0] 2		-	<u> </u>	0		Proper cold holding temperatures	246	0	- 5
	IN	OUT	NA	NO	Preventing Contamination by Hands] [2	1 2	K	0	0	0	Proper date marking and disposition	0	Ō	, v
6	黨	0		0	Hands clean and properly washed	0	0		2	2 0	٦l	0	×	0	Time as a public health control: procedures and records	0	0	
17	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	ΙĽ			- 1		_		_	Ľ	
Ľ.			_		alternate procedures followed	_	_		1 1	11	N C	TUC	NA	NO	Consumer Advisory			
8	186	0	NIA.	LIN	Handwashing sinks properly supplied and accessible	<u> </u>	0	_2	- l l2	3 8	R .	οl	0		Consumer advisory provided for raw and undercooked	0	lol	4
H.	_	_	NA	NO	Approved Source	-	10	_	1 1	÷					food	_	_	$\overline{}$
9	-	0	_	_	Food obtained from approved source	0	0		ΙН	11	N C	TUC	NA	NO	Highly Susceptible Populations			_
10	0	_	0	100	Food received at proper temperature	0	0	5	₂	4 C	٥l	o١	200		Pasteurized foods used: prohibited foods not offered	0	o	5
1	186	0		_	Food in good condition, safe, and unadulterated	0	0	l °	ΙĒ	1	4	_	-			_	_	_
13	麗	0	0	0	Required records available: shell stock tags, parasite destruction	0	0		Ш	17	N C	TUC	NA	NO	Chemicals			
	IN	OUT	NA	NO	Protection from Contamination				1 2	5 C	2	0	X		Food additives: approved and properly used	0	0	
1:	黛	0	0		Food separated and protected	0	0	4] [2	6 8	K	0			Toxic substances properly identified, stored, used	0	0	
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	1 Г	11	N C	TUC	NA	NO	Conformance with Approved Procedures			
15	涎	0			Proper disposition of unsafe food, returned food not re- served	0	0	2] [2	7 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.

			Ğ	00 R	ч.	JL PR	ACTIO	53			
		OUT=not in compliance COS=corre	ected o	n-site	durin	g inspec	ction	R-repeat (violation of the same code provision)			
		Compliance Status	COS	R	WT	1 🗆		Compliance Status			WT
	OUT	Safe Food and Water				1 🖂	OUT	Utensiis and Equipment			
28		Pasteurized eggs used where required		0		45	5 0	Food and nonfood-contact surfaces cleanable, properly designed,	0	0	1
29		Water and ice from approved source		0		l ⊢	-	constructed, and used	-		
30	_	Variance obtained for specialized processing methods	_0	0	<u> </u>	46	: l o	Warewashing facilities, installed, maintained, used, test strips	0	lο	1
	OUT	Food Temperature Control	_			I ⊢	-		+-	-	
31	0	Proper cooling methods used; adequate equipment for temperature	0	l٥	2	47	' 0	Nonfood-contact surfaces clean	0	0	1
٠.	١~	control	"	I۳	١.		OUT	Physical Facilities			
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Hot and cold water available; adequate pressure		0	2
33	0	Approved thawing methods used	0	0	1	49	0	Plumbing installed; proper backflow devices	-	0	2
34	0	Thermometers provided and accurate	0	0	1	50	0	Sewage and waste water properly disposed	0	0	2
	OUT	Food Identification				51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
35	0	Food properly labeled; original container; required records available	0	0	1	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	缸	Contamination prevented during food preparation, storage & display	0	0	1		OUT	Administrative Items			
38	0	Personal cleanliness	0	0	1	55	0	Current permit posted	0	0	_ o
39	0	Wiping cloths; properly used and stored	0	0	1	56	0	Most recent inspection posted	0	0	·
40	0	Washing fruits and vegetables	0	0	1	1 [Compliance Status	YES	NO	WT
	OUT	Proper Use of Utensils				1 🗀		Non-Smokers Protection Act			
41	0	In-use utensils; properly stored	0	0	1	57		Compliance with TN Non-Smoker Protection Act	1 3%	0	
42	0	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	П	If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly		0	1	1 —					

ten (10) days of the date of the

06/14/2022 Signature of Person In Charge Date Signature of Environm

**** 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.

06/14/2022 Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Name: Toot'S

Establishment Number #: |605187805

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 inflitrating into areas where smoking is prohibited.

Smoking observed where smoking is prohibited by the Act.

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
Dish machine large S mall dish machine	CI CI	100 50						

Equipment Temperature				
Description	Temperature (Fahrenheit)			

Food Temperature Description	State of Food	Temperature (Fahrenheit
Raw chicken tenders	Cold Holding	45
Chicken tenders	Hot Holding	163
Burger	Cooking	169
Wic chickenwings	Cold Holding	41
Chopped tomatoes	Cold Holding	40
Raw burgers	Cold Holding	40

Observed Violations
Total # 2
Repeated # ()
20: Chicken tenders in make cooler 45 threw out. Using ice bags and metal pans
37: Employee drink cup sitting on the prep table near the sliced tomatoes
or. Employee unlik cup sitting on the prep tuble hear the sheet tomatoes

[&]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: Toot's

Establishment Number: 605187805

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.
- 6: Hand washing observed
- 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: Sysco halsey fresh pointe what chefs want
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: Check logs and tags
- 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) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Cooling chili in freezer
- 19: Good hot holding
- 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: Menu review
- 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.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Number: 605187805	Establishment Name: Toot's					
Additional Comments (cont'd)	Establishment Number: 605187805					
Additional Comments (cont'd)						
Additional Comments (cont'd)	Comments/Other Observations (cont'd)					
See last page for additional comments.						
	See last page for additional comments.					

Establishment Information

Establishment Inform	mation		
	ot's		
Establishment Number #:	605187805		
Sources			
Source Type:	Water	Source:	Murfreesboro city water
Source Type:		Source:	
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Source Type:		Source:	
Source Type:		Source:	
Source Type.		Gource.	
Source Type:		Source:	
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Additional Comme	nts		