

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit CookOut Remanent O Mobile Establishment Name Type of Establishment 107 Legends Drive O Temporary O Seasonal Address Lebanon Time in 01:09 PM AM / PM Time out 02:30; PM AM / PM

01/11/2022 Establishment # 605311125 Embargoed 0 Inspection Date

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

Risk Category О3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

itus (IN, OUT, NA, NO) for ea

11	4=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		CC)\$=co	mecte	d on-si
					Compliance Status	cos	R	WT			
	IN	OUT	NA	NO	Supervisien					IN	оит
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	120	0
	IN	OUT	NA	NO	Employee Health				17		ō
2	300	0			Management and food employee awareness; reporting	0	0	П			
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	文	0
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l ° l	20	125	0
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	100	0
6	黨	0		0	Hands clean and properly washed	0	0		22	×	0
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	-	IN	OUT
8	3%	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	0
	_	OUT	NA	NO	Approved Source				2		_
9	200	0			Food obtained from approved source	0	0			IN	OUT
10	0	0	0	3%	Food received at proper temperature	0	0	1 1	24	88	0
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	[24	1000	ľ
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	оит
	IN	OUT	NA	NO	Protection from Contamination				25	0	0
13	Ä	0	0		Food separated and protected	0	0	4	26	黨	0
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	X	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
22	×	0	0	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	試	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	80	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

Good Retail Practices are preventive m res to control the introduction of pathogens, chemicals, and physical objects into foods.

PRACTICES

		All Total is considered.	GOO		
		OUT=not in compliance COS=com Compliance Status	COS		_
	TOUT		1000	-	-
28	0	Pasteurized eggs used where required	0	0	-
29	lŏ	Water and ice from approved source	ŏ	ŏ	١.
30	ŏ	Variance obtained for specialized processing methods	ŏ	ŏ	H
-	OUT	Food Temperature Control	1	_	
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	ŀ
32	0	Plant food properly cooked for hot holding	0	0	Н
33	Ō	Approved thawing methods used	O	ō	Т
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	Г
38	0	Personal cleanliness	0	0	Г
39	188	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	13%	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	0	Gloves used properly	0	О	

pecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensiis and Equipment	000		
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	- 3
49	0	Plumbing installed; proper backflow devices	0	0	-
50	0	Sewage and waste water properly disposed	0	0	- 2
51	325	Toilet facilities: properly constructed, supplied, cleaned	0	0	-
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	0	0	Г
56	0	Most recent inspection posted	0	0	_ `
		Compliance Status	YES	NO	V
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	100	0	
58		Tobacco products offered for sale	0	0	١.
59		If tobacco products are sold, NSPA survey completed	0	0	

on report in a conspicuous manner. You have the right to request a hi ten (10) days of the date of the

01/11/2022

Date Signature of Environmental Health Specialist

01/11/2022 Date

Signature of Person In Charge

RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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 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)						
Sani Bucket Three comp sink	Chlorine Chlorine	200							

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Beverage Air prep RIC	38					
Delfield Sliding Door RIC	30					
Quad sliding drawer RIF	36					
Two door sliding drawer RIC	41					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Lettuce	Cold Holding	41
Pulled Pork	Hot Holding	189
Chili	Hot Holding	197
Plain Pulled Pork	Hot Holding	155
Shredded cheese	Cold Holding	41
Chicken tenders	Hot Holding	154
Tomato Slices	Cold Holding	54
Burger Patty	Cold Holding	39
Hot Dog	Cold Holding	40
Bacon	Cold Holding	38
Hamburger Patty	Cooking	176

Repeated # 0 39: Wet wiping cloth stored on hand sink at drive thru window 1 42: Dishes stacked wet on shelving abouve three comp sink 51: Employee bathroom has paper towel trash debri on floor and no trash can in bathroom
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bathroom

[&]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: CookOut Establishment Number: 605311125

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.
- 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 sources
- 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.
- 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: See temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See temps
- 20: See temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Foods held under time as a public health control are verified by time tickets for each food product
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.

24:

- 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.

[&]quot;See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: CookOut	Establishment Information	
Establishment Number: 605311125 Comments/Other Observations (cont'd) Additional Comments (cont'd)	Establishment Name: CookOut	
Additional Comments (cont'd)	Establishment Number: 605311125	
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.	
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Establishment Infor	mation						
Establishment Name: CookOut							
Establishment Number #:	605311125						
Sources							
Source Type:	Water	Source:	City				
Source Type:	Food	Source:	CookOut Corporate U.S. FOODS				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comme	ents						
Three comp sink no	ot set up during inspectio	n					