

Address

Inspection Date

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Permanent O Mobile Establishment Name Type of Establishment 621 S Mt. Juliet Rd St 109

O Temporary O Seasonal

Mount Juliet Time in 01:12 PM AM/PM Time out 01:24: PM AM/PM City

01/25/2024 Establishment # 605249465 Embargoed 0

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

04

Number of Seats 74 Follow-up Required O Yes 疑 No

- Ib	₽ in c	:ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		Ç	Q5=cor
					Compliance Status	cos	R	WT	
	IN	OUT	NA	NO	Supervision				
1	鼷	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16 17
	IN	OUT	NA	NO	Employee Health				17
2	$\exists x$	0			Management and food employee awareness; reporting	0	0		
3	×	0			Proper use of restriction and exclusion	0	0	5	
	IN	OUT	NA	NO	Good Hygienic Practices				18
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19 20
5	*	0		0	No discharge from eyes, nose, and mouth	0	0		20
	IN	200	NA	NO					21
6	100	0		0	Hands clean and properly washed	0	0		22
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	-
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	23
	IN	OUT	NA	NO	Approved Source				23
9	黨	0			Food obtained from approved source	0	0		
10	0	0	0	×	Food received at proper temperature	0	0		24
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	4
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		
	IN	OUT	NA	NO	Protection from Contamination				25 26
13	×	0	0		Food separated and protected	0	0	4	26
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27

Moe's Southwest Grill

ш					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	×	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	X	Proper reheating procedures for hot holding	0	0	Ľ
	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	1 1
20		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	0	0	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25		0	巡		Food additives: approved and properly used	0	0	5
26	0.0	0			Toxic substances properly identified, stored, used	0	0	Ľ
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	冥		Compliance with variance, specialized process, and HACCP plan	0	0	5

to control the introduction of pathoge ns, chemicals, and physical objects into foods.

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		OUT=not in compliance COS=con			
		Compliance Status	cos	R	WT
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	2
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	0	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	1
42		Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43		Single-use/single-service articles; properly stored, used	0	0	1
44	0	Gloves used properly	0	0	1

Signature of Person In Charge

pecti	on	R-repeat (violation of the same code provision)				
Compliance Status							
	OUT	Utensils and Equipment					
45	M	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0			
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0			
47	0	Nonfood-contact surfaces clean	0	0			
	OUT	Physical Facilities					
48	0	Hot and cold water available; adequate pressure	0	0			
49	0	Plumbing installed; proper backflow devices	0	0			
50	0	Sewage and waste water properly disposed	0	0			
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0			
52	0	Garbage/refuse properly disposed; facilities maintained	0	0			
53	0	Physical facilities installed, maintained, and clean	0	0			
54	0	Adequate ventilation and lighting; designated areas used	0	0			
	OUT	Administrative Items					
55	0	Current permit posted	0	0	Г		
56	0	Most recent inspection posted	0	0			
		Compliance Status	YES	NO	٧		
		Non-Smokers Protection Act					
57		Compliance with TN Non-Smoker Protection Act	- X	0	Г		
58		Tobacco products offered for sale	0	0			
59		If tobacco products are sold, NSPA survey completed	0	0			

cuous manner. You have the right to request a h (10) days of the date of the 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

01/25/2024

01/25/2024

Date

**** 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) 6154445325 Please call (to sign-up for a class.

SCORE

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information							
Establishment Name: Moe's Southwest Grill							
Establishment Number #: [605249465							
NSPA Survey - To be completed if							
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.							
Age-restricted venue does not require each per	son attempting to gain entry	to submit acceptable for	n of identification.				
"No Smoking" signs or the international "Non-Si	moking" symbol are not cons	picuously posted at ever	y entrance.				
Garage type doors in non-enclosed areas are n	ot completely open.						
Tents or awnings with removable sides or vents	in non-enclosed areas are n	not completely removed o	or open.				
Smoke from non-enclosed areas is inflitrating in	nto areas where smoking is p	rohibited.					
Smoking observed where smoking is prohibited	by the Act.						
Warewashing Info	- di -		1				
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renhelt)			
Equipment Temperature							
Description			Temperature (Fahr	enhelt)			
Food Tomporature							
Food Temperature Description		State of Food	Temperature (Fahr	anhalf)			
Decomption		state of Food	Temperature (Fani	enneit)			

Observed Violations
Total # 2 Repeated # 0
Repeated # 0
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45:
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information				
Establishment Name: Moe's Southwest Grill				
Establishment Number: 605249465				

Comments/Other Observations 1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: Can thrown out during inspection 12: 13: 14: 15: 16: 17: 18: 19: 20: 21: 22: 23: 24: 25: 26: 27: 57: 58:	
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11: Can thrown out during inspection	
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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 Name: Moe's Southwest Grill		
Establishment Number: 605249465		
Comments/Other Observations (cont'd)		
Additional Comments (cont'd)		
See last page for additional comments.		
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Establishment Information

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Establishment Name: Moe's Southwest Grill					
Establishment Number #: 605249465					
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Sources					
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Additional Comments					