



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
78

Establishment Name: Chuy's Restaurant
Address: 801 NW Broad St.
City: Murfreesboro
Inspection Date: 07/16/2021
Time in: 11:46 AM
Time out: 01:15 PM
Risk Category: 03
Number of Seats: 188

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

Table with 2 main columns: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures.

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

GOOD RETAIL PRACTICES

Table with 2 main columns: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Compliance Status, Non-Smokers Protection Act.

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit.

Signature of Person In Charge: S. Dune
Date: 07/16/2021
Signature of Environmental Health Specialist: [Signature]
Date: 07/16/2021

TENNESSEE DEPARTMENT OF HEALTH  
 DIVISION OF ENVIRONMENTAL HEALTH  
 FOOD INSPECTION DATA



**Establishment Information**

Establishment Name: Chuy's Restaurant

Establishment Number #: 605212448

**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)
Dish machine 3 comp not set up	Cl	50	

**Equipment Temperature**

Description	Temperature ( Fahrenheit)

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Ground chicken on ice	Cold Holding	54
Burrito with pre cooked beef	Reheating	125
Buritto with reheated beef	Reheating	145
Pico in prep cooler	Cold Holding	39
Salsa on cook line	Cold Holding	40
Beef in cooler drawer	Cold Holding	41
Chicken in cooler drawer	Cold Holding	40
Cheese dip on steamer	Hot Holding	137
Ground beef on steamer	Hot Holding	140
Chicken in wic	Cold Holding	40
Beef in wic	Cold Holding	39
Pico in wic	Cold Holding	40
Bagged tomatillo-haacp	Cold Holding	39
Bagged refried beans-haacp	Cold Holding	40

**Observed Violations**

**Total # 6**

**Repeated # 0**

- 6: Observed three employees drinking from approved containers with gloves on. They resumed food prep and never washed hands and put on new gloves. Corrected by poc discussing hand hygiene with employees.
- 16: Beef burritos with precooked beef came out of rotary oven at 125°. Reheated beef must be at least 135° for immediate service. Corrected by pic placing back in oven
- 20: Ground chicken on ice see temp log. Corrected by pic placing ice bags on top.
- 26: Sani bucket stored above and beside sugar packets Corrected by pic removing.
- 37: Numerous drinks stored improperly on make line.
- 44: Observed employees enter wic and come out and did not change gloves.



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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: Employees drinking from approved containers at beginning of inspection not are not stored properly.
- 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: Pfg
- 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.
- 17: (IN) All TCS foods are properly reheated for hot holding.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: In range. See temp log.
- 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: Verified advisory with associated menu items.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: Sani bucket stored on shelf beside and above sugar packets. Corrected by pic removing.
- 27: Haacp plan is in compliance with bagged items on hand. No new items observed in wic that are not listed in haacp plan. Also has good detailed documentation related to haacp practiced.
- 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***

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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: Water Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

**Additional Comments**