

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Jim N Nicks Bbq Permanent O Mobile Establishment Name Type of Establishment 436 N. Thompson Ln O Temporary O Seasonal Address

> Murfreesboro Time in 02:45 PM AM/PM Time out 02:55: PM AM/PM

01/31/2024 Establishment # 605192833 Embargoed 0 Inspection Date

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

Number of Seats 210 Risk Category О3 Follow-up Required O Yes 疑 No

10	IN-in compliance OUT-not in compliance NA-not applicable NO-not observed C					Ç	05		
	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	
	IN	OUT	NA	NO	Employee Health				
2	D)(0			Management and food employee awareness; reporting	0	0		1
3	×	0		Proper use of restriction and exclusion		0	0	5	
	IN	OUT	NA	NO	Good Hygienic Practices				1
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	۰	ı
	IN	OUT	NA	NO	Preventing Contamination by Hands				1
6	100	0		0	Hands clean and properly washed	0	0		1
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	ı
8	80	0			Handwashing sinks properly supplied and accessible	0	0	2	ł
ř	ÎN	OUT	NA	NO	Approved Source	-		-	ı
9	300	0			Food obtained from approved source	0	0	$\overline{}$	1
10	0	0	0	32	Food received at proper temperature	0	o		ı
11	200	ō		-	Food in good condition, safe, and unadulterated	ō	0	5	ı
12	o	o	×	0	Required records available: shell stock tags, parasite	o	0		ı
_	IN	OUT	NA	NO	Protection from Contamination	-		_	1
13		0	O	NO	Food separated and protected	0	~	-	ł
_	-	_	_			8	ö	-	ł
14	×	0	0		Food-contact surfaces: cleaned and sanitized	10	0	5	1
15	涎	0			Proper disposition of unsafe food, returned food not re-	0	0	2	ı

_	Compliance Status						R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	黨	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	X	0	0	0	Proper hot holding temperatures	0	0	
20	凝	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	黨	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

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		OUT=not in compliance COS=con			
	Tarre	Compliance Status	cos	ĸ	<u></u>
	OUT		-	_	
28	0	Pasteurized eggs used where required	0	0	Ι.
29	0	Water and ice from approved source	0	0	_;
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	1
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	ŀ
38	245	Personal cleanliness	0	0	Г
39	0	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	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	r
44	1994	Gloves used properly	0	Ö	

pecti	on	R-repeat (violation of the same code provision		_	
		Compliance Status	cos	R	W
	OUT	Utensils and Equipment		_	
45	0	Food and norfood-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	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	Physical facilities installed, maintained, and clean	0	0	- 1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55		Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	·
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

er. You have the right to request a l ten (10) days of the date of the

01/31/2024

01/31/2024

Signature of Person In Charge

Date Signature of Environmental Health Specialist

Date

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information							
Establishment Name: Jim N Nicks Bbq							
Establishment Number #: 605192833							
NSPA Survey – To be completed if Age-restricted venue does not affirmatively rest		e facilities at all times to	namone who are				
twenty-one (21) years of age or older.							
Age-restricted venue does not require each per	rson attempting to gain entr	y to submit acceptable f	orm of identification.				
"No Smoking" signs or the international "Non-S	moking" symbol are not cor	rspicuously posted at ev	ery entrance.				
Garage type doors in non-enclosed areas are n	not completely open.						
Tents or awnings with removable sides or vents	s in non-enclosed areas are	not completely remove	d or open.				
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is	prohibited.					
Smoking observed where smoking is prohibited	l by the Act.						
Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fai	renhelt)			
Equipment Temperature							
Description			Temperature (Fah	renhelt)			
-							
-							
Food Temperature		1-11					
Description		State of Food	Temperature (Fah	renhelt)			

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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



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Additional	Comments

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Establishment Number: 605192833 Comments/Other Observations (cont'd) Additional Comments (cont'd) See last page for additional comments.	Establishment Information	
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Establishment Name: Jim N Nicks Bbq					
Source:					