

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

PORT

100

SCORE

Establishment Name
Address
City

MED Gyro and Shawarma

2943 S Rutherford Blvd A

Murfreesboro

Time in 01:37; PM AM / PM Time out 02:09; PM AM / PM

Inspection Date

MED Gyro and Shawarma

Type of Establishment

O Temporary

O Seasonal

Inspection Date U6/12/20/23 Establishment # 605319464 Embargoed 0

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

Risk Category O1 第2 O3 O4 Follow-up Required O Yes 質 No Number of Seats 16

tisk Factors are food preparation practices and employee behaviors most commonly reported to the Genters for Disease Control and Preventic 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

(Mark designated compliance status (IM, OUT, MA, MO) for each numbered Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.

- 12	¥=in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0	05=	con	ecte	d on-si	te duri	ng i
					Compliance Status	cos	R	WT	[
	IN	OUT	NA	NO	Supervision				П		IN	OUT	NA	N
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	H	16	0	0	0	S
	IN	ОИТ	NA	NO	Employee Health					17	ŏ	ŏ	ŏ	18
2	- NC	0			Management and food employee awareness; reporting	0	0	$\overline{}$	۱ħ		Ť	Ť	Ť	ř
3	×	0			Proper use of restriction and exclusion	0	0	5	П		IN	OUT	NA	N
	IN	OUT	NA	NO	Good Hygienic Practices				li	18	0	0	0	X
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	Ιħ	19	X	0	0	7
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	l °	H	20	25	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands					21	×	0	0	7
6	巡	0		0	Hands clean and properly washed	0	0		ΙĮ	22	0	0	×	-
7	区	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	H		IN	OUT	NA.	N
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	I [23	0	0	×	П
	IN	OUT	NA	NO	Approved Source				Ľ	23	~	Ŭ		Ш
9	黨	0			Food obtained from approved source	0	0		П		IN	OUT	NA	N
10	0	0	0	×	Food received at proper temperature	0	0		ΙŢ	24	0	0	320	П
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	ľ		•		~	
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0				IN	OUT	NA	N
	IN	OUT	NA	NO	Protection from Contamination					25	0	0	3%	П
13	黛	0	0		Food separated and protected	0	0	4	1	26	X	0		
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	П		IN	OUT	NA	N
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	[27	0	0	X	

					Compliance Status	cos	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	۰
	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	凝	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	1
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	оит	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	•
	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 measures to control the introduction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	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	-
30	0	Variance obtained for specialized processing methods	0	0	١,
	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	
34	0	Thermometers provided and accurate	0	0	Т
	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	
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	
	OUT	Proper Use of Utensils	\top		
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	10	Gloves used properly	-	0	

pecti	on	R-repeat (violation of the same code provision)			
		Compliance Status	cos	R	W
	OUT	Utensiis and Equipment			
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	
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			Ī
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			Т
57		Compliance with TN Non-Smoker Protection Act	- 3%	0	
58		Tobacco products offered for sale	0	0	١.
59		If tobacco products are sold, NSPA survey completed	0	0	

06/12/2023

06/12/2023

Signature of Person In Charge

ste Signature of Environment. Health

Date

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

PH-2267 (Rev. 6-15)

Free food safety training classes are available each month at the county health department.

Please call () 6158987889 to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: MED Gyro and Shawarma
Establishment Number # 605319464

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 wenty-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.	\neg
Garage type doors in non-enclosed areas are not completely open.	\neg
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.	\neg
Smoking observed where smoking is prohibited by the Act.	-

Warewashing Info			
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)
3 comp sink not set up	Quat	100	

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Make line cooler	38					

Description	State of Food	Temperature (Fahrenheit
Diced tomatoes make line cooler	Cold Holding	42
Cooked chicken make line cooler	Cold Holding	41
Raw chicken make line cooler	Cold Holding	40
Rice steam well	Hot Holding	145
Cooked chicken steam well	Hot Holding	140
Cooked beef steam well	Hot Holding	140
Raw chicken wic	Cold Holding	40
Raw beef wic	Cold Holding	40

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Number: 605319464

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Policy is present
- 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: Employees stayed on task. Discussed.
- 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 food source
- 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: Not observed
- 17: (NO) No TCS foods reheated during inspection.
- 18: Not observed
- 19: See food temps
- 20: See food temps
- 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: (NA) Establishment does not serve animal food that is raw or undercooked.
- 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 Name: MED Gyro and Shawarma	
Establishment Number: 605319464	
Comments/Other Observations (cont'd)	
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Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Info	111111111111111111111111111111111111111			
Establishment Name: N Establishment Number #:	MED Gyro and Shawarma	à		
Compliantient (Validet W.	605319464			
Sources				
Source Type:	Food	Source:	Restaurant depot	
Source Type:	Water	Source:	Murfreesboro city	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comm	ents			
Completed 30 day	routine inspection.			