

TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

71

Establishment Name Jim N Nicks Bbq Type of Establishment ☒ Permanent ☐ Mobile
 Address 436 N. Thompson Ln ☐ Temporary ☐ Seasonal
 City Murfreesboro Time in 12:03 PM AM / PM Time out 01:16 PM AM / PM
 Inspection Date 05/12/2023 Establishment # 605192833 Embargoed 1
 Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other _____
 Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 210

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

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COB or R for each item as applicable. Deduct points for category or subcategory.)

| IN=in compliance | | OUT=not in compliance | | NA=not applicable | | NO=not observed | | COS=corrected on-site during inspection | | R=repeat (violation of the same code provision) | |
|-------------------|----------------------------------|----------------------------------|----------------------------------|----------------------------------|--|-----------------|--|---|----------------------------------|---|--|
| Compliance Status | | | | | | | | COS | R | WT | |
| | IN | OUT | NA | NO | Supervision | | | | | | |
| 1 | <input type="radio"/> | <input checked="" type="radio"/> | | | Person in charge present, demonstrates knowledge, and performs duties | | | <input checked="" type="radio"/> | <input type="radio"/> | 5 | |
| | IN | OUT | NA | NO | Employee Health | | | | | | |
| 2 | <input checked="" type="radio"/> | <input type="radio"/> | | | Management and food employee awareness, reporting | | | <input type="radio"/> | <input type="radio"/> | 5 | |
| 3 | <input checked="" type="radio"/> | <input type="radio"/> | | | Proper use of restriction and exclusion | | | <input type="radio"/> | <input type="radio"/> | | |
| | IN | OUT | NA | NO | Good Hygienic Practices | | | | | | |
| 4 | <input checked="" type="radio"/> | <input type="radio"/> | | <input type="radio"/> | Proper eating, tasting, drinking, or tobacco use | | | <input type="radio"/> | <input type="radio"/> | 5 | |
| 5 | <input type="radio"/> | <input type="radio"/> | | <input checked="" type="radio"/> | No discharge from eyes, nose, and mouth | | | <input type="radio"/> | <input type="radio"/> | | |
| | IN | OUT | NA | NO | Preventing Contamination by Hands | | | | | | |
| 6 | <input checked="" type="radio"/> | <input type="radio"/> | | <input type="radio"/> | Hands clean and properly washed | | | <input type="radio"/> | <input type="radio"/> | 5 | |
| 7 | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | No bare hand contact with ready-to-eat foods or approved alternate procedures followed | | | <input checked="" type="radio"/> | <input checked="" type="radio"/> | | |
| 8 | <input checked="" type="radio"/> | <input type="radio"/> | | | Handwashing sinks properly supplied and accessible | | | <input type="radio"/> | <input type="radio"/> | | |
| | IN | OUT | NA | NO | Approved Source | | | | | | |
| 9 | <input checked="" type="radio"/> | <input type="radio"/> | | | Food obtained from approved source | | | <input type="radio"/> | <input type="radio"/> | 5 | |
| 10 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | Food received at proper temperature | | | <input type="radio"/> | <input type="radio"/> | | |
| 11 | <input checked="" type="radio"/> | <input type="radio"/> | | | Food in good condition, safe, and unadulterated | | | <input type="radio"/> | <input type="radio"/> | | |
| 12 | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> | Required records available: shell stock tags, parasite destruction | | | <input type="radio"/> | <input type="radio"/> | | |
| | IN | OUT | NA | NO | Protection from Contamination | | | | | | |
| 13 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | | Food separated and protected | | | <input type="radio"/> | <input type="radio"/> | 4 | |
| 14 | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> | | Food-contact surfaces: cleaned and sanitized | | | <input checked="" type="radio"/> | <input type="radio"/> | 5 | |
| 15 | <input checked="" type="radio"/> | <input type="radio"/> | | | Proper disposition of unsafe food, returned food not re-served | | | <input type="radio"/> | <input type="radio"/> | 2 | |

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

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

GOOD RETAIL PRACTICES

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

| OUT | | Compliance Status | | | COS | R | WT |
|-----|-----------------------|---|--|--|----------------------------------|-----------------------|----|
| | OUT | Utensils and Equipment | | | | | |
| 45 | <input type="radio"/> | Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used | | | <input type="radio"/> | <input type="radio"/> | 1 |
| 46 | <input type="radio"/> | Warewashing facilities, installed, maintained, used, test strips | | | <input type="radio"/> | <input type="radio"/> | 1 |
| 47 | <input type="radio"/> | Nonfood-contact surfaces clean | | | <input type="radio"/> | <input type="radio"/> | 1 |
| | OUT | Physical Facilities | | | | | |
| 48 | <input type="radio"/> | Hot and cold water available; adequate pressure | | | <input type="radio"/> | <input type="radio"/> | 2 |
| 49 | <input type="radio"/> | Plumbing installed; proper backflow devices | | | <input type="radio"/> | <input type="radio"/> | 2 |
| 50 | <input type="radio"/> | Sewage and waste water properly disposed | | | <input type="radio"/> | <input type="radio"/> | 2 |
| 51 | <input type="radio"/> | Toilet facilities: properly constructed, supplied, cleaned | | | <input type="radio"/> | <input type="radio"/> | 1 |
| 52 | <input type="radio"/> | Garbage/refuse properly disposed; facilities maintained | | | <input type="radio"/> | <input type="radio"/> | 1 |
| 53 | <input type="radio"/> | Physical facilities installed, maintained, and clean | | | <input type="radio"/> | <input type="radio"/> | 1 |
| 54 | <input type="radio"/> | Adequate ventilation and lighting; designated areas used | | | <input type="radio"/> | <input type="radio"/> | 1 |
| | OUT | Administrative Items | | | | | |
| 55 | <input type="radio"/> | Current permit posted | | | <input type="radio"/> | <input type="radio"/> | 0 |
| 56 | <input type="radio"/> | Most recent inspection posted | | | <input type="radio"/> | <input type="radio"/> | 0 |
| | | Compliance Status | | | YES | NO | WT |
| | | Non-Smokers Protection Act | | | | | |
| 57 | | Compliance with TN Non-Smoker Protection Act | | | <input checked="" type="radio"/> | <input type="radio"/> | 0 |
| 58 | | Tobacco products offered for sale | | | <input type="radio"/> | <input type="radio"/> | 0 |
| 59 | | If tobacco products are sold, NSPA survey completed | | | <input type="radio"/> | <input type="radio"/> | 0 |

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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. See A.C. sections 68-14-73, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

| | | | |
|---|-----------------------------|--|-----------------------------|
|  _____ Signature of Person in Charge | 05/12/2023 _____ Date |  _____ Signature of Environmental Health Specialist | 05/12/2023 _____ 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 #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 | Cl | 0 | |
| 3 comp not set up | Sink n surface | 700 | |

Equipment Temperature

| Description | Temperature (Fahrenheit) |
|-------------|---------------------------|
| Salad pc | 48 |
| Burger pc | 40 |
| Wic1 | 38 |
| Wic2 | 38 |

Food Temperature

| Description | State of Food | Temperature (Fahrenheit) |
|--|---------------|---------------------------|
| All tcs foods in salad pc | Cold Holding | 49 |
| Mac n cheese steamer | Hot Holding | 140 |
| Pans of mac n cheese setting out cooling | Cooling | 75 |
| Chili steamer | Hot Holding | 150 |
| Raw burger in burger pc | Cold Holding | 41 |
| Brisket in warmer box | Hot Holding | 140 |
| Bbq chickens in warmer box | Hot Holding | 150 |
| Cooked wings in wic1 | Cooling | 65 |
| Cooked ribs Wic1 | Cold Holding | 40 |
| Mac n cheese wic2 | Cold Holding | 40 |

Observed Violations

Total # 9

Repeated # 0

- 1: Due to high amount of priority violations, managerial control needs improvement. Cos by sending fact sheets.
- 7: Observed employee handle lettuce with bare hands. Cos by having employee put on gloves and discard touched lettuce.
- 14: Dish machine reading 0 ppm of cl. Cos by having a 3 comp sink. Sink n surface dispenser reading 700 ppm.
- 19: Bbq and bbq chicken for salads. See temp log. Cos by discarding.
- 20: All tcs foods in salad pc. Cos by placing tcs items in a different cooler and pic calling a tech.
- 26: Several unlabeled chemical spray bottles. Cos by pic labeling.
- 31: Roller rack of mac n cheese cooling at room temp.
- 37: Employee drink on prep table.
- 41: Butter scoop in standing water. Water is turned off at water well.

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Establishment Information

Establishment Name: Jim N Nicks Bbq

Establishment Number : 605192833

Comments/Other Observations

- 2: Ehp is available
- 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: (N.O.) No food workers present at the time of inspection.
- 6: Observed good hand washing.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: Not observed.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Pic stated wings were cooked about 45 minutes prior.
- 18: Pic said the mac n cheese were pulled from ovens one hour prior.
- 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 designated menu items.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 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.

***See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Information

Establishment Name: Jim N Nicks Bbq

Establishment Number : 605192833

Comments/Other Observations (cont'd)**Additional Comments (cont'd)**

See last page for additional comments.

Establishment Information

Establishment Name: Jim N Nicks Bbq

Establishment Number #: 605192833

Sources

Source Type: Food

Source: Gfs

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments

Discussed implementing a Food Safety Plan in order to obtain active managerial control over repeated Priority items. Advised operator I was available to assist with developing the FSP

Provided applicable fact sheets to operator regarding observed Priority Items

Joel.horne@jimnnicks.com