



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
80

Establishment Name: Jim N Nicks Bbq
Address: 436 N. Thompson Ln
City: Murfreesboro
Inspection Date: 12/17/2021
Time in: 01:28 PM
Time out: 02:39 PM
Risk Category: 03
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 COS or R for each item as applicable. Deduct points for category or subcategory.)

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: [Signature] Date: 12/17/2021
Signature of Environmental Health Specialist: [Signature] Date: 12/17/2021



Establishment Information

Establishment Name: Jim N Nicks Bbg
 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 | Cl2 | 100 | |
| 3 comp sink not set up | Sink and surface | | |

Equipment Temperature

| Description | Temperature (Fahrenheit) |
|--------------|---------------------------|
| Crescor | 160 |
| Winston Cvap | 138 |
| Cvap | 154 |
| Wic | 41 |

Food Temperature

| Description | State of Food | Temperature (Fahrenheit) |
|---|---------------|---------------------------|
| Raw chicken cooler drawer | Cold Holding | 41 |
| Sliced tomatoes cooling 2 1/2 hours | Cooling | 48 |
| Cut lettuce cooler drawer cooling 2 1/2 hours | Cooling | 48 |
| Mashed potatoes steam well | Hot Holding | 154 |
| Baked beans steam well | Hot Holding | 152 |
| Potato salad make line | Cold Holding | 43 |
| Cole slaw make line | Cold Holding | 43 |
| Ranch dressing / dressing make line | Cold Holding | 41 |
| Mac and cheese steam well | Hot Holding | 147 |
| Mac and cheese wic | Cold Holding | 41 |
| Potato salad wic | Cold Holding | 43 |
| Whole pork autosham | Hot Holding | 141 |
| Pulled pork auto sham | Hot Holding | 135 |
| Slab of pork meat cooler prepped 30 minutes ago | Cooling | 49 |
| Cooked chicken wings meat cooler cooling 1 hour | Cooling | 43 |

Observed Violations

Total # 7

Repeated # 0

4: Observed employee eating mac and cheese upon arrival at entrance to kitchen. Manager educated employee.

6: Observed waitress discard food off of dirty plate then go grab clean glasses without washing her hands. Observed cook handle raw ground beef, change gloves, then handled ready to eat food. Employee did not wash hands between changing gloves. Provided training

8: No hand towels at hand sink located in drink area. Manager provided hand towels.

11: Couple severely dented cans stored with non dented cans. Cans were removed

39: Wet wiping clothes stored in/on sink.

42: Wet stacking of pans. Knife stored under robo coup.

45: Blade on can opener extremely dirty. Outside of containers for sugar and flour are dirty.



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Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: (IN): An employee health policy is available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 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.
- 9: See food source
- 10: (NO): No food received during 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: See food temps
- 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: Menu compliant
- 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: "No Smoking" signs or the international "No Smoking" symbol are conspicuously posted at every entrance.
- 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.

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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: Food Source: Gfs

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments