

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Party Fowl Murfreesboro LLC Remanent O Mobile Establishment Name Type of Establishment 127 SE Broad St O Temporary O Seasonal Murfreesboro Time in 01:56 PM AM/PM Time out 02:43: PM AM/PM

04/11/2023 Establishment # 605253573 Embargoed 0 Inspection Date

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

Number of Seats 127 Risk Category О3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	IN-in compliance OUT-not in compliance NA-not applicable NO-not observe		ed		0	OS=cor			
					Compliance Status	COS	R	WT	
	IN	OUT	NA	NO	Supervision				
1	0	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16
	IN	OUT	NA	NO	Employee Health				17
2	0	0			Management and food employee awareness; reporting	0	0		
3	0	0			Proper use of restriction and exclusion	0	0	5	
	IN	OUT	NA	NO	Good Hygienic Practices				18
4	0	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		18 19 20 21
5	0	0		0	No discharge from eyes, nose, and mouth	0	0	5	20
	IN	OUT	NA	NO	Preventing Contamination by Hands				21
6	0	0		0	Hands clean and properly washed	0	0		22
7	0	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	-
8	0	0			Handwashing sinks properly supplied and accessible	0	0	2	23
	IN	OUT	NA	NO	Approved Source				1 23
9	0	0			Food obtained from approved source	0	0		
10	0	0	0	0	Food received at proper temperature	0	0		24
11	0	0			Food in good condition, safe, and unadulterated	0	0	5	24
12	0	0	0	0	Required records available: shell stock tags, parasite destruction	0	0		
	IN	OUT	NA	NO	Protection from Contamination				25 26
13	0	0	0		Food separated and protected	0	0	4	26
14	0	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	
15	0	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27

	Compliance Status						R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	0	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	0	Proper cooling time and temperature	0	0	
19		0	0	0	Proper hot holding temperatures	0	0	
20	0	0	0		Proper cold holding temperatures	0	0	5
21	0	0	0	0	Proper date marking and disposition	0	0	*
22	0	0	0	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	0		Food additives: approved and properly used	0	0	5
26	0	0			Toxic substances properly identified, stored, used	0	0	
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	0		Compliance with variance, specialized process, and HACCP plan	0	0	5

s to control the introduction of pathogens, chemicals, and physical objects into foods.

		OUT=not in compliance COS=con	ected or	1-6/50	άı
		Compliance Status	COS		_
	OUT	Safe Food and Water		_	_
28	0	Pasteurized eggs used where required	0	0	г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	<u> </u>
	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	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	1
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	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	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	- 0	0	

		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	0	Food and norifood-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	- :
50	0	Sewage and waste water properly disposed	0	0	2
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	Т		Ī
55	0	Current permit posted	ि	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	0	0	
	Tobacco products offered for sale		0	0	
59		If tobacco products are sold, NSPA survey completed	0	0	

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

04/11/2023

04/11/2023

Date

Signature of Person In Charge

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 6158987889 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Party Fowl Murfreesboro LLC

Establishment Number #: |605253573

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 (Fahrenhelt)				
3 comp not set up	Quat tabs						
Dish machine	Heat		170				

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Batter station	39					
Pc 1	39					
Pc 2	39					
Wic	36					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Raw chicken, batter station	Cold Holding	40
Cooked chicken wings, batter station	Cold Holding	40
Sliced tomatoes, pc 1	Cold Holding	41
Cut lettuce, pc 1	Cold Holding	41
Diced tomatoes, pc 2	Cold Holding	41
Cut lettuce, pc 2	Cold Holding	1
Chili, steam table 1	Hot Holding	168
Queso, steam table 1	Hot Holding	180
Sausage gravy, steam table 2	Hot Holding	167
Chicken and greans, steam table 2	Hot Holding	171
All raw chicken, wic	Cold Holding	39
All raw beef, wic	Cold Holding	39
Cooked chicken wings, wic	Cold Holding	39
Pico mix, wic	Cold Holding	40
All other tcs, wic	Cold Holding	40

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Establishment Name: Party Fowl Murfreesboro LLC

Establishment Information

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Comments/Other Observations



**See page at the end of this docu	ment for any violations	that could not be di	splayed in this space.		
Additional Comments					
See last page for ad	ditional comi	ments.			
				and in this area.	
*See page at the end of this docu	ment for any extra Addi	donal Comments th	at could not be displa	yeu iii ulis space.	

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Establishment Number: 605253573				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				
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Establishment Information

Establishment Information	`	
Establishment Number # 605253573	j	
00320313		
Sources		
Source Type: Food	Source:	Party fowl commissary, creation
Source Type:	Source:	
Additional Comments		
Email: Michael@partyfowlmurfreesboro.com Hannah@Partyfowlmurfreesboro.com		