

TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

100

Establishment Name	Burger Theory Bar		Type of Establishment	☒ Farmer's Market Food Unit	100
Address	75 Belinda Pkwy			☒ Permanent ☐ Mobile	
City	Mount Juliet	Time in	11:50 AM	☐ Temporary ☐ Seasonal	
Inspection Date	08/23/2022	Establishment #	605313633	Time out	
Purpose of Inspection	☒ Routine	☐ Follow-up	☐ Complaint	☐ Preliminary	☐ Consultation/Other
Risk Category	☒ 1	☐ 2	☐ 3	☐ 4	Follow-up Required ☐ Yes ☒ No

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	☒	☐			Person in charge present, demonstrates knowledge, and performs duties			☐	☐	5			
	IN	OUT	NA	NO	Employee Health								
2	☒	☐			Management and food employee awareness; reporting			☐	☐	5			
3	☒	☐			Proper use of restriction and exclusion			☐	☐				
	IN	OUT	NA	NO	Good Hygienic Practices								
4	☐	☐		☒	Proper eating, tasting, drinking, or tobacco use			☐	☐	5			
5	☐	☐		☒	No discharge from eyes, nose, and mouth			☐	☐				
	IN	OUT	NA	NO	Preventing Contamination by Hands								
6	☐	☐		☒	Hands clean and properly washed			☐	☐	5			
7	☐	☐	☐	☒	No bare hand contact with ready-to-eat foods or approved alternate procedures followed			☐	☐				
8	☒	☐			Handwashing sinks properly supplied and accessible			☐	☐	2			
	IN	OUT	NA	NO	Approved Source								
9	☒	☐			Food obtained from approved source			☐	☐	5			
10	☐	☐	☐	☒	Food received at proper temperature			☐	☐				
11	☒	☐			Food in good condition, safe, and unadulterated			☐	☐				
12	☐	☐	☒	☐	Required records available: shell stock tags, parasite destruction			☐	☐				
	IN	OUT	NA	NO	Protection from Contamination								
13	☒	☐	☐		Food separated and protected			☐	☐	4			
14	☒	☐	☐		Food-contact surfaces: cleaned and sanitized			☐	☐	5			
15	☒	☐			Proper disposition of unsafe food, returned food not re-served			☐	☐	2			

Compliance Status								COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods					
16	☐	☐	☒	☐	Proper cooking time and temperatures			☐	☐	5
17	☐	☐	☒	☐	Proper reheating procedures for hot holding			☐	☐	
	IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control					
18	☐	☐	☐	☒	Proper cooling time and temperature			☐	☐	5
19	☐	☐	☒	☐	Proper hot holding temperatures			☐	☐	
20	☒	☐	☐		Proper cold holding temperatures			☐	☐	
21	☐	☐	☐	☒	Proper date marking and disposition			☐	☐	
22	☐	☐	☒	☐	Time as a public health control: procedures and records			☐	☐	
	IN	OUT	NA	NO	Consumer Advisory					
23	☐	☐	☒		Consumer advisory provided for raw and undercooked food			☐	☐	4
	IN	OUT	NA	NO	Highly Susceptible Populations					
24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered			☐	☐	5
	IN	OUT	NA	NO	Chemicals					
25	☐	☐	☒		Food additives: approved and properly used			☐	☐	5
26	☒	☐			Toxic substances properly identified, stored, used			☐	☐	
	IN	OUT	NA	NO	Conformance with Approved Procedures					
27	☐	☐	☒		Compliance with variance, specialized process, and HACCP plan			☐	☐	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	☐	Pasteurized eggs used where required			☐	☐	1
29	☐	Water and ice from approved source			☐	☐	2
30	☐	Variance obtained for specialized processing methods			☐	☐	1
	OUT	Food Temperature Control					
31	☐	Proper cooling methods used; adequate equipment for temperature control			☐	☐	2
32	☐	Plant food properly cooked for hot holding			☐	☐	1
33	☐	Approved thawing methods used			☐	☐	1
34	☐	Thermometers provided and accurate			☐	☐	1
	OUT	Food Identification					
35	☐	Food properly labeled; original container; required records available			☐	☐	1
	OUT	Prevention of Food Contamination					
36	☐	Insects, rodents, and animals not present			☐	☐	2
37	☐	Contamination prevented during food preparation, storage & display			☐	☐	1
38	☐	Personal cleanliness			☐	☐	1
39	☐	Wiping cloths: properly used and stored			☐	☐	1
40	☐	Washing fruits and vegetables			☐	☐	1
	OUT	Proper Use of Utensils					
41	☐	In-use utensils; properly stored			☐	☐	1
42	☐	Utensils, equipment and linens; properly stored, dried, handled			☐	☐	1
43	☐	Single-use/single-service articles; properly stored, used			☐	☐	1
44	☐	Gloves used properly			☐	☐	1

Compliance Status					COS	R	WT
	OUT	Utensils and Equipment					
45	☐	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			☐	☐	1
46	☐	Warewashing facilities, installed, maintained, used, test strips			☐	☐	1
47	☐	Nonfood-contact surfaces clean			☐	☐	1
	OUT	Physical Facilities					
48	☐	Hot and cold water available; adequate pressure			☐	☐	2
49	☐	Plumbing installed; proper backflow devices			☐	☐	2
50	☐	Sewage and waste water properly disposed			☐	☐	2
51	☐	Toilet facilities: properly constructed, supplied, cleaned			☐	☐	1
52	☐	Garbage/refuse properly disposed; facilities maintained			☐	☐	1
53	☐	Physical facilities installed, maintained, and clean			☐	☐	1
54	☐	Adequate ventilation and lighting; designated areas used			☐	☐	1
	OUT	Administrative Items					
55	☐	Current permit posted			☐	☐	0
56	☐	Most recent inspection posted			☐	☐	0
		Compliance Status			YES	NO	WT
		Non-Smokers Protection Act					
57		Compliance with TN Non-Smoker Protection Act			☒	☐	0
58		Tobacco products offered for sale			☐	☐	0
59		If tobacco products are sold, NSPA survey completed			☐	☐	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. T.C.A. sections 68-14-703, 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	08/23/2022 _____ Date	 _____ Signature of Environmental Health Specialist	08/23/2022 _____ Date
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**** 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
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Establishment Information

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Establishment Number #: 605313633

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

Heat

176

Equipment Temperature

Description

Temperature (Fahrenheit)

Keg cooler

32

Perlick drink cooler

33

Food Temperature

Description

State of Food

Temperature (Fahrenheit)

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): An employee health policy is available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (N.O.) No food workers present.
- 5: (N.O.) No food workers present at the time of inspection.
- 6: (NO) No workers present during inspection.
- 7: (NO) No food workers present during the inspection.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See source info
- 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: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: (NO) No TCS foods are being held cold during the inspection.
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 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:

***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
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Source: City

Source Type:	Food
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Source: US Foods, Creation Gardens

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments