



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

100

Establishment Name Pivot Mobile Food Establishment Type of Establishment ☐ Farmer's Market Food Unit ☐ Permanent ☒ Mobile
Address 1223 Marathon Dr ☐ Temporary ☐ Seasonal
City Murfreesboro Time in 11:15 AM AM / PM Time out 11:40 AM AM / PM
Inspection Date 02/23/2024 Establishment # 605314297 Embargoed 0
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☒ 1 ☐ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 0

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.)

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	Compliance Status															COS	R	WT
Supervision																		Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																	
1	IN	OUT	NA	NO	Person in charge present, demonstrates knowledge, and performs duties.					16	IN	OUT	NA	NO	Proper cooking time and temperatures					17	IN	OUT	NA	NO	Proper reheating procedures for hot holding										
2	IN	OUT	NA	NO	Management and food employee awareness, reporting						IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control					18	IN	OUT	NA	NO	Proper cooling time and temperature										
3	IN	OUT	NA	NO	Proper use of restriction and exclusion						19	IN	OUT	NA	NO	Proper hot holding temperatures					20	IN	OUT	NA	NO	Proper cold holding temperatures									
4	IN	OUT	NA	NO	Good Hygienic Practices						21	IN	OUT	NA	NO	Proper date marking and disposition					22	IN	OUT	NA	NO	Time as a public health control: procedures and records									
5	IN	OUT	NA	NO	Proper eating, tasting, drinking, or tobacco use							IN	OUT	NA	NO	Consumer Advisory					23	IN	OUT	NA	NO	Consumer advisory provided for raw and undercooked food									
6	IN	OUT	NA	NO	No discharge from eyes, nose, and mouth							24	IN	OUT	NA	NO	Highly Susceptible Populations					25	IN	OUT	NA	NO	Pasteurized foods used; prohibited foods not offered								
7	IN	OUT	NA	NO	Preventing Contamination by Hands								IN	OUT	NA	NO	Chemicals					26	IN	OUT	NA	NO	Food additives: approved and properly used								
8	IN	OUT	NA	NO	Hands clean and properly washed								27	IN	OUT	NA	NO	Toxic substances properly identified, stored, used						IN	OUT	NA	NO	Conformance with Approved Procedures							
9	IN	OUT	NA	NO	No bare hand contact with ready-to-eat foods or approved alternate procedures followed									28	IN	OUT	NA	NO	Compliance with variance, specialized process, and HACCP plan							OUT	NA	NO							
10	IN	OUT	NA	NO	Handwashing sinks properly supplied and accessible																														
11	IN	OUT	NA	NO	Approved Source																														
12	IN	OUT	NA	NO	Food obtained from approved source																														
13	IN	OUT	NA	NO	Food received at proper temperature																														
14	IN	OUT	NA	NO	Food in good condition, safe, and unadulterated																														
15	IN	OUT	NA	NO	Required records available: shell stock tags, parasite destruction																														
	IN	OUT	NA	NO	Protection from Contamination																														
13	IN	OUT	NA	NO	Food separated and protected																														
14	IN	OUT	NA	NO	Food-contact surfaces: cleaned and sanitized																														
15	IN	OUT	NA	NO	Proper disposition of unsafe food, returned food not re-served																														

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

OUT=not in compliance					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)																									
Compliance Status															COS	R	WT	Compliance Status															COS	R	WT
Safe Food and Water																		Utensils and Equipment																	
28	OUT				Pasteurized eggs used where required					45	OUT				Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used					46	OUT					Warewashing facilities, installed, maintained, used, test strips									
29	OUT				Water and ice from approved source						47	OUT				Nonfood-contact surfaces clean						OUT													
30	OUT				Variance obtained for specialized processing methods							48	OUT				Hot and cold water available; adequate pressure						49	OUT											
Food Temperature Control																		Physical Facilities																	
31	OUT				Proper cooling methods used; adequate equipment for temperature control							50	OUT				Plumbing installed; proper backflow devices						51	OUT											
32	OUT				Plant food properly cooked for hot holding							52	OUT				Sewage and waste water properly disposed						53	OUT											
33	OUT				Approved thawing methods used							54	OUT				Toilet facilities: properly constructed, supplied, cleaned						55	OUT											
34	OUT				Thermometers provided and accurate							56	OUT				Garbage/refuse properly disposed; facilities maintained						57	OUT											
Food Identification																		Administrative Items																	
35	OUT				Food properly labeled; original container; required records available								58	OUT			Physical facilities installed, maintained, and clean						59	OUT											
Prevention of Food Contamination																		Compliance Status															YES	NO	WT
36	OUT				Insects, rodents, and animals not present								Non-Smokers Protection Act																						
37	OUT				Contamination prevented during food preparation, storage & display								57	OUT			Adequate ventilation and lighting; designated areas used						58	OUT											
38	OUT				Personal cleanliness									59	OUT									59	OUT										
39	OUT				Wiping cloths: properly used and stored																														
40	OUT				Washing fruits and vegetables																														
Proper Use of Utensils																		Compliance Status															YES	NO	WT
41	OUT				In-use utensils; properly stored																														
42	OUT				Utensils, equipment and linens; properly stored, dried, handled																														
43	OUT				Single-use/single-service articles; properly stored, used																														
44	OUT				Gloves used properly																														

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, 68-14-705, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 02/23/2024 Signature of Environmental Health Specialist [Signature] Date 02/23/2024

**** 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:	Pivot Mobile Food Establishment
Establishment Number #:	605314297

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)
3 comp sink -not set up	QA		

Equipment Temperature	
Description	Temperature (Fahrenheit)
Make line cooler	40

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Yogurt-makeline	Cold Holding	41

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Establishment Number : 605314297

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Able to discuss symptoms and diagnosis.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Hands washed properly and as necessary.
- 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 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: No raw animal foods prepared or served.
- 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:
- 17: (NA) No TCS foods reheated for hot holding.
- 18: No TCS food cooled.
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: TCS food being held was holding st proper temperature.
- 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:
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 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: Food Source: Sams; Sysco

Source Type: Water Source: Municipal

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments