# TENNESSEE DEPARTMENT OF HEALTH

OUT     Feed Identification     51     O     Tollet facilities: properly constructed, supplied, cleaned     O     O     1       35     ※     Food properly labeled; original container; required records available     O     O     1     52     O     Garbage/refuse properly disposed; facilities maintained     O     O     1						FOOD SERVICE ESTABLISHMENT INSPECTION REPORT											DN REPORT	SCO	RE		
Addees   161 N Mit. Juliet Rd   O tempory   O tempo	Establishment Name			e Nar		Bubbakoos Burritos										Q		7			
Mount Julier   Ten in   11:00 AM   MI/PM   Ten out   12:00 PM   MI/PM     Proper and mount M   OPJ/16/2021   Extensioned in Concentration of Concentratin of Concentration of Concentration of Concent	161 N Mt Juliet Pd						_	Тур	e of E	stabli	shme	int									
Purpose of ingending     Opending     Opendin     Opending     Opending </td <td colspan="3"></td> <td></td> <td></td> <td></td> <td></td> <td>Time in</td> <td>11</td> <td>1:0</td> <td>0 A</td> <td>M</td> <td>AJ</td> <td>//PN</td> <td>A Tir</td> <td>me ou</td> <td></td> <td></td> <td></td> <td></td> <td></td>								Time in	11	1:0	0 A	M	AJ	//PN	A Tir	me ou					
Purpose of ingending     Opending     Opendin     Opending     Opending </td <td>Insc</td> <td>xectio</td> <td>n Da</td> <td>ite</td> <td></td> <td>09/16/202</td> <td>21 Establishment#</td> <td>60530434</td> <td>2</td> <td></td> <td></td> <td>Emba</td> <td>race</td> <td>d 0</td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td>	Insc	xectio	n Da	ite		09/16/202	21 Establishment#	60530434	2			Emba	race	d 0							
Reschargent   O1   Res   O3   O4   Follow-up Regimt   O   Number 32     And accounted and accounted and accounted in particular states and supervisions     Contractions and accounted in particular states and supervisions     Number and particular states     Numer and states											-					Cor	sultation/Other				
Rule Factors and engloyee behaviors made commonly reported to the Center of Disease Cables and Preventions     Rule Accord preventions     Control of preventions     Mode Control of Disease Cables and Preventions and control preventions are control of Disease Cables and Preventions     Mode Control of Disease Cables and Prevention								03			0.4							Number of St	ate	32	
COORDECE LLAYS IN LACES OF AND PUTE (LAYS IN INTEX/CST1003       No. All product on complexes     Non-ord adjustant     Non-ord adjusta	15.00	N COR	_			ors are food prep	aration practices a	nd employee		vior	s mo				repo	ortec	to the Centers for Disease Control	and Prevent	ion	_	
Unclusted conjunction (Conjunct (C																					
Compliance Status     Coop    An C    An N     Compliance Status     Coop    An N     Coop    A																					
IN   OUT   NA   NO   Description   Description     IN   O <t< td=""><td>IN</td><td>⊨in c</td><td>ompii</td><td>ance</td><td></td><td></td><td></td><td></td><td>-</td><td></td><td></td><td>S=con</td><td>recte</td><td>d on-si</td><td>te duri</td><td>ng ins</td><td></td><td></td><td></td><td></td><td></td></t<>	IN	⊨in c	ompii	ance					-			S=con	recte	d on-si	te duri	ng ins					
No     No<		IN	our	NA	NO	Comp			COS	R	WT								cos	R	WT
Image   Image <th< td=""><td></td><td>_</td><td></td><td></td><td></td><td>Person in charge pr</td><td></td><td>wiedge, and</td><td>0</td><td></td><td></td><td></td><td></td><td></td><td>NA</td><td></td><td>Control For Safety (TCS) Fo</td><td></td><td></td><td></td><td></td></th<>		_				Person in charge pr		wiedge, and	0						NA		Control For Safety (TCS) Fo				
1     0     Management and tood employee avarances, reporting     0 <th< td=""><td>-</td><td></td><td>-</td><td>NA</td><td>NO</td><td></td><td>Employee Health</td><td></td><td>•</td><td></td><td>0</td><td></td><td></td><td></td><td></td><td></td><td></td><td>1</td><td>8</td><td>응</td><td>5</td></th<>	-		-	NA	NO		Employee Health		•		0							1	8	응	5
3   X   O   Photor Head Interfaction and exclusion   O   O   Interfact   Photor Head Interfact   Photor Head Interfact     4   X   O   O   Photor Head Interfact   X   X   Photor Head Interfact   Photor Head Interfact   Photor Head Interfact   O   O   Interfact   O   O   Interfact		X	0					s; reporting				H							-	-	
41 MC O   O </td <td>3</td> <td></td> <td>-</td> <td></td> <td></td> <td></td> <td></td> <td></td> <td>0</td> <td>0</td> <td>Ľ</td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td colspan="3"></td> <td></td>	3		-						0	0	Ľ										
5     C     O     No schemage from eyes, nose, and mouth     O     O     No     Properties     No	4		_	NA				150	0	o	_						, ,				
6     M     O     O     Notes	5	澎	0		0	No discharge from e	eyes, nose, and mouth		ŏ	ŏ	5	20	25	0	0		Proper cold holding temperatures		0	0	5
7     8     0	6		the second second	NA				Hands	0	ο					-				_	_	
B   CO   Instruction of the same code provided for raw and undercooked   O   O   A     1   NO   0   Approval   0	7	_	_	0	_	No bare hand conta	ct with ready-to-eat food	s or approved		—	5	~		-		-		and records	9	의	
Normality	8	20	0			Handwashing sinks	properly supplied and a	ccessible	0	0	2	23		_	_	NO		ndercooked	0	0	-
10   0   0   2   Poor poor received at prohibited foods not offered   0   0   5     11   0	9	_		NA	NO				0		_		-	-		NO	T DE DE DE	0.03	~	-	_
Image: Normal biology of the constraint of the constr	10	0	0	0	8	Food received at pro	oper temperature		0	0		24								1	5
N   OUT   M   NO   Destination   O   O   N   N   NO   Destination   O   O   N   N   NO   Destination   N			_	~	-					_	۰				_		.,	or onered	~	~	-
13   20   0   15   20   15   20   15   20   16   20   1   20   1   10	12				destruction		0	0	_	25						4	0	-			
11   12   0   Proper disposition of unsafe food, returned food not re- served   0   0   2   27   0   38   Compliance with variance, specialized process, and ACCP plan   0   0   5     Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.     Coop Ear/LEP PACTICE:     OUT-on compliance Status   Coop Ear/LEP PACTICE:     OUT-DEAR Contech   OUT	13	2	0	0	110			Joh	0	0	4	26	Ň	ŏ	~						5
Int   I		_	0	0	]					-	5		IN	OUT	_	NO			_	_	
COOD     List All     PIACT ICES       OUT-not in compliance     COS and Water     R-repeat (violation of the same code provision)       Compliance Status     COS R     With       28     O Pasteunzed eggs used where required     O     O     1       29     O Water and ce from approved source     O     O     1       30     O Variance obtained for specialized processing methods     O     1     1       0     Proper cooling methods used; adequate equipment for temperature control     O     0     1       31     O Proper cooling methods used; adequate equipment for temperature control     O     0     1       32     O Plant food properly cooked for hot holding     O     1     48     O Hot and coid water available, adequate pressure     O     0     2       33     O Approved thawing methods used     O     0     1     48     O Hot and coid water available, adequate pressure     O     0     2       34     O Thermometers provided and accurate     O     O     1     58     O dot and invasite water properly disposed, facilities maintained     O     O	15	簒	0				runsale lood, returned i	ood not re-	0	0	2	27	0	0	黨			ess, anu	0	0	5
COOD     List All     PIACT ICES       OUT-not in compliance     COS and Water     R-repeat (violation of the same code provision)       Compliance Status     COS R     With       28     O Pasteunzed eggs used where required     O     O     1       29     O Water and ce from approved source     O     O     1       30     O Variance obtained for specialized processing methods     O     1     1       0     Proper cooling methods used; adequate equipment for temperature control     O     0     1       31     O Proper cooling methods used; adequate equipment for temperature control     O     0     1       32     O Plant food properly cooked for hot holding     O     1     48     O Hot and coid water available, adequate pressure     O     0     2       33     O Approved thawing methods used     O     0     1     48     O Hot and coid water available, adequate pressure     O     0     2       34     O Thermometers provided and accurate     O     O     1     58     O dot and invasite water properly disposed, facilities maintained     O     O					Goo	d Retail Practice	are preventive m	easures to co	ntro	l the	intre	duc	tion	of p	atho		, chemicals, and physical objects i	nto foods.			
OUT-not in compliance     COS®-connected on-site during inspection     R-repet (violation of the same code provision)       Out     Safe Pood and Water     COS     R     WT       28     O Pasteunzed eggs used where required     O     O     1     1     O     O     1     1     Food and nonfood-contact surfaces cleanable, properly designed, control     0     0     1       30     O Variance obtained for specialized processing methods     O     0     1     45     W     Food and nonfood-contact surfaces cleanable, properly designed, control     0     0     1       31     O     Proper cooling methods used, adequate equipment for temperature control     O     0     1     48     O Nonfood-contact surfaces clean     O     0     1       32     O Plaint food properly cooked for hot holding     O     1     48     O Nonfood-contact surfaces clean     O     0     1       33     O Approved thawing methods used     O     O     1     48     O Nonfood-contact surfaces clean     O     O     2       34     O Themmometers provided and accurate     O <t< td=""><td></td><td></td><td></td><td></td><td>_</td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td>-</td><td></td><td></td><td></td><td></td><td></td><td></td><td></td></t<>					_									-							
OUT   Safe Food and Weter   Uterails and Equipment     28   O Pasturized eggs used where required   O   1     29   O Water and lee from approved source   O   0   1     30   O Variance obtained for spocialized processing methods   O   O   1     30   O Variance obtained for spocialized processing methods   O   O   1     31   O   Proper cooling methods used; adequate equipment for temperature control   O   O   1     32   O   Plant flood properly cooked for hot holding   O   1   46   Warewashing facilities, installed, maintained, used, test strips   O   O   1     33   O Approved thawing methods used; adequate equipment   O   O   1   48   O Hot and cold water available, adequate pressure   O   O   2     34   O   Thermometers provided and accurate   O   O   1   49   O   Plunching installed, maintained, and clean   O   O   2     35   Ø   Food properly labeled, original container; required records available   O   O   1   52   O   Garbage/refuse properly disposed; faciliti					00				cted o	n-site	during			TV-EQ	_					_	
28   O   Pasteuraed eggs used where required   O   0   1     29   O   Water and ice from approved source   O   0   1     29   O   Water and ice from approved source   O   0   1     30   O   Variance obtained for specialized processing methods   O   0   1     30   O   Variance obtained for specialized processing methods   O   0   1     31   O   Proper cooling methods used; adequate equipment for temperature control   O   0   1     32   O   Plant flood properly cooked for hot holding   O   0   1     33   O   Approved thwang methods used   O   1     34   O   Thermometers provided and accurate   O   0   1     35   Ø food properly labeled, original container; required records available   O   1   1     36   O   Insects, rodents, and animals not present   O   O   2     37   O   Contamination prevented during food preparation, storage & display   O   1     37   O   Contamination prev	-		OUT						COS	R	WT		0	UTI					cos	R	WT
23   0   Value and beform approved source   0   0   1     30   O   Variance obtained for specialized processing methods   0   0   1     31   O   Proper cooling methods used, adequate equipment for temperature control   0   0   1     32   O   Plant food properly cooked for hot holding   0   1   1   0   Proyec cooling methods used   0   0   1     33   O   Approved thawing methods used   0   0   1   1   0   1   0   0   2   2     34   O   Pherrometers provided and accurate   0   0   1   1   0   0   2   2   1   1   1   0   0   1   1   1   0   0   2   2   1   1   1   0   0   2   2   1   1   1   1   0   0   2   2   1   1   1   1   1   1   1   1   1   1   1   1   1   1   1   1   1<												45	5 8				nfood-contact surfaces cleanable, properly (	designed,	0	0	1
Out   Proper cooling methods used; adequate equipment for temperature control   O   O   C     31   O   Proper cooling methods used; adequate equipment for temperature control   O   O   1     32   O   Plant food properly cooked for hot holding   O   O   1     33   O   Approved thawing methods used   O   O   1     33   O   Approved thawing methods used   O   O   1     OUT   Prevention of the totaking   O   O   1     0UT   Prevention of food container; required records available   O   O   1     36   O   Insects, rodents, and animals not present   O   O   1     36   O   Insects, rodents, and animals not present   O   O   1     37   O   Contamination prevented during food preparation, storage & display   O   O   1     38   O   Personal cleanliness   O   O   1     38   O   Personal cleanliness   O   O   1     39   Wigning rubts and vegetables   O   O   1 </td <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td>8</td> <td>8</td> <td>2</td> <td><math>\vdash</math></td> <td>+</td> <td>- 00</td> <td></td> <td></td> <td></td> <td>etrice</td> <td></td> <td><math>\rightarrow</math></td> <td></td>									8	8	2	$\vdash$	+	- 00				etrice		$\rightarrow$	
31   O   control   Outrol   Physical Pacilities   Outrol   Physical Pacilities     32   O   Plant food property cooked for hot holding   O   1   1   1   0   0   0   1   1   1   0   0   0   1   1   1   1   0   0   0   1   1   1   1   1   0   0   0   1   1   1   0   0   0   1   1   1   1   1   0   1   1   1   1   0   1   1   1   0   1   1   1   1   0   0   1   <			OUT	_										_				sube	-	-	
33   O   Approved thawing methods used   O   O   1     34   O   Thermometers provided and accurate   O   O   1     34   O   Thermometers provided and accurate   O   O   1     35   W   Food properly labeled; original container; required records available   O   O   1     35   W   Food properly labeled; original container; required records available   O   O   1     36   O   Insects, rodents, and animals not present   O   O   1     36   O   Insects, rodents, and animals not present   O   O   1     37   O   Contamination prevented during food preparation, storage & display   O   O   1     38   O   Personal cleanliness   O   O   1     39   O   Wiping cloths; properly used and stored   O   O   1     41   O   In-uses utensite; properly stored   O   O   1     42   W   Utensite, equipment and linents; properly stored, used   O   O   1     43   O <td< td=""><td>3</td><td>и  </td><td>0</td><td></td><td></td><td>oling methods used; a</td><td>adequate equipment for</td><td>temperature</td><td>0</td><td>이</td><td>2</td><td>-</td><td>_</td><td>_</td><td>01100</td><td>4.00</td><td></td><td></td><td>-</td><td>~</td><td>-</td></td<>	3	и	0			oling methods used; a	adequate equipment for	temperature	0	이	2	-	_	_	01100	4.00			-	~	-
34   O   Thermometers provided and accurate   O   O   1     34   O   Thermometers provided and accurate   O   O   1     35   Size   Food property labeled; original container; required records available   O   O   1     35   Size   Food property labeled; original container; required records available   O   O   1     36   O   Insects, rodents, and animals not present   O   O   2     37   O   Contamination prevented during food preparation, storage & display   O   O   1     38   O   Personal cleanliness   O   O   1     40   O   Weiping cloths; properly used and stored   O   O   1     40   O   Washing fruits and vegetables   O   O   1     41   O   In-use utensils; equipment and linens; properly stored, dried, handled   O   O   1     42   Washing le-use/single-service article; properly stored, used   O   O   1     43   O   Single-use/single-service article; properly stored, used   O   O   1  <	_											_									
Outr   Food Identification     35   S   Food properly labeled; original container; required records available   0   0   1     36   0   Insects, rodents, and animals not present   0   0   1     36   0   Insects, rodents, and animals not present   0   0   1     37   0   Contamination prevented during food preparation, storage & display   0   0   1     38   0   Personal cleanliness   0   0   1     38   0   Personal cleanliness   0   0   1     39   0   Wiping cloths; properly used and stored   0   0   1     40   0   Washing fruits and vegetables   0   0   1     0UT   Proper Use of Utensils   0   0   1     41   0   Invest utensils; equipment and linens; properly stored, used   0   0   1     43   0   Single-use/single-service articles; properly stored, used   0   0   1     44   0   Gloves used properly   0   0   1     43   0 </td <td></td> <td>_</td> <td></td> <td><u> </u></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td>_</td> <td></td> <td>_</td> <td>_</td> <td></td> <td></td> <td></td> <td></td> <td>_</td> <td>_</td> <td>2</td>		_		<u> </u>							_		_	_					_	_	2
OUT   Prevention of Food Contamination     36   0   Insects, rodents, and animals not present   0   0   2     37   0   Contamination prevented during food preparation, storage & display   0   0   1     38   0   Personal cleanliness   0   0   1     38   0   Personal cleanliness   0   0   1     39   0   Wping cloths; properly used and stored   0   0   1     40   0   Washing fruts and vegetables   0   0   1     0UT   Proper Use of Utensils   0   0   1     41   0   In-use utensils; properly stored   0   0   1     42   Utensils, equipment and linens; properly stored, dried, handled   0   0   1     43   0   Single-use/single-service articles; properly stored, used   0   0   1     43   0   Single-use/single-service articles; properly stored, used   0   0   1     43   0   Single-use/single-service articles; properly stored, used   0   0   1     43			OUT			Food	identification		-			51	4	<b>0</b> T(	oilet fa	cilitie	s: properly constructed, supplied, cleaned				1
36   O   Insects, rodents, and animals not present   O   O   2     37   O   Contamination prevented during food preparation, storage & display   O   O   1     38   O   Personal cleanliness   O   O   1     38   O   Personal cleanliness   O   O   1     39   O   Wiping cloths; properly used and stored   O   O   1     40   O   Washing fruts and vegetables   O   O   1     60/0   Proper Use of Utensils   O   O   1     41   O   In-use utensils; properly stored   O   O   1     42   W Utensils, equipment and linens; properly stored, dried, handled   O   O   1     43   O   Single-use/single-service articles; properly stored, used   O   O   1     44   O   Gloves used properly   O   O   1   0<	3			Food	i prop				0	0	1				-						1
37   O   Contamination prevented during food preparation, storage & display   O   O   1     38   O   Personal cleanliness   O   O   1     39   O   Wiping cloths; properly used and stored   O   O   1     40   O   Washing fruits and vegetables   O   O   1     OUT   Proper Use of Utensils   O   O   1     41   O   In-use utensils; properly stored   O   O   1     42   Zi   Utensils, equipment and linens; properly stored, dried, handled   O   O   1     43   O   Single-use/single-service articles; properly stored, used   O   O   1     43   O   Single-use/single-service articles; properly stored, used   O   O   1     43   O   Single-use/single-service articles; properly stored, used   O   O   1     44   O   Gloves used properly   O   O   1   1   1   0   O   0   0   0   0     54   Intensity   O   O   1   1		_	-									-	_	_					_	-	1
38   O   Personal cleanliness   O   O   1     39   O   Wiping cloths; properly used and stored   O   O   1     40   O   Washing fruits and vegetables   O   O   1     60   In-use utensils; properly used and inens; properly stored, dried, handled   O   O   1     41   O   In-use utensils; equipment and linens; properly stored, dried, handled   O   O   1     42   W Utensils, equipment and linens; properly stored, dried, handled   O   O   1     43   O   Single-use/single-service articles; properly stored, used   O   O   1     44   O   Gloves used properly   O   O   1	⊢	-	-							$\mapsto$	-	<b>1</b>	+-	-	dequa	ne vé		1	0	9	1
39   O   Wiping cloths; properly used and stored   O   O   1     40   O   Washing fruits and vegetables   O   O   1     OUT   Proper Use of Utensils   O   O   1     41   O   In-use utensils; properly stored   O   O   1     42   Ø   Utensils, equipment and linens; properly stored, dried, handled   O   O   1     43   O   Single-use/single-service articles; properly stored, used   O   O   1     43   O   Gloves used properly   Stored, used   O   O   1     44   O   Gloves used properly   Stored, used   O   O   1     58   If tobacco products are sold, NSPA survey completed   O   O   O   O		_					g food preparation, stor	ige & display			-					0.0.0			0	0	
40   O   Washing fruits and vegetables   O   O   1     OUT   Proper Use of Utensils   VES   NO   VIT     41   O   In-use utensils; properly stored   O   O   1     42   Image: Utensils, equipment and linens; properly stored, dried, handled   O   O   1     43   O   Single-use/single-service articles; properly stored, used   O   O   1     44   O   Gloves used properly   O   O   1	_						nd stored												8	8	0
41   O   In-use utensils; properly stored   O   O   1     42   Image: Complex compl		0	0	Was		ruits and vegetables								_			Compliance Status				WT
43   O   Single-use/single-service articles; properly stored, used   O   O   1     44   O   Gloves used properly   O   O   1		_		_	e ute				0	0	1	57	-	- 0	omolia	ance			XI	01	
44 O Gloves used properly O O 1	4	2	24	Uten	sils, e	quipment and linens	; properly stored, dried,		0	0	1	58	5	Te	obacc	o pro	ducts offered for sale		õ	ŏ	0
							es; properly stored, used	1				58		lf	tobac	co pr	oducts are sold, NSPA survey completed		0	0	
							ms within ten (10) days ma	y result in suspen				service	esta	blishn	sent pe	ermit.	Repeated violation of an identical risk factor m	ay result in revoca	tion o	if you	r food

oner within ten (10) days of the date of this report in a compicuous manner. You have the right to request a he 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320. the C

09/16/2021

Signature of Person In Charge

Date Signa ature of Er onmental Health Specialist

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09/16/2021

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

Free food safety training classes are available each month at the county health department. Please call ( ) 6154445325 to sign-up for a class. PH-2267 (Rev. 6-15) RDA 629 to sign-up for a class.

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



# Establishment Information

Establishment Name: Bubbakoos Burritos Establishment Number #: 605304342

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 wenty-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	Sink and surface	500								

Equipment Temperature			
Description	Temperature (Fahrenheit)		
Rif Fryer	1		
Ric	33		
Ric line	36		
Wic	40		

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Pinto beans	Cooking	184				
Grilled chicken	Cooking	175				
Ground beef	Hot Holding	148				
Pico	Cold Holding	41				
Corn salsa	Cold Holding	41				
Shrimp	Cold Holding	41				
Wings	Cold Holding	41				

#### Observed Violations

Total # 3

Repeated # ()

35: Containers of rice, beans annd breadcrumbs not labeled

42: Wet nesting of pans on shelf beside 3 comp sink

45: Severely grooved cutting boards stored under prep table

# TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



## Establishment Information

Establishment Name: Bubbakoos Burritos

Establishment Number : 605304342

### 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.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Employee washed hads when changing gloves. Employee washed hands after wiping down make line
- 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 info

- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NÁ) 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. Utilizing new approved sanitizer from ecolab.

15: (IN) No unsafe, returned or previously served food served.

16: See food temps

- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 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: (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.

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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:	Sysco	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

# Additional Comments