TENNESSEE DEPARTMENT OF HEALTH

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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
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							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.

Establishment Information

Establishment Name: Bubbakoos Burritos Establishment Number : 605304342

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information

Establishment Name: Bubbakoos Burritos

Establishment Number #: 605304342

Sources				
Source Type:	Water	Source:	City	
Source Type:	Food	Source:	Sysco	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments