



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

94

Establishment Name 615 District
Address 1950 S. Church St.
City Murfreesboro Time in 12:36 PM AM / PM Time out 01:54 PM AM / PM
Inspection Date 03/12/2024 Establishment # 605310963 Embargoed 0
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other Complaint
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 162

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 | | | | | | | | | |
| | IN | OUT | NA | NO | Supervision | | | | | | | | | | | | | | | | | | | | | | | | |
| 1 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | Person in charge present, demonstrates knowledge, and performs duties | | | | | <input type="checkbox"/> | <input type="checkbox"/> | | | | 5 | | | | | | | | | | | | | | |
| | IN | OUT | NA | NO | Employee Health | | | | | | | | | | | | | | | | | | | | | | | | |
| 2 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | Management and food employee awareness, reporting | | | | | <input type="checkbox"/> | <input type="checkbox"/> | | | | 5 | | | | | | | | | | | | | | |
| 3 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | Proper use of restriction and exclusion | | | | | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | | | | | | | | | | |
| | IN | OUT | NA | NO | Good Hygienic Practices | | | | | | | | | | | | | | | | | | | | | | | | |
| 4 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | <input type="checkbox"/> | Proper eating, tasting, drinking, or tobacco use | | | | | <input type="checkbox"/> | <input type="checkbox"/> | | | 5 | | | | | | | | | | | | | | | |
| 5 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | <input type="checkbox"/> | No discharge from eyes, nose, and mouth | | | | | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | | | | | | | | | | |
| | IN | OUT | NA | NO | Preventing Contamination by Hands | | | | | | | | | | | | | | | | | | | | | | | | |
| 6 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | <input type="checkbox"/> | Hands clean and properly washed | | | | | <input type="checkbox"/> | <input type="checkbox"/> | | | 5 | | | | | | | | | | | | | | | |
| 7 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | No bare hand contact with ready-to-eat foods or approved alternate procedures followed | | | | | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | | | | | | | | | | |
| 8 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | Handwashing sinks properly supplied and accessible | | | | | <input type="checkbox"/> | <input type="checkbox"/> | | | 2 | | | | | | | | | | | | | | | |
| | IN | OUT | NA | NO | Approved Source | | | | | | | | | | | | | | | | | | | | | | | | |
| 9 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | Food obtained from approved source | | | | | <input type="checkbox"/> | <input type="checkbox"/> | | | 5 | | | | | | | | | | | | | | | |
| 10 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Food received at proper temperature | | | | | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | | | | | | | | | | |
| 11 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | Food in good condition, safe, and unadulterated | | | | | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | | | | | | | | | | |
| 12 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Required records available: shell stock tags, parasite destruction | | | | | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | | | | | | | | | | |
| | IN | OUT | NA | NO | Protection from Contamination | | | | | | | | | | | | | | | | | | | | | | | | |
| 13 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | Food separated and protected | | | | | <input type="checkbox"/> | <input type="checkbox"/> | | | 4 | | | | | | | | | | | | | | | |
| 14 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Food-contact surfaces: cleaned and sanitized | | | | | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | | | | | | | | | | |
| 15 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | Proper disposition of unsafe food, returned food not re-served | | | | | <input type="checkbox"/> | <input type="checkbox"/> | | | 2 | | | | | | | | | | | | | | | |

| Compliance Status | | | | | | | | | | COS | | | | | R | | | | | WT | | | | |
|-------------------|-------------------------------------|--------------------------|-------------------------------------|-------------------------------------|--|--|--|--|--|--------------------------|--------------------------|--|--|---|---|--|--|--|--|----|--|--|--|--|
| | IN | OUT | NA | NO | Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods | | | | | | | | | | | | | | | | | | | |
| 16 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper cooking time and temperatures | | | | | <input type="checkbox"/> | <input type="checkbox"/> | | | 5 | | | | | | | | | | |
| 17 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Proper reheating procedures for hot holding | | | | | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | | | | | |
| | IN | OUT | NA | NO | Cooling and Holding, Date Marking, and Time as a Public Health Control | | | | | | | | | | | | | | | | | | | |
| 18 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper cooling time and temperature | | | | | <input type="checkbox"/> | <input type="checkbox"/> | | | 5 | | | | | | | | | | |
| 19 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper hot holding temperatures | | | | | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | | | | | |
| 20 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Proper cold holding temperatures | | | | | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | | | | | |
| 21 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper date marking and disposition | | | | | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | | | | | |
| 22 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Time as a public health control: procedures and records | | | | | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | | | | | |
| | IN | OUT | NA | NO | Consumer Advisory | | | | | | | | | | | | | | | | | | | |
| 23 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Consumer advisory provided for raw and undercooked food | | | | | <input type="checkbox"/> | <input type="checkbox"/> | | | 4 | | | | | | | | | | |
| | IN | OUT | NA | NO | Highly Susceptible Populations | | | | | | | | | | | | | | | | | | | |
| 24 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | | Pasteurized foods used; prohibited foods not offered | | | | | <input type="checkbox"/> | <input type="checkbox"/> | | | 5 | | | | | | | | | | |
| | IN | OUT | NA | NO | Chemicals | | | | | | | | | | | | | | | | | | | |
| 25 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | | Food additives: approved and properly used | | | | | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | | | | | |
| 26 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | Toxic substances properly identified, stored, used | | | | | <input type="checkbox"/> | <input type="checkbox"/> | | | 5 | | | | | | | | | | |
| | IN | OUT | NA | NO | Conformance with Approved Procedures | | | | | | | | | | | | | | | | | | | |
| 27 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | | Compliance with variance, specialized process, and HACCP plan | | | | | <input type="checkbox"/> | <input type="checkbox"/> | | | 5 | | | | | | | | | | |

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 | | |
|---|-----|--|--|--|---|-----|--|----------|--|---|
| Safe Food and Water | | | | | Compliance Status | | | COS R WT | | |
| 28 | OUT | | | | Pasteurized eggs used where required | | | | | 1 |
| 29 | OUT | | | | Water and ice from approved source | | | | | 2 |
| 30 | OUT | | | | Variance obtained for specialized processing methods | | | | | 1 |
| Food Temperature Control | | | | | Utensils and Equipment | | | COS R WT | | |
| 31 | OUT | | | | Proper cooling methods used; adequate equipment for temperature control | | | | | 2 |
| 32 | OUT | | | | Plant food properly cooked for hot holding | | | | | 1 |
| 33 | OUT | | | | Approved thawing methods used | | | | | 1 |
| 34 | OUT | | | | Thermometers provided and accurate | | | | | 1 |
| Food Identification | | | | | 45 | OUT | | | | 1 |
| 35 | OUT | | | | Food properly labeled; original container; required records available | | | | | 1 |
| Prevention of Food Contamination | | | | | 46 | OUT | | | | 1 |
| 36 | OUT | | | | Insects, rodents, and animals not present | | | | | 2 |
| 37 | OUT | | | | Contamination prevented during food preparation, storage & display | | | | | 1 |
| 38 | OUT | | | | Personal cleanliness | | | | | 1 |
| 39 | OUT | | | | Wiping cloths: properly used and stored | | | | | 1 |
| 40 | OUT | | | | Washing fruits and vegetables | | | | | 1 |
| Proper Use of Utensils | | | | | 47 | OUT | | | | 1 |
| 41 | OUT | | | | In-use utensils; properly stored | | | | | 1 |
| 42 | OUT | | | | Utensils, equipment and linens; properly stored, dried, handled | | | | | 1 |
| 43 | OUT | | | | Single-use/single-service articles; properly stored, used | | | | | 1 |
| 44 | OUT | | | | Gloves used properly | | | | | 1 |
| Physical Facilities | | | | | 48 | OUT | | | | 2 |
| 45 | OUT | | | | Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used | | | | | 1 |
| 46 | OUT | | | | Warewashing facilities; installed, maintained, used, test strips | | | | | 1 |
| 47 | OUT | | | | Nonfood-contact surfaces clean | | | | | 1 |
| 48 | OUT | | | | Hot and cold water available; adequate pressure | | | | | 2 |
| 49 | OUT | | | | Plumbing installed; proper backflow devices | | | | | 2 |
| 50 | OUT | | | | Sewage and waste water properly disposed | | | | | 2 |
| 51 | OUT | | | | Toilet facilities: properly constructed, supplied, cleaned | | | | | 1 |
| 52 | OUT | | | | Garbage/refuse properly disposed; facilities maintained | | | | | 1 |
| 53 | OUT | | | | Physical facilities installed, maintained, and clean | | | | | 1 |
| 54 | OUT | | | | Adequate ventilation and lighting; designated areas used | | | | | 1 |
| Administrative Items | | | | | 55 | OUT | | | | 0 |
| 55 | OUT | | | | Current permit posted | | | | | 0 |
| 56 | OUT | | | | Most recent inspection posted | | | | | 0 |
| Non-Smokers Protection Act | | | | | 57 | OUT | | | | 0 |
| 57 | OUT | | | | Compliance with TN Non-Smoker Protection Act | | | | | 0 |
| 58 | OUT | | | | Tobacco products offered for sale | | | | | 0 |
| 59 | OUT | | | | 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 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge 03/12/2024 Signature of Environmental Health Specialist 03/12/2024

**** 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: 615 District
Establishment Number #: 605310963

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 not set Dish machine | Cl Cl | 50 | |

Equipment Temperature

| Description | Temperature (Fahrenheit) |
|-----------------|---------------------------|
| Walk in cooler | 38 |
| Reach in cooler | 40 |

Food Temperature

| Description | State of Food | Temperature (Fahrenheit) |
|----------------------------------|---------------|---------------------------|
| Sliced tomatoes, ric, 1 hr | Cooling | 46 |
| Raw burger patties, ric | Cold Holding | 40 |
| Raw fish on ice, ric | Cold Holding | 36 |
| Raw wings on ice, ric | Cold Holding | 35 |
| Greans, steam well | Hot Holding | 148 |
| Mac n cheese, steam well | Hot Holding | 152 |
| Pulled chicken, stram well | Hot Holding | 162 |
| Beef, steam well | Hot Holding | 158 |
| Cut lettuce, wic | Cold Holding | 40 |
| Cooked ox tail, wic | Cold Holding | 39 |
| Raw steak, wic | Cold Holding | 41 |
| Chicken n dumplings, wic | Cold Holding | 40 |
| All other tcs, wic | Cold Holding | 40 |
| Ranch sups, counter cooler, 3 hr | Cooling | 50 |
| Fryied chicken, fry station | Cooking | 188 |

Observed Violations

Total # 3

Repeated # 0

13: Cartons of shelled eggs stored on top self above beverages and ofther ready-to-eat items. COS pic moved over to the top shelf above raw meats (those stored in proper hierarchy), discussed with pic shelled eggs should be on the top above other raw, or on bottom shelf below ready-to-eat items

47: Observed standing liquid in the bottom of the reach in cooler by the grill - unsure if its water or liquid off raw food

53: Damaged floor and ceiling tiles throughout kitchen area, airvents ditry especially in the front grill are, reach in cooler apears in poor condition.

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Establishment Information

Establishment Name: 615 District

Establishment Number : 605310963

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Pic and cook can discuss symptoms and diagnosis - pic stated they have not sent anyone home due to illness and the only call out in the last week was due to injury and not illness.
- 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: Observed good handwashing practices beteen the cook and hostess at time of the inspection.
- 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 sources
- 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.
- 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: See temps - pic and cook can discuss proper cooking temps
- 17: (NO) No TCS foods reheated during inspection.Did discuss proper reheating temps
- 18: See temps - ranch placed into individual cups 3 hrs prior - pic placed in wic and on ice to rapidly cool
- 19: See temps
- 20: See temps - pic stated they now do routine checks on the cooler and temperatures checks on the food.
- 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: Verified on menu - ribeye is an option for cook to order and is properly marked.
- 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.

Establishment Information

Establishment Name: 615 District

Establishment Number : 605310963

Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

Establishment Information

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Establishment Number #: 605310963

Sources

| | | | |
|--------------|------|---------|------------------|
| Source Type: | Food | Source: | Sysco, gfs, sams |
|--------------|------|---------|------------------|

| | | | |
|--------------|-------|---------|-----------|
| Source Type: | Water | Source: | Murf city |
|--------------|-------|---------|-----------|

| | | | |
|--------------|--|---------|--|
| Source Type: | | Source: | |
|--------------|--|---------|--|

| | | | |
|--------------|--|---------|--|
| Source Type: | | Source: | |
|--------------|--|---------|--|

| | | | |
|--------------|--|---------|--|
| Source Type: | | Source: | |
|--------------|--|---------|--|

Additional Comments

Complaint made stating individual experienced food born illness type symptoms after eating at establishment last week - individual stated they had ribeye steak, baked potato, salad and coke.

Made pic aware of the complaint at the beginning, discussed their employee illness policy, and if any employees have either called out or been sent home recently due to illness.

Completed routine inspection as it was due.