



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

100

Establishment Name Silo's Bar & Grill Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 1453 SILOHILL LANE ☐ Temporary ☐ Seasonal
City Murfreesboro Time in 07:43 AM AM / PM Time out 08:19 AM AM / PM
Inspection Date 04/04/2024 Establishment # 605263190 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 81

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		
Supervision					Compliance Status			COS R WT		
1	IN	OUT	NA	NO	Person in charge present, demonstrates knowledge, and performs duties					5
Employee Health					Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			COS R WT		
2	IN	OUT	NA	NO	Management and food employee awareness, reporting					5
3	IN	OUT	NA	NO	Proper use of restriction and exclusion					5
Good Hygienic Practices					Cooling and Holding, Date Marking, and Time as a Public Health Control			COS R WT		
4	IN	OUT	NA	NO	Proper eating, tasting, drinking, or tobacco use					5
5	IN	OUT	NA	NO	No discharge from eyes, nose, and mouth					5
Preventing Contamination by Hands					Proper cooking time and temperatures			COS R WT		
6	IN	OUT	NA	NO	Hands clean and properly washed					5
7	IN	OUT	NA	NO	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					5
8	IN	OUT	NA	NO	Handwashing sinks properly supplied and accessible					2
Approved Source					Proper reheating procedures for hot holding			COS R WT		
9	IN	OUT	NA	NO	Food obtained from approved source					5
10	IN	OUT	NA	NO	Food received at proper temperature					5
11	IN	OUT	NA	NO	Food in good condition, safe, and unadulterated					5
12	IN	OUT	NA	NO	Required records available: shell stock tags, parasite destruction					5
Protection from Contamination					Proper date marking and disposition			COS R WT		
13	IN	OUT	NA	NO	Food separated and protected					4
14	IN	OUT	NA	NO	Food-contact surfaces: cleaned and sanitized					5
15	IN	OUT	NA	NO	Proper disposition of unsafe food, returned food not re-served					2
Consumer Advisory					Time as a public health control: procedures and records			COS R WT		
23	IN	OUT	NA	NO	Consumer advisory provided for raw and undercooked food					4
Highly Susceptible Populations					Consumer Advisory			COS R WT		
24	IN	OUT	NA	NO	Pasteurized foods used; prohibited foods not offered					5
Chemicals					Food additives: approved and properly used			COS R WT		
25	IN	OUT	NA	NO	Food additives: approved and properly used					5
26	IN	OUT	NA	NO	Toxic substances properly identified, stored, used					5
Conformance with Approved Procedures					Compliance with variance, specialized process, and HACCP plan			COS R WT		
27	IN	OUT	NA	NO	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		
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					Physical Facilities			COS R WT		
35	OUT				Food properly labeled; original container; required records available					1
Prevention of Food Contamination					Hot and cold water available; adequate pressure			COS R WT		
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					Plumbing installed; proper backflow devices			COS R WT		
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
Administrative Items					Sewage and waste water properly disposed			COS R WT		
55	OUT				Current permit posted					0
56	OUT				Most recent inspection posted					0
Non-Smokers Protection Act					Toilet facilities: properly constructed, supplied, cleaned			COS R WT		
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 68-14-703, 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 W.C. [Signature] Date 04/04/2024 Signature of Environmental Health Specialist [Signature] Date 04/04/2024

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

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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 Dish machine	Qa Cl	400 50	
3 comp bar, not set			

Equipment Temperature

Description	Temperature (Fahrenheit)
Reach in by grill (grill ric)	35
Reach in cooler in back (back ric)	37

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Milk, ice bath	Cold Holding	38
Scrambled eggs, steam pot	Hot Holding	190
Sausage links, steam pots	Hot Holding	167
Potatoes, steam pots	Hot Holding	159
Sausage gravy, steam pots	Hot Holding	180
Precooker sausage, counter top	Cold Holding	40
Deli ham, grill ric	Cold Holding	41
Grilled chicken, grill ric	Cold Holding	39
Milk, back ric1	Cold Holding	38
Cut melon, back ric	Cold Holding	41

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: Policy posted on staff board
- 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 employee staying on task majority of the inspection and washed hands when necessary
- 7:
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: Approved 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.
- 13: (IN) All raw animal food is separated and protected as required.
- 14: All areas set up - bar has a 3 comp but pic stated it is not in use and all bar dishes are washed in the kitchen and bar is not open beyond kitchen hours
- 15: (IN) No unsafe, returned or previously served food served.
- 16: Did not observed anything cooked from raw at time of the inspection - does make scrambled eggs from liquid egg cartons
- 17: (NO) No TCS foods reheated during inspection.
- 18: Did not observed any active cooling at time if the inspection
- 19: All tcs items intended for hot holding within proper temperature
- 20: Observed all tcs items intended for cold holding within proper temperature - did observed precooked sausage links sitting out on the counter, employee stated it was to pull from to reheat as needed. Sausage was below 41°F. Discussed not leaving any proteins out unattended
- 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.

***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:	Sysco, pfg
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Source Type:	Water	Source:	Murf city
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Source Type:		Source:	
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Source Type:		Source:	
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Source Type:		Source:	
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Additional Comments

Great job!

Email wcapps@bnahi.com