TENNESSEE DEPARTMENT OF HEALTH

L

10000

AND				FOOD SER	ICE ESTA	BL	ISH	IMI	ENT	r II	NSI	PEC	TIC	ON REPORT	SCOR	RE				
Feta	hish	imen	t Nan		Cook Out											Farmer's Market Food Unit Ø Permanent O Mobile				
Addr					5390 Highw	/ay 153					_	Тур	xe of I	Establi	shme	O Temporary O Seasonal				
	033				Hixson	, ,	Time in	11	·0(n A	M			т.		t <u>11:20:AM</u> AM/PM				
City						23 Establishment		_				_			me ou					
		n Da								_	Emba		d L			L				
			spect		ORoutine	樹 Follow-up	O Complaint				elimin	ary				nsultation/Other			75	
Risk	Cat	egon R			O1	paration practices	O3	beha		04	at c	omin	nonh			up Required O Yes 🗮 No Nu I to the Centers for Disease Control and	mber of Se Preventi	ats on	15	
						tors in foodborne i	liness outbreak	s. P	ublic	: He	aith	inte	rven	tions	are	control measures to prevent illness or i				
		(Ma	ric des	algnat	ed compliance stat											INTERVENTIONS ach liam as applicable. Deduct points for category o	or subcateg	ery.)		
IN	in co	ompili	ance			nce NA=not applicable	NO=not observe		_)S=cor	recte	d on-s	site duri	ng ins	pection R=repeat (violation of the same co				
	IN	олт	NA	NO	Com	Supervision		cos	R	WT						Compliance Status Cooking and Reheating of Time/Temper		:05	R	WT
\rightarrow	2	0	10-1		Person in charge	present, demonstrates	knowledge, and	0	0	5		IN		NA		Control For Safety (TCS) Foods		_	_	
			NA	NO	performs duties	Employee Health	-	-		-		<u>湯</u> 0	0	8		Proper cooking time and temperatures Proper reheating procedures for hot holding		응	읭	5
2	X	0				food employee awaren	ess; reporting		<u> </u>	5		IN	олт			Cooling and Holding, Date Marking, and T			_	
		0	NA			riction and exclusion od Hygionic Practic		0	0	-	18	0	0	0	84	a Public Health Control Proper cooling time and temperature	_	ा	<u></u>	
4	1	0	-	0	Proper eating, tas	ting, drinking, or tobacc	o use	0	0	5	19	义	0	0	õ	Proper hot holding temperatures		0	0	
5			NA	-		neyes, nose, and mout ing Contamination		0	0	-	20	24	8			Proper cold holding temperatures Proper date marking and disposition		응	8	5
_	×	0			Hands clean and	properly washed		0	_			×	0	0		Time as a public health control: procedures and r		-	0	
	×	0	0	0	alternate procedu			0	0	Ľ		IN	OUT	NA	NO	Consumer Advisory		_		
	IN	OUT	NA		Handwashing sink	s properly supplied and Approved Source	1 accessible	0	0	2	23	0	0	X		Consumer advisory provided for raw and underco food	oked	<u>ہ</u>	0	4
	8		0			m approved source proper temperature			0			IN	OUT		NO	Highly Susceptible Populations	_	_	_	
11	×	ŏ			Food in good cond	dition, safe, and unadult		ŏ	ŏ	5	24	0	0	X		Pasteurized foods used; prohibited foods not offe	red	<u> </u>	이	5
		0	×	<u> </u>	destruction	available: shell stock ta		0	0			IN	OUT			Chemicais				
		OUT	NA	NO	Prote Food separated a	ction from Contamir ad protected	nation	0	0	4	25	0 溪	8	X		Food additives: approved and properly used Toxic substances properly identified, stored, used		응		5
14	R	ŏ	ŏ		Food-contact surf	aces: cleaned and sanit			ŏ			IN	OUT	NA		Conformance with Approved Procedu	res		_	
15	2	٥			Proper disposition served	of unsafe food, returne	d food not re-	0	0	2	27	0	0	窝		Compliance with variance, specialized process, a HACCP plan	nd	0	0	5
				Goo	d Retail Practi	ces are preventive	measures to co	ntro	l the	intr	oduc	tion	of	atho	gens	, chemicals, and physical objects into f	oods.			
								GOO												
				00	renot in compliance	pliance Status	COS=corre	cted o		during						R-repeat (violation of the same code pr Compliance Status		ost	PI	WT
		OUT			Safe	Food and Water						0	UT			Utensils and Equipment		.00	~ 1	
21					d eggs used when ice from approved				00		4	5 (nfood-contact surfaces cleanable, properly design and used	ied,	0	0	1
30	>		Varia		btained for special	ized processing metho mperature Control	ds	ŏ	ŏ	1	4	6 (-			g facilities, installed, maintained, used, test strips		0	0	1
3.			_	er coo		t; adequate equipment	for temperature	0	0	2	4	7 0	0	lonfoo	d-con	tact surfaces clean		0	0	1
3:		-	Contr		properly cooked for	u hat habing			0	1	4		UT	lot ond	i oold	Physical Facilities water available; adequate pressure		01		-
33	_				thawing methods u				ŏ	1	4					stalled; proper backflow devices		ŏ		2
3	_	-		mome	ters provided and			0	0	1	5	_	-			waste water properly disposed			0	2
	_	OUT				didentification	en ede a se Zabla	-			5	_				s: properly constructed, supplied, cleaned	_		의	1
3		O OUT	r 000	prop		al container; required re of Food Contaminat		0	0	1	5		-	-		use properly disposed; facilities maintained lities installed, maintained, and clean			이	1
30	_	-	Insec	ts. ro	dents, and animals		wii	0	0	2	5	_	-			ntilation and lighting; designated areas used		-	ŏ	1
37	,	-		-	-	ing food preparation, st	orage & display	0	0	1		0	UT			Administrative Items				
38	3	-			leanliness			0	0	1	5		0	Currrent	perm	nit posted		0	0	0
35	_				ths; properly used uits and vegetable				8	1	5	6 (0	Aost re	cent	inspection posted Compliance Status		O ÆS		-
		OUT			Prope	r Use of Utensils										Non-Smokers Protection Act			_	
4	_				nsils; properly store	ed ns; properly stored, drie	d handlad		8		5					with TN Non-Smoker Protection Act ducts offered for sale		8	읽	0
- 43	3	0	Singl	e-use	/single-service art	cles; properly stored, une cles; properly stored, u		0	0	1	5	9				oducts are sold, NSPA survey completed		ŏ	ŏ	Ť
- 44	1	0	GIÓW	e5 U5/	ed properly			0	0	1										

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

	10/20/2023	Area	10/20/2023
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date

	**** Additional food safety infor	rmation can be found on our website,	http://tn.gov/health/article/eh-food	Iservice
PLI DOPT (Pure & 45)	Free food safety traini	ing classes are available each mo	onth at the county health department	ent.

Please call () 4232098110 to sign-up for a class.	PH-2267 (Rev. 6-15)	Free food safety training clas	ses are available each mor	th at the county health department.	RDA 629
	-15)	Please call () 4232098110	to sign-up for a class.	104 625

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

F

-

. .

Establishment Name: Cook Out Establishment Number #: 605245209

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.	<u> </u>

Warewashing Info Maohine Name Sanitizer Type PPM Temperature (Fahrenheit)

Equipment l'emperature	
Description	Temperature (Fahrenheit)

Description	State of Food	Temperature (Fahrenheit

Observed Violations	
Total # 1 Repeated # 0	
Repeated # 0	
49:	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Cook Out

Establishment Number : 605245209

Comments/Other Observations		
:		
:		
:		
:		
• •		

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: Cook Out

Establishment Number : 605245209

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Cook Out Establishment Number # 605245209

SourcesSource Type:Source:Source Type:Source:Source Type:Source:Source Type:Source:Source Type:Source:

Additional Comments