TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

THE R.	C.C.		A.													O Fermer's Market Food Unit	(>	
Est	bist	nem	it Nar	ne		day Restaurar	nt #5185					Ту;	xe of E	Establi	ishme	Remanent O Mobile	7	5	
Add	ress					eesboro Pk										O Temporary O Seasonal			
City					Nashville		Time in	02	2:1	<u>5 F</u>	<u>PM</u>	_ A	M / PI	A Ti	me o	ut 02:50: PM AM / PM			
Insp	ectic	n Da	ate		04/19/20	24 Establishment	£ 60530677	'1			Emba	argoe	d 0						
Pur	ose	of In	spect		ORoutine	閿 Follow-up	O Complaint			O Pr			_		Cor	nsultation/Other			
Risi	Cat	egor	v		01	8022	03			04				Fo	-wolle	up Required O Yes 🕄 No Number of S	Seats	18	8
Г			isk I		ors are food pr		s and employee							repo	ortec	to the Centers for Disease Control and Prever		_	
				as c	ontributing fac											control measures to prevent illness or injury.			
		(11	uric de	algnat	ted compliance sta											INTERVENTIONS ach liam as applicable. Deduct points for category or subcat	egory.)	
IN	⊧in c	ompii	ance			ance NA=not applicable	e NO=not observ		1.0	_	S=00	rrecte	d on-si	ite duri	ing ins	spection R=repeat (violation of the same code provis			14/7
h	IN	OUT	NA	NO	Con	npliance Status Supervision		1005	R	WI						Compliance Status Cooking and Reheating of Time/Temperature	1000	ĸ	WT
1	展	0				present, demonstrates	knowledge, and	0	0	5		IN	OUT			Control For Safety (TCS) Foods			
H		-	NA	NO	performs duties	Employee Health		-		-		高高	00	00		Proper cooking time and temperatures Proper reheating procedures for hot holding	8	0	5
2						food employee aware	ness; reporting	_	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time as			
3	8	0		NO		triction and exclusion ood Hygionic Practi-		0	0							a Public Health Control			
4	IN XX	001	NA			sting, drinking, or tobac		0	0			民	0	0	-	Proper cooling time and temperature Proper hot holding temperatures	6	0	
5	2	0		0	No discharge from	m eyes, nose, and mou	th	0	0	5		25	0	0	~	Proper cold holding temperatures	0	0	5
6	IN X	001	NA		Hands clean and	ting Contamination properly washed	by Hands	0	0			X		0		Proper date marking and disposition	_	0	
7	2	0	0	0	No bare hand co	ntact with ready-to-eat f	oods or approved	0	0	5	"	8	O	0	NO	Time as a public health control: procedures and records	0	0	
8	23	0			alternate procedu Handwashing sin	ites tollowed its properly supplied an	d accessible	0	0	2	23	IN X	001	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	0	0	
	IN 宸	OUT	NA	NO	Food obtained for	Approved Source					23	IN IN	OUT	NA	NO	food		2	•
			0	20		proper temperature		6	0			_	-		NO	Highly Susceptible Populations	-		
11	×	0			Food in good con	dition, safe, and unadu		0	0	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	•
12	0	0	×	0	destruction	available: shell stock t	ags, parasite	0	0			IN		NA		Chemicals			
13			NA	NO	Food separated a	ection from Contami	ination		0	4		0 民	0	X	J	Food additives: approved and properly used	0	8	5
14	욼	ŏ				faces: cleaned and san	itized		ŏ		20	IN	_	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	۲		
15	_	_		·		n of unsafe food, return	ed food not re-	-	0		27	0	0	×		Compliance with variance, specialized process, and	0	0	5
	~				served											HACCP plan			
L				Goo	d Retail Pract	ices are preventive	measures to c	ontro	d the	intr	oduc	tion	of p	atho	gens	s, chemicals, and physical objects into foods.			
										Π/				3					
\vdash				00	T=not in compliance Com	pliance Status	COS=com		R R		inspe	ction				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
	_	OUT				Food and Water						0	UT			Utensils and Equipment			
	8				d eggs used whe lice from approve			8	00	1 2	4	5				property designed, and used	0	0	1
3	0	0	Varia		obtained for specia	alized processing metho	ods	Ŏ		Ĩ	4	6				g facilities, installed, maintained, used, test strips	0	0	1
	_	OUT		er co		emperature Control d; adequate equipment	for temperature	1			4	_	-			ntact surfaces clean	0		1
3	1	0	contr		ang meanas ese	a, and dance endangements	for compensione	0	0	2			UT			Physical Facilities	Ť		
_	2				properly cooked f			8	0		4	_	-			f water available; adequate pressure		8	2
	3 4		<u> </u>		thawing methods eters provided and			Ь	00	1	4	_	_			stalled; proper backflow devices			2
E		OUT				d identification					5		-			es: properly constructed, supplied, cleaned			1
3	5	0	Food	i prop	erly labeled; origin	al container; required r	ecords available	0	0	1	5	2	0 G	arbag	e/ref	use properly disposed; facilities maintained	0	0	1
		OUT			Prevention	of Food Contaminat	tion		-		5		R P	hysica	al fac	ilties installed, maintained, and clean	<u> </u>	0	1
3	6	0	Insec	cts, ro	dents, and animal	is not present		0	0	2	5	4	0 A	dequa	vte ve	entilation and lighting; designated areas used	0	0	1
3	7	0	Cont	amina	ation prevented du	ring food preparation, s	storage & display	0	0	1		0	UT			Administrative Items			
3	8	0	Pers	onal o	leanliness			0	0	1	5	5	0	ument	t pern	nit posted	0	0	0
	9 0			_	ths; properly used ruits and vegetable			0	0		5	6	0 1	lost re	cent	Compliance Status		0	WT
F.	-	OUT	vvas	ning t		es or Use of Utensils		10	0	-	H			_	_	Non-Smokers Protection Act	TES	NO	WI
E			In-us		nsils; properly sto	red			0		5	7				with TN Non-Smoker Protection Act	X	2	
	_		1.00	516 é	munmont and line	the set of		0	0	1	5	¢				ducts offered for sale roducts are sold, NSPA survey completed	10	0	0
	1 2 3	0				ins; properly stored, dri ticles; properly stored, it					5	9	T I	tobac	CO DF	oducts are sold, inservey completed	10	01	
	2	00	Singl	le-use		ns; properly stored, dri ticles; properly stored, i		0	8	1	5	9	If	tobac	co pr	oducts are sold, IVSPA survey completed	0	0	
Faib	2 3 4	0	Singl Glov	le-use es us y viola	s/single-service an ed properly ations of risk factor	ticles; properly stored, i	used	O O	O O	1 1 r food	servic	e est.	blish	nent p	ermit.	Repeated violation of an identical risk factor may result in revo	cation	of you	
Failt serv man	2 3 4 re to ice et ner a	O O O com tablin	Singl Glov ect an shmen	es us y viola t perm	s/single-service an ed properly ations of risk factor nit. Items identified recent inspection re	ticles; properly stored, i items within ten (10) days as constituting imminent port in a conspicuous ma	s may result in susper health hazards shall b nner. You have the rig	O O Nation o e como	0 0 of you ected in reques	1 1 r food	servic	e esta	ablishe	nent p	ermit. I ceas		cation it in a	of you	icuour
Failt serv man	2 3 4 re to ice et ner a	O O O com tablin	Singl Glov ect an shmen	es us y viola t perm	s/single-service an ed properly ations of risk factor nit. Items identified recent inspection re	ticles; properly stored, i items within ten (10) days as constituting imminent	s may result in susper health hazards shall b nner. You have the rig	O O Nation o e como	0 0 of you ected in reques	1 1 r food	servic	e esta	ablishe	nent p	ermit. I ceas	Repeated violation of an identical risk factor may result in revo e. You are required to post the food service establishment perm	cation it in a	of you	icuour
Failt serv man	2 3 4 re to ice et ner a	O O O com tablin	Singl Glov ect an shmen	es us y viola t perm	s/single-service an ed properly ations of risk factor nit. Items identified recent inspection re	ticles; properly stored, i items within ten (10) days as constituting imminent port in a conspicuous ma	s may result in susper health hazards shall b nner. You have the rig	o o silon c e com pht to r 16, 4-5	o of you ected in request -329.	1 1 immed it a hei	servic	e esta	ablishe eration ling thi	nent p	ermit. I ceas	Repeated violation of an identical risk factor may result in revo e. You are required to post the food service establishment perm filing a written request with the Commissioner within ten (10) day	cation it in a	of you conspi e date	of this
Failt serv man repo	2 3 4 re to ice en ner au rt. T.	O O Com tablic c.A.	Singl Glow ect any shmen st the section	le-use es us y viola t perm most ns 68-	s/single-service an ed properly ations of risk factor nit. Items identified recent inspection re	ticles; properly stored, i items within ten (10) days as constituting imminent port in a conspicuous ma	used s may result in susper health hazards shall b rner. You have the rij 711, 68-14-715, 68-14-7	o o silon c e com pht to r 16, 4-5	o o o o o o o o o o o o o o o o o o o	1 1 immed it a hei	servic iately aring a	e est or op ogard	abilistre er adior ling thi	Jar	2	Repeated violation of an identical risk factor may result in revo e. You are required to post the food service establishment perm filing a written request with the Commissioner within ten (10) day	cation it in a s of th	of you conspi e date	of this

PH-2267 (Rev. 6-15)	Free food safety training clas	RDA 629		
(192201 (1097. 0-10)	Please call () 6153405620	to sign-up for a class.	nur des

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Ruby Tuesday Restaurant #5185 Establishment Number # 605306771

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					

Equipment Temperature	
Decoription	Temperature (Fahrenheit)

ecoription	State of Food	Temperature (Fahrenheit

Observed Violations	
Total # 2	
Repeated # ()	
47:	
53:	

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Establishment Name: Ruby Tuesday Restaurant #5185 Establishment Number : 605306771

Comments/Other Observations	
2:	
3.	
0. 7.	
8	
g.	
10:	
11:	
12:	
13:	
14:	
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17:	
16:	
18: Ca cooked ribs at 43F in walk in cooler. Manager stated they cool ribs in walk in freezer	uncovered in a single layer
on a sheet pan. Once they are cooled down they wrap them and place in walk in cooler	
19:	
20: Ca diced eggs at 42F on salad bar	
20: Ca chicken wings@ 29F in prep cooler 20: Ca Pasta salad at 39F and ham at 39F on salad bar	
20. Ca Fasia salau al 39F anu hann al 39F on salau bai 21·	
21. 22 [.]	
21: 22: 23: 24: 25: 26: 27:	
24.	
25:	
26:	
27:	
57: 58:	
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: Ruby Tuesday Restaurant #5185 Establishment Number : 605306771

Comments/Other Observations (cont'd)

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

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Sources		
Source Type:	Source:	

Additional Comments