



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

57

Establishment Name: Soul Murfreesboro
Address: 2804 S. Rutherford Blvd.
City: Murfreesboro
Inspection Date: 04/26/2024
Time in: 10:30 AM
Time out: 11:20 AM
Risk Category: 03
Number of Seats: 175

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.)

Table with 2 main columns: Compliance Status and Compliance Status. Rows include Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, and Chemicals.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 2 main columns: Compliance Status and Compliance Status. Rows include Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act, and Compliance Status.

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.

Signature of Person In Charge: [Signature] Date: 04/26/2024
Signature of Environmental Health Specialist: [Signature] Date: 04/26/2024

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: Soul Murfreesboro
 Establishment Number #: 605322670

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)
Dish machine 3 comp not set up	Cl Quat dispenser	400	

Equipment Temperature

Description	Temperature (Fahrenheit)
Pc1	38
Pc2	39
Glass cooler	40
Ric	39

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Reheating rice on steamer	Reheating	45
Sliced tomatoes in pc1	Cold Holding	40
Shrimp in pc2	Cold Holding	39
Catfish in glass cooler	Cold Holding	40
Cooked meatloaf in ric	Cold Holding	40
Wings in wic	Cold Holding	39
Chicken in wic	Cold Holding	39

Observed Violations

Total # 14

Repeated # 0

- 1: No manager on duty.
- 2: No manager present to discuss employee health.
- 6: Observed employee enter kitchen through back door than began handling clean pots and pans.
- 8: No paper towels at handsink in kitchen.
- 13: Loaf of bread stored directly on top of open pan od steaks.
- 17: Employees are bring food from ric and placing on steam table for reheating. Steam tables water is 90 degrees. Recommended them to use other means to reheat cooked foods.
- 21: Cooked mac n cheese noodles in ric with no date mark. Employees are unsure when it was cooked. Embargoed 5 lbs.
- 26: Several unlabeled spray bottles with various chemicals, not labeled.
- 34: Nobody is able to locate any food thermometers.
- 35: Various containers of spices, seasoning etc, not labeled.
- 41: Scoop handles touching products in seasoning containers.
- 44: Observed employee with gloves on, open a cardboard box and resumed to prepping food without changing gloves.
- 45: Cutting board on pc has dark knife grooves.
- 50: Evidence of food being dumped in hand sink.



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Comments/Other Observations

- 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.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: See Source
- 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: No cooking observed during inspection

- 18: Observed no tcs foods in cooling process during inspection

- 19: All tcs foods held during inspection were 135 degrees pr higher

- 20: All tcs foods held during inspection were 41 degrees or less.

- 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.
- 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

Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

Discussed implementing a Food Safety Plan in order to obtain active managerial control over repeated Priority items. Advised operator I was available to assist with developing the FSP