



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
100

Establishment Name: Tony's Grateful Dog Mobile Cart
Address: 3712 Precious Ave
City: Murfreesboro
Inspection Date: 04/26/2024
Time in: 01:22 PM
Time out: 01:48 PM
Risk Category: 01
Purpose of Inspection: Routine

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: 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, Chemicals, Conformance with Approved Procedures.

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

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: Tony's Grateful Dog Mobile Cart  
 Establishment Number #: 605325057

**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 sink not set up Spray bottle	Cl2 available Cl2	100	

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
Steam well	167
Wic Commissary	40

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
No tcs food at inspection		



**Establishment Information**

Establishment Name: Tony's Grateful Dog Mobile Cart

Establishment Number : 605325057

**Comments/Other Observations**

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Policy available.
- 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: Permit inspection at commissary.
- 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 food source
- 10: Food will be bought on the day of service / operation. (NO): No food received during inspection.
- 11: No food on cart. Permit inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13: Discussed food storage.
- 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 raw animal food on cart. Inspected at commissary.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Hot dogs will be thrown away at the end of the night, and diced tomatoes will be bought from the store same day of service / operation.
- 19: Discussed (NO) TCS food is not being held hot during inspection.
- 20: Discussed cold holding of tcs food on cart. No tcs food on cart. Inspected at commissary.
- 21: All tcd food is going to be thrown away at the end of the night. (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 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.

***Establishment Information***

Establishment Name: Tony's Grateful Dog Mobile Cart

Establishment Number : 605325057

***Comments/Other Observations (cont'd)***

***Additional Comments (cont'd)***

***See last page for additional comments.***



**Establishment Information**

Establishment Name: Tony's Grateful Dog Mobile Cart

Establishment Number #: 605325057

**Sources**

Source Type:	Food	Source:	Gfs, cosco
Source Type:	Water	Source:	Gallons of purified water from gfs
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

**Additional Comments**

Ok to operate. Inspected at commissary. Discussed proper handwashing, ware washing, food source, food storage, holding and cook temps, cooling when applicable, employee hygiene, employee health, demonstration of knowledge, and storage and use of toxic items. Food establishment regulations can be found out <https://www.tn.gov/content/dam/tn/health/program-areas/eh/TDH-Food-Rules.pdf>. Please be sure you and all food handling employees are familiar with these regulations. Guidance/educational documents can be found at <https://www.tn.gov/health/health-program-areas/eh-program/eh-foodlaw.html>. These are an excellent resource to help reduce the risk of a foodborne illness. If you have any questions please do not hesitate to contact me.