

**TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA**



Establishment Information

Establishment Name: Aubrey's 6
Establishment Number #: 605257779

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 washer	Heat		163
Sani bucket	Qa	200	

Equipment Temperature

Description	Temperature (Fahrenheit)
Walk in cooler	40
Reach in cooler	40

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Catfish RIn	Cold Holding	39
Wh gravy	Hot Holding	160
Chili	Hot Holding	153
Pimiento cheese	Cold Holding	39
Raw chicken	Cold Holding	39
Raw salmon	Cold Holding	38
Cod	Cooking	167
Marinara	Cold Holding	38
Fried chicken	Cooking	204
Grilled chicken	Cooking	177
Burger	Cooking	163
Baked potato	Hot Holding	200
Sliced tomatoes	Cold Holding	40
Chopped tomatoes	Cold Holding	39
R in chopped zucchini	Cold Holding	38

Observed Violations

Total # 1

Repeated # 0

47: Ice machine has build up above door and inside machine

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Employee Health Policy is posted. PIC and employees are aware of reportable symptoms and illnesses.
- 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: Proper handwashing frequency and methods were observed.
- 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: Food is obtained from an approved 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.
- 13: (IN) All raw animal food is separated and protected as required.
- 14: Trained staff on maintaining sanitizer bucket levels.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: Multiple adequate cooking temps taken.
- 17: Discussed proper reheating
- 18: Multiple adequate cooling temps
- 19: Multiple adequate hot holding temps observed
- 20: Multiple adequate cold holding temps observed
- 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: On menu with reminder mark
- 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:	US Foods
Source Type:	Water	Source:	Public
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments