### **TENNESSEE DEPARTMENT OF HEALTH** FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

					FOOD SERVICE ESTABLISHMENT INSPECTION REPORT									SCORE			_			
Two J's Grille Bar													O Farmer's Market Food Unit	10	1	ſ	١			
Establishment Name									Тур	e of E	Establi	shme	ent KPermanent O Mobile		]		J			
Addre	65				3242 Memo						_					O Temporary O Seasonal				
City					Murfreesbor										ne ou	ut 02:13;PM AM/PM				
Inspe	ction	n Da	rte	(	)2/02/202	24 Establishment	<u>60526103</u>	1		-	Emba	argoe	d 0	)						
Purpo	seo	of In	spection	m	Routine	O Follow-up	O Complaint			O Pr	əlimir	hary		0	Cor	nsuitation/Other				
Risk (	isk Category 😰 O 2 O 3 O 4 Follow-up Required O Yes 🕅 No Number of Seats																			
	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.																			
					ed compliance state											INTERVENTIONS ach itom as applicable. Deduct points for	entenner or autorate			
IN=i		mpīli			OUT=not in complian	nce NA=not applicable										spection R=repeat (violation of th				
1.		our			Com	pliance Status		COS	R	WT	F	_				Compliance Status Cooking and Reheating of Time/		cos	R	WT
	-	0	NA	NO	Person in charge p	Supervision resent, demonstrates	knowledge, and	0	0			IN	OUT	NA	NO	Control For Safety (TCS)				
	_		NA		performs duties	Employee Health	• ·	0		5	16 17	0	0	8		Proper cooking time and temperatures Proper reheating procedures for hot hok	ding	8	응	5
21	K)	0				food employee aware	ness; reporting	_	0	5	Ť	IN	оит		NO	Cooling and Holding, Date Markin	g, and Time as		-	
	~	0	NA		-	iction and exclusion od Hygienic Practi		0	0	-	18	0	0	0		a Public Health Centr Proper cooling time and temperature	ol	0		_
4 (	5	0		X	Proper eating, tast	ing, drinking, or tobac	co use		0	5	19	0	0	0		Proper hot holding temperatures		0	0	
	NC	OUT	NA	NO	Preventi	eyes, nose, and mou ing Contamination	by Hands	0				0		8	23	Proper cold holding temperatures Proper date marking and disposition		8	8	5
_	_	0 0	_		Hands clean and p No bare hand cont	roperly washed act with ready-to-eat 1	oods or approved	0	0	5	22	0	0	×	0	Time as a public health control: procedu	res and records	0	0	
8 8					alternate procedure Handwashing sinks	es followed s properly supplied an	d accessible	-	0	2	23	_	OUT	NA	NO	Consumer Advisory Consumer advisory provided for raw and				
1	NC	OUT	NA		Food obtained from	Approved Source				_	23	N IN	O	-	NO	food Highly Susceptible Popula	ations	0	이	4
10 (	5	0	0	$\gtrsim$	Food received at p	roper temperature	Itoratod	0 0	0	5	24	_	0	88	_	Pasteurized foods used; prohibited food		0	0	5
11 y 12 (	_	Kequired records available: shell stock tags, parasite			6	6	Ĩ		-	OUT	NA	_	Chemicals			_				
-	NC	DUT	NA			tion from Contam	ination				25	0	0	X		Food additives: approved and properly u		0	<u> </u>	5
13 ( 14 )		응	-	Food separated and protected     Food-contact surfaces: cleaned and sanitized			8	8	4	26	<u>実</u> IN	OUT	NA	NO	Toxic substances properly identified, sto Conformance with Approved I		0	0	-	
		0			Proper disposition served	of unsafe food, return	ed food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized p HACCP plan	rocess, and	0	0	5
	-	_	_	200	d Retail Prestic	es are proventive	menutes to co		l the	Inte	-	tion	of a	atho		, chemicals, and physical object	a lato fooda		-	_
			_			are preventive	The address to co						nces		yene	, chemicals, and physical object	s mito roous.			
				001	not in compliance	liance Status	COS=corre	icted o		during						R-repeat (violation of the san Compliance Status		coel		LAUT.
		DUT			Safe I	Food and Water			<u> </u>			0	UT			Utensils and Equipment		cos	~ 1	wi
28					d eggs used where ice from approved			0	8	2	45 O Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used					rly designed,	0	0	1	
30	_	0	Variar	ice o		ized processing methomore mperature Control	ods	0	Ō	1	4	6 (	o v	Varewa	ashin	g facilities, installed, maintained, used, to	est strips	0	0	1
31	Ŧ					adequate equipment	for temperature	0	0	2	4	_	-	lonfoo	d-cor	ntact surfaces clean		0	0	1
32	_			food	properly cocked for				0	1		8 (				Physical Facilities i water available; adequate pressure		0	0	2
33 34	_		<u> </u>		thawing methods un ters provided and a			0	0	1		_	_			stalled; proper backflow devices I waste water properly disposed			8	2
	_	DUT			Food	Identification				-	5	1	o T	oilet fa	cilitie	es: properly constructed, supplied, cleane		0	0	1
35			Food	prop		I container; required r		0	0	1			-	-		use properly disposed; facilities maintaine	ed		의	1
36			OUT Prevention of Feed Contamination O Insects, rodents, and animals not present			0	0	2		-	_			ilities installed, maintained, and clean intilation and lighting; designated areas u	sed		8	1		
37				0	0	1	F	-	UT			Administrative items			-	-				
38	_	_	Contamination prevented during food preparation, storage & display Personal cleanliness			0	0	1	5		_	Jurrent	perm	nit posted		0	0	_		
39	+	Ó	Wiping cloths; properly used and stored			0	8	1						Compliance Status		O YES	0	0		
40 O Washing fruits and vegetables OUT Proper Use of Utensils						<u> </u>							Non-Smokers Protection	Act	_					
O In-use utensils; properly stored     O Utensils, equipment and linens; properly stored, dried, handled			0	0		5	7 8	T	obacc	o pro	with TN Non-Smoker Protection Act ducts offered for sale		8	0	0					
43 44																				
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, 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 most for the date of this sector.																				
0Ų	5	n	ί.	4	mm	14-708, 68-14-709, 68-14-	/11, 08-14-/15, 68-14-7	10, 4-5	-320.				4	R	4			0.15	0.15	
	02/02/2024 02/02/2024								024											

Signature	of	Person	In	Charge	

Date Signature of Environmental Health Specialist

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D	8	te	

\*\*\*\* Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice \*\*\*\*

PH-2267 (Rev. 6-15)	Free food safety training class		th at the county health department.	RDA 629
(Nev. 0-15)	Please call (	) 6158987889	to sign-up for a class.	101 025

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



#### Establishment Information

Establishment Name: Two J's Grille Bar Establishment Number #: [605261031

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 (Fahrenhelt)							
Dish machine	CI		50							

Equipment l'emperature							
Description	Temperature (Fahrenheit)						

Food Temperature Decorption	State of Food	Temperature ( Fahrenheit
Bushwhacker mix	Cold Holding	34



#### Establishment Information

Establishment Name: Two J's Grille Bar

Establishment Number : 605261031

### Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food
operation. (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
2: Pic aware
3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
4: (N.O.) No food workers present.
5: (N.O.) No food workers present at the time of inspection.
6: No food workers present at bar during inspection
7: (NO) No food workers present during the inspection.
8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
9: See food 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: No raw animal meat or poultry stored at bar
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 cooling observed during inspection
17: (NO) No TCS foods reheated during inspection.
18: No cooling observed during inspection
19: (NO) TCS food is not being held hot during inspection.
20: See food temps
21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
22: (NA) No food held under time as a public health control.
23: Menu compliant
24: (NA) A highly susceptible population is not served.
25: (NA) Establishment does not use any additives or sulfites on the premises.
<ol><li>(IN) All poisonous or toxic items are properly identified, stored, and used.</li></ol>
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.

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food

\*\*\*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: Two J's Grille Bar

Establishment Number : 605261031

Comments/Other Observations (cont'd)

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

# Establishment Information Establishment Name: Two J's Grille Bar

Establishment Number # 605261031

Sources									
Source Type:	Food	Source:	Pfg, Gfs						
Source Type:	Water	Source:	City						
Source Type:		Source:							
Source Type:		Source:							
Source Type:		Source:							

## Additional Comments