

Risk Category

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit **Bubbakoos Burritos** Permanent O Mobile Establishment Name Type of Establishment 161 N Mt. Juliet Rd O Temporary O Seasonal Address **Mount Juliet** Time in 12:53 PM AM / PM Time out 01:50; PM AM / PM City 08/09/2023 Establishment # 605304342 Embargoed 0 Inspection Date O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

О3

Number of Seats 32

Follow-up Required

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

| 12 | ¥=in ¢                       | ompli | ance |    | OUT=not in compliance NA=not applicable NO=not observe                                    | ed  |   | Ö  |
|----|------------------------------|-------|------|----|---|-----|---|----|
|    |                              |       |      |    | Compliance Status   | cos | R | WT |
|    | IN OUT NA NO Supervision     |       |      |    |   |     |   |    |
| 1  | ×                            | 0     |      |    | Person in charge present, demonstrates knowledge, and<br>performs duties                  | 0   | 0 | 5  |
|    | IN OUT NA NO Employee Health |       |      |    |   |     |   |    |
| 2  | ЭX                           | 0     |      |    | Management and food employee awareness; reporting   | 0   | 0 |    |
| 3  | 寒                            | 0     |      |    | Proper use of restriction and exclusion   | 0   | 0 | 5  |
|    | IN                           | OUT   | NA   | NO | Good Hygienic Practices   |     |   |    |
| 4  | 30                           | 0     |      | 0  | Proper eating, tasting, drinking, or tobacco use  | 0   | 0 | -  |
| 5  | 黨                            | 0     |      | 0  | No discharge from eyes, nose, and mouth   | 0   | 0 | 0  |
|    | IN                           | OUT   | NA   | NO | Preventing Contamination by Hands   |     |   |    |
| 6  | 100                          | 0     |      | 0  | Hands clean and properly washed   | 0   | 0 |    |
| 7  | 鼷                            | 0     | 0    | 0  | No bare hand contact with ready-to-eat foods or approved<br>alternate procedures followed | 0   | 0 | 5  |
| 8  | 100                          | 0     |      |    | Handwashing sinks properly supplied and accessible  | 0   | 0 | 2  |
|    | IN                           | OUT   | NA   | NO | Approved Source   |     |   |    |
| 9  | 黨                            | 0     |      |    | Food obtained from approved source  | 0   | 0 |    |
| 10 | 0                            | 0     | 0    | ×  | Food received at proper temperature   | 0   | 0 |    |
| 11 | ×                            | 0     |      |    | Food in good condition, safe, and unadulterated   | 0   | 0 | 5  |
| 12 | 0                            | 0     | ×    | 0  | Required records available: shell stock tags, parasite<br>destruction                     | 0   | 0 |    |
|    | IN                           | OUT   | NA   | NO | Protection from Contamination   |     |   |    |
| 13 | 黛                            | 0     | 0    |    | Food separated and protected  | 0   | 0 | 4  |
| 14 | ×                            | 0     | 0    |    | Food-contact surfaces: cleaned and sanitized  | 0   | 0 | 5  |
| 15 | ×                            | 0     |      |    | Proper disposition of unsafe food, returned food not re-                                  | 0   | 0 | 2  |

|    | Compliance Status |     |    |     |   |   | R | WT |
|----|-------------------|-----|----|-----|---|---|---|----|
|    | IN                | OUT | NA | NO  | Cooking and Reheating of Time/Temperature<br>Control For Safety (TCS) Foods |   |   |    |
| 16 | X                 | 0   | 0  | 0   | Proper cooking time and temperatures  | 0 | 0 | 5  |
| 17 | 0                 | 0   | 0  | 300 | Proper reheating procedures for hot holding                                 | 0 | 0 | ٠  |
|    | IN                | оит | NA | NO  | Cooling and Holding, Date Marking, and Time as<br>a Public Health Control   |   |   |    |
| 18 | 0                 | 0   | 0  | ×   | Proper cooling time and temperature   | 0 | 0 |    |
| 19 | ×                 | 0   | 0  | 0   | Proper hot holding temperatures   | 0 | 0 |    |
| 20 | 243               | 0   | 0  |     | Proper cold holding temperatures  | 0 | 0 | 5  |
| 21 | *                 | 0   | 0  | 0   | Proper date marking and disposition   | 0 | 0 |    |
| 22 | 0                 | 0   | ×  | 0   | Time as a public health control: procedures and records                     | 0 | 0 |    |
|    | IN                | OUT | NA | NO  | Consumer Advisory   |   |   |    |
| 23 | 0                 | 0   | ×  |     | Consumer advisory provided for raw and undercooked<br>food                  | 0 | 0 | 4  |
|    | IN                | OUT | NA | NO  | Highly Susceptible Populations  |   |   |    |
| 24 | 0                 | 0   | M  |     | Pasteurized foods used; prohibited foods not offered                        | 0 | 0 | 5  |
|    | IN                | оит | NA | NO  | Chemicals   |   |   |    |
| 25 | 0                 | 0   | X  |     | Food additives: approved and properly used                                  | 0 | 0 | 5  |
| 26 | 80                | 0   |    |     | Toxic substances properly identified, stored, used                          | 0 | 0 | 9  |
|    | IN                | OUT | NA | NO  | Conformance with Approved Procedures  |   |   |    |
| 27 | 0                 | 0   | ×  |     | Compliance with variance, specialized process, and<br>HACCP plan            | 0 | 0 | 5  |

O Yes 疑 No

### s, chemicals, and physical objects into foods.

|    |     |   | GOO |   |    |       |
|----|-----|---|-----|---|----|-------|
|    |     | OUT=not in compliance COS=con   |     |   |    |       |
|    |     | Compliance Status   | cos | R | WT | J ∟   |
|    | OUT |   |     |   |    |       |
| 28 |     | Pasteurized eggs used where required                                    | 0   | 0 | 1  | 1 4   |
| 29 |     | Water and ice from approved source                                      | 0   | 0 | 2  |       |
| 30 | 0   | Variance obtained for specialized processing methods                    | 0   | 0 | 1  | I I ₄ |
|    | OUT | Food Temperature Control  |     |   |    | 11    |
| 31 | 0   | Proper cooling methods used; adequate equipment for temperature control | 0   | 0 | 2  | 4     |
| 32 | 0   | Plant food properly cooked for hot holding                              | 0   | 0 | 1  | 1 🗖   |
| 33 | ō   | Approved thawing methods used   | Ō   | Ō | 1  | 1 4   |
| 34 | 0   | Thermometers provided and accurate                                      | 0   | 0 | 1  | 1 5   |
|    | OUT |   |     | _ |    | 5     |
| 35 | ×   | Food properly labeled; original container; required records available   | 0   | 0 | 1  | 5     |
|    | OUT | Prevention of Food Contamination  |     |   |    | 5     |
| 36 | 0   | Insects, rodents, and animals not present                               | 0   | 0 | 2  | 5     |
| 37 | 0   | Contamination prevented during food preparation, storage & display      | 0   | 0 | 1  |       |
| 38 | 0   | Personal cleanliness  | 0   | 0 | 1  | 5     |
| 39 | 0   | Wiping cloths; properly used and stored                                 | 0   | 0 | 1  | 5     |
| 40 | 0   | Washing fruits and vegetables   | 0   | 0 | 1  | ΙГ    |
|    | OUT | Proper Use of Utensils  |     |   |    |       |
| 41 | 120 | In-use utensils; properly stored  | 0   | 0 | 1  | 1 5   |
| 42 | 0   | Utensils, equipment and linens; properly stored, dried, handled         | 0   | 0 | 1  | 5     |
| 43 | 0   | Single-use/single-service articles; properly stored, used               | 0   | 0 | 1  | 1 5   |
| 44 |     | Gloves used properly  | 0   | 0 | 1  | _     |

| pecti |     | R-repeat (violation of the same code provision<br>Compliance Status                       | cos  | R  | W   |
|-------|-----|---|------|----|-----|
|       | OUT | Utensils and Equipment  |      |    |     |
| 45    | ×   | Food and norifood-contact surfaces cleanable, properly designed,<br>constructed, and used | 0    | 0  | 1   |
| 46    | 0   | Warewashing facilities, installed, maintained, used, test strips                          | 0    | 0  | 1   |
| 47    | 0   | Nonfood-contact surfaces clean  | 0    | 0  | 1   |
|       | OUT | Physical Facilities   |      |    |     |
| 48    | 0   | Hot and cold water available; adequate pressure   | 0    | 0  | - 2 |
| 49    | 0   | Plumbing installed; proper backflow devices   | 0    | 0  | - 2 |
| 50    | 0   | Sewage and waste water properly disposed  | 0    | 0  | - 2 |
| 51    | 0   | Toilet facilities: properly constructed, supplied, cleaned                                | 0    | 0  | •   |
| 52    | 0   | Garbage/refuse properly disposed; facilities maintained                                   | 0    | 0  | 1   |
| 53    | 0   | Physical facilities installed, maintained, and clean                                      | 0    | 0  |     |
| 54    | 0   | Adequate ventilation and lighting; designated areas used                                  | 0    | 0  | •   |
|       | OUT | Administrative Items  | Т    |    | Ī   |
| 55    | 0   | Current permit posted   | ि    | 0  | _   |
| 56    | 0   | Most recent inspection posted   | 0    | 0  |     |
|       |     | Compliance Status   | YES  | NO | W   |
|       |     | Non-Smokers Protection Act  |      |    |     |
| 57    |     | Compliance with TN Non-Smoker Protection Act  | - XK | 0  |     |
| 58    |     | Tobacco products offered for sale   | 0    | 0  | (   |
| 59    |     | If tobacco products are sold, NSPA survey completed                                       | 0    | 0  |     |

cuous manner. You have the right to request a hi n (10) days of the date of the

08/09/2023

ironmental Health Specialist

08/09/2023 Date

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

Date

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629 ) 6154445325 Please call ( to sign-up for a class.

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



### Establishment Information

Establishment Name: Bubbakoos Burritos
Establishment Number #: |605304342

| 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<br>wenty-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.   | Т      |
| No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.   |        |
| Sarage type doors in non-enclosed areas are not completely open.  | $\top$ |
| Fents 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      | QA             | 200 |                           |  |  |  |  |

| Equipment Temperature        |    |  |  |  |  |
|------------------------------|----|--|--|--|--|
| Description Temperature ( Fa |    |  |  |  |  |
| Atosa prep cooler            | 35 |  |  |  |  |
| Beverage air ric             | 37 |  |  |  |  |
| Atosa undermount ric         | 35 |  |  |  |  |
| Everest ric                  | 0  |  |  |  |  |

| Food Temperature |               |                           |
|------------------|---------------|---------------------------|
| Description      | State of Food | Temperature ( Fahrenheit) |
| Chicken tenders  | Hot Holding   | 157                       |
| Grilled chicken  | Cooking       | 167                       |
| Brown rice       | Hot Holding   | 156                       |
| Pico             | Cold Holding  | 41                        |
| Corn salsa       | Cold Holding  | 41                        |
| Salas            | Cold Holding  | 40                        |
| Chicken raw      | Cold Holding  | 38                        |
| Chicken wings    | Cold Holding  | 40                        |
| Cooked shrimp    | Cold Holding  | 43                        |
| White rice       | Hot Holding   | 167                       |
| Shredded pork    | Hot Holding   | 147                       |
|                  |               |                           |
|                  |               |                           |
|                  |               |                           |
|                  |               |                           |

| Observed Violations  |  |  |  |  |  |  |  |  |
|--|--|--|--|--|--|--|--|--|
| Total # 3  |  |  |  |  |  |  |  |  |
| Repeated # ()  |  |  |  |  |  |  |  |  |
| 35: Large containers under prep table not labeled                    |  |  |  |  |  |  |  |  |
| 41: Scoop handle left laying down in fries                           |  |  |  |  |  |  |  |  |
| 45: Severely grooved cutting boards stored on shelf under prep table |  |  |  |  |  |  |  |  |
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<sup>&</sup>quot;"See page at the end of this document for any violations that could not be displayed in this space.

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



### Establishment Information

Establishment Name: Bubbakoos Burritos Establishment Number: 605304342

### Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Discussed policy with pic
- 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: Employee washed hands when changing gloves
- 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 source info
- 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: (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: See food temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: No food cooling during inspection
- 19: See food temps
- 20: See food temps
- 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: (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:

## Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

| Establishment Name: Bubbakoos Burritos |  |  |  |  |
|--|--|--|--|--|
| Establishment Number: 605304342        |  |  |  |  |
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| Comments/Other Observations (cont'd)   |  |  |  |  |
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| Additional Comments (cont'd)           |  |  |  |  |
| See last page for additional comments. |  |  |  |  |
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Establishment Information

| Establishment Information              |         |         |       |  |  |  |  |  |
|--|---------|---------|-------|--|--|--|--|--|
| Establishment Name: Bubbakoos Burritos |         |         |       |  |  |  |  |  |
| Establishment Number #: 60             | 5304342 |         |       |  |  |  |  |  |
|  |         |         |       |  |  |  |  |  |
| Sources                                |         |         |       |  |  |  |  |  |
| Source Type:                           | Water   | Source: | City  |  |  |  |  |  |
| Source Type:                           | Food    | Source: | Sysco |  |  |  |  |  |
| Source Type:                           |         | Source: |       |  |  |  |  |  |
| Source Type:                           |         | Source: |       |  |  |  |  |  |
| Source Type:                           |         | Source: |       |  |  |  |  |  |
| Additional Comments                    |         |         |       |  |  |  |  |  |
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