## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

No.		H	S.C.		Dubula Kitaban @ Maaan									O Fermer's Market Food Unit	C		
Establishment Name				Type of Establishment I Permanent O Mobile													
Add	Address 901 S. Dickerson Road					_					O Temporary O Seasonal						
City	,						L:2	<u>0</u>	M	_ A	M / PI	M Ti	me o	ат <u>12:50</u> ; <u>РМ</u> ам/рм			
Insp	pectic	n Da	rte		04/09/2024 Establishment # 60524601	L6		_	Embe	irgoe	d 0						
Purp	pose	of In	spect	tion	Routine O Follow-up O Complain	:		<b>O</b> Pr	elimin	ary		c	Cor	nsuitation/Other			
Risi	k Cat		r		O1 ) 💢 2 O3			<b>O</b> 4						up Required 🛍 Yes O No 🛛 Number of		45	; 
		R			ors are food preparation practices and employee ontributing factors in foodborne illness outbreat										ntion		
					FOODBORNE ILLNESS R led compliance status (IH, OUT, NA, NO) for each numbered He												
IN	⊧in c			alg na	OUT=not in compliance NA=not applicable NO=not observe		Rem							pection R*repeat (violation of the same code provide			
F		010			Compliance Status	COS	R		F					Compliance Status Cooking and Reheating of Time/Temperature	COS	R	WT
H	in X	001	NA	NO	Supervision Person in charge present, demonstrates knowledge, and	0	0	5		IN		NA	NO	Control For Safety (TCS) Foods			
Ľ			NA	NO	performs duties Employee Health	-		0		凉 0	0	00		Proper cooking time and temperatures Proper reheating procedures for hot holding	0	00	5
	Ä				Management and food employee awareness; reporting Proper use of restriction and exclusion	-	0	5		IN	оυт		NO	Cooling and Holding, Date Marking, and Time as	_		
	実 IN	O OUT	NA	NO	Good Hygienic Practices	0	0	-	18	NX NX	0	0	0	Proper cooling time and temperature	0	0	
4	_	0		0	Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	0	0	5		1 North		8		Proper hot holding temperatures Proper cold holding temperatures		0	
	IN	OUT	NA	NO	Preventing Contamination by Hands					X		ŏ		Proper date marking and disposition	ŏ	ŏ	5
6 7	<b>○</b> 嵐	<u>宗</u>	0	6	Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	6	0	5	22	-	0	×		Time as a public health control: procedures and records	0	0	
	0	23	-		alternate procedures followed Handwashing sinks properly supplied and accessible		0	2	23	IN XX	OUT	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	0	0	4
9	嵩	0		NO	Approved Source Food obtained from approved source	0	0			IN	OUT	-	NO	food Highly Susceptible Populations	-	-	
10 11	XX	8	0	0	Food received at proper temperature Food in good condition, safe, and unadulterated	8	0	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	Chemicals			
		OUT		NO	Protection from Contamination Food separated and protected	0	0	4		0	0 123	0		Food additives: approved and properly used Toxic substances properly identified, stored, used	0	00	5
14	0			1	Food-contact surfaces: cleaned and sanitized	_	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures	Ť		
15	黛	٥			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	窝		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Practices are preventive measures to c	ontro	l the	intr	oduc	tion	ofp	atho	gens	, chemicals, and physical objects into foods.			
								ar/.	L PR		1CE	3					
									_								
	_			OU	T=not in compliance COS=con Compliance Status	ected o			inspe					R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
	8			eurize	Compliance Status Safe Food and Water d eggs used where required	COS	n-site R	WT	Ē	0	UT	ood ar	nd no				WT
2	_	8	Wate	eurize er and	Compliance Status Safe Food and Water	COS COS O O	n-site	WT	4	5 (	UT	onstru	cted,	Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used	0	0	1
2	28 19 10	0 0 0 0	Wate Varia	eurize er and ance o	Compliance Status Safe Food and Water d eggs used where required lice from approved source obtained for specialized processing methods. Food Temperature Control	O O O O	R 0 0 0	WT	4	5 () 5 ()	ut 送 <sup>F</sup> o 잻 V	onstru Varew	cted, ashin	Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips	0	0 0	1
23	28 29 10	0 00 00 00 0	Wate Varia Prop contr	eurize er and ance o rol	Compliance Status Safe Food and Water d eggs used where required lice from approved source obtained for specialized processing methods Food Temperature Control Ding methods used; adequate equipment for temperature	ected o COS 0 0 0	0 0 0	WT	4	5 2 5 2 7 2 0	UT 응 장 V X	onstru Varew Ionfoo	cted, ashin d-cor	Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips itact surfaces clean Physical Facilities	0	0 0 0	1 1 1
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PH-2267 (Rev. 6-15)	Free food safety training class		nth at the county health department.	RDA 629
(19220) (1001. 0-10)	Piease call (	) 6153405620	to sign-up for a class.	nur des

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



#### Establishment Information Establishment Name: Ruby's Kitchen @ Mason Establishment Number #: 605246016

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	
to Smoking' signs or the International "Non-Smoking" symbol are not conspicuously posted at every entrance.	
arage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
Low temp	Chlorine	0							

Equipment Temperature				
Decoription	Temperature (Fahrenheit)			
Freezer part to GE refrigerator in prep area	0			
GE refrigerator in prep area	40			
Freezer to Roper refrigerator in area near prep area	0			
Rope refrigerator in area near prep area	38			

Food Temperature					
State of Food	Temperature (Fahrenheit)				
Hot Holding	141				
Hot Holding	176				
Hot Holding	159				
Hot Holding	178				
Hot Holding	162				
Hot Holding	163				
Hot Holding	165				
Cooking	184				
Cooking	186				
Cold Holding	40				
Cold Holding	39				
Cold Holding	40				
Cold Holding	41				
Cold Holding	39				
Cold Holding	38				
	Hot Holding Hot Holding Hot Holding Hot Holding Hot Holding Hot Holding Cooking Cooking Cold Holding Cold Holding Cold Holding Cold Holding Cold Holding				

<u></u>					
Observed Violations					
Total # 11					
Repeated # 0					
6: Employee left the area togo to the front of restaurant. Came in and start					
peeling potatoes without washing hands (CA) trained to wash hands and when					
8: No cold water at hand sink near three compartment sink. Hot water reading at					
140 F. ( CA) cold water valve was turn off. Employee turn it on					
14: No sanitizer solution reading at plate of dish machine. Reading zero ppm (					
CA) call to be service asap. Wash all dishes by hands until repaired					
26: Too much sanitizer at three compartment sink. Reading above 200 ppm. (					
CA) add more water					
43: Reusing aluminum pans. Have two aluminum pans that was use on storage					
rack near dish machine with other utensils					
43: Box of carryout containers on floor in back area nearprep area					
45: Cutting board attached to stream table has deep cutsin it					
46: Tp of dish machine drity					
47: Build up inside of microwave on cook line					
47: Blade of can opner has build up on it in prep area					

53: Missing light cover on light in kitchen



### Establishment Information

Establishment Name: Ruby's Kitchen @ Mason

Establishment Number : 605246016

### Comments/Other Observations

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

2: Have a health policy

- 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 food source chart

- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: Cook burger off grill reading at 200F
- 17: (NO) No TCS foods reheated during inspection.
- 18: Cooling is done in swallow containers in walk in walk-in refrigerator
- 19: See food temperature chart
- 20: See food temperature chart
- 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: Have a consumer advisory on the menu
- 24: (NA) A highly susceptible population is not served.
- 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.

# Establishment Information

Establishment Name: Ruby's Kitchen @ Mason Establishment Number : 605246016

Comments/Other Observations (cont'd)

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

# Establishment Information

Establishment Name: Ruby's Kitchen @ Mason Establishment Number #: 605246016

Sources				
Source Type:	Water	Source:	City	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comme	ents			

Follow up is within ten days