



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

99

Establishment Name UMP Murf Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 125 Wendellwood Drive ☐ Temporary ☐ Seasonal
City Murfreesboro Time in 03:52 PM AM / PM Time out 03:59 PM AM / PM
Inspection Date 02/26/2024 Establishment # 605302966 Embargoed 0
Purpose of Inspection ☐ Routine ☒ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 72

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.)

IN=in compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																		
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Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES														
OUT=not in compliance				COS=corrected on-site during inspection				R=repeat (violation of the same code provision)						
Compliance Status				COS	R	WT	Compliance Status				COS	R	WT	
Safe Food and Water				Utenilla and Equipment										
28	OUT	○	Pasteurized eggs used where required	○	○	1	45	OUT	○	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	○	○	1	
29	○	Water and ice from approved source	○	○	2	46	○	Warewashing facilities, installed, maintained, used, test strips	○	○	1			
30	○	Variance obtained for specialized processing methods	○	○	1	47	○	Nonfood-contact surfaces clean	○	○	1			
Food Temperature Control				Physical Facilities										
31	○	Proper cooling methods used; adequate equipment for temperature control	○	○	2	48	OUT	○	Hot and cold water available; adequate pressure	○	○	2		
32	○	Plant food properly cooked for hot holding	○	○	1	49	○	Plumbing installed; proper backflow devices	○	○	2			
33	○	Approved thawing methods used	○	○	1	50	○	Sewage and waste water properly disposed	○	○	2			
34	○	Thermometers provided and accurate	○	○	1	51	○	Toilet facilities: properly constructed, supplied, cleaned	○	○	1			
Food Identification														
35	○	Food properly labeled; original container; required records available	○	○	1	52	○	Garbage/refuse properly disposed; facilities maintained	○	○	1			
Prevention of Food Contamination														
36	○	Insects, rodents, and animals not present	○	○	2	53	✕	Physical facilities installed, maintained, and clean	○	○	1			
37	○	Contamination prevented during food preparation, storage & display	○	○	1	54	○	Adequate ventilation and lighting; designated areas used	○	○	1			
38	○	Personal cleanliness	○	○	1	Administrative Items								
39	○	Wiping cloths: properly used and stored	○	○	1	55	○	Current permit posted	○	○	0			
40	○	Washing fruits and vegetables	○	○	1	56	○	Most recent inspection posted	○	○				
Proper Use of Utensils				Compliance Status				YES	NO	WT				
41	○	In-use utensils; properly stored	○	○	1	Non-Smokers Protection Act								
42	○	Utensils, equipment and linens; properly stored, dried, handled	○	○	1	57		Compliance with TN Non-Smoker Protection Act	✕	○				
43	○	Single-use/single-service articles; properly stored, used	○	○	1	58		Tobacco products offered for sale	○	○	0			
44	○	Gloves used properly	○	○	1	59		If tobacco products are sold, NSPA survey completed	○	○				

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 report. T.C.A. sections 68-14-204, 68-14-206, 68-14-208, 68-14-209, 68-14-211, 68-14-215, 68-14-216, 4-5-329.

Signature of Person In Charge [Signature] Date 02/26/2024 Signature of Environmental Health Specialist [Signature] Date 02/26/2024

**** 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: UMP Murf
Establishment Number #: 605302966

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)

Equipment Temperature

Description	Temperature (Fahrenheit)

Food Temperature

Description	State of Food	Temperature (Fahrenheit)

Observed Violations

Total # 1

Repeated # 0

53:

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Comments/Other Observations

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***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:	Source:
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Additional Comments