

Address

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Moe's Southwest Grill Remanent O Mobile Establishment Name Type of Establishment 5510 Hwy 153, STE A O Temporary O Seasonal Hixson Time in 03:00 PM AM / PM Time out 03:20: PM AM / PM

City 02/18/2022 Establishment # 605193625 Embargoed 0 Inspection Date

日本 Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 96 Risk Category О3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

- 12	N≃in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observ	/ed		CC	S=cor	recte	d on-si	iti
					Compliance Status	COS	R	WT				Ξ
	IN	OUT	NA	NO	Supervision					IN	оит	Ī
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	H
	IN	ОИТ	NA	NO	Employee Health	-			17		ŏ	t
2	TX.	0			Management and food employee awareness; reporting	0	0	\neg				t
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	ı
	IN	OUT	NA	NO	Good Hygienic Practices				18	巡	0	ľ
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		19	2	0	r
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	5	20	25	0	ľ
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	*	0	Γ
6	100	0		0	Hands clean and properly washed	0	0		22	0	0	Γ
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN	OUT	ŀ
8	300	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	0	ľ
	IN	OUT	NA	NO	Approved Source				23	0	١٠	L
9	黨	0			Food obtained from approved source	0	0	\Box		IN	OUT	Ī
10	0	0	0	×	Food received at proper temperature	0	0	1	24	0	0	ľ
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24	0	١٠	L
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	оит	Ī
	IN	OUT	NA	NO	Protection from Contamination				25		0	Ī
13	黛	0	0		Food separated and protected	0	0	4	26	黨	0	Π
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	ĺ
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	Ī

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	۰
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as 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	245	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 food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	菜	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 HACCP plan	0	0	5

introduction of pathogens, chemicals, and physical objects into foods.

L PRACTICES

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	COS	R	W
	OUT				
28	0	Pasteurized eggs used where required	0	0	1
29		Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	١,
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	•
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	_
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	r
44	0	Gloves used properly	0	0	

pecti		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	×	Food and norifood-contact surfaces cleanable, properly designed, 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	

er. You have the right to request a h ten (10) days of the date of the

f-26

Signature of Person In Charge

02/18/2022

Date Signature of Environmental Health Specialist 02/18/2022 Date

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 4232098110 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information				
Establishment Name: Moe's Southwes				
Establishment Number #: 605193625				
NSPA Survey - To be completed if				
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.	trict access to its buildings or	facilities at all times to	persons who are	
Age-restricted venue does not require each per	son attempting to gain entry	to submit acceptable fo	rm of identification.	
"No Smoking" signs or the international "Non-Si	moking" symbol are not cons	spicuously posted at eve	ery entrance.	
Garage type doors in non-enclosed areas are n	ot completely open.			
Tents or awnings with removable sides or vents	s in non-enclosed areas are	not completely removed	or open.	
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	rohibited.		
	the the test			
Smoking observed where smoking is prohibited	by the Act.			
Warewashing Info				
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renhelt)
Equipment Temperature				
Equipment Temperature				
Description			Temperature (Fahi	enneit)
Food Temperature				
Food Temperature		State of Food	Temperature (Fahi	renhelt)
		State of Food	Temperature (Fah	renhelt)
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		State of Food	Temperature (Fahi	renheit)

Observed Violations	
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epeated # ()	
5:	
"See page at the end of this document for any violations that could not be displayed in this space.	

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Establishment Information



mments/Other Observations	
illients/Outer Observations	

Additional Co.	mments			
See last pa	age for add	itional com	ments.	

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Moe's Southwest Grill Establishment Number: 605193625	
Establishment Number . 1 000193020	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

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Establishment Name: Moe's Southwest Grill	
Establishment Number #: 605193625	
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Sources	1
Source Type:	Source:
Source Type:	Source:
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Source Type:	Source:
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Source Type:	Source:
Course Times	Source:
Source Type:	Source.
Additional Comments	
Additional Comments	