TENNESSEE DEPARTMENT OF HEALTH

(And A A				FOOD SERV	ICE ESTA	BL	ISł	IMI	ENT	ΓΙΙ	NS	PEC	TI	ON REPORT	SCOP	RE				
Establishment Name		Cook Out						_	Typ	xe of	Establi	ishme	O Fermer's Market Food Unit ent @ Permanent O Mobile	99	C)				
Address				5390 Highway 153 O Temporary O Seasonal																
City					Hixson		Time in	11	L:2	5 A	١M	A	M/P	M Ti	me o	ut <u>11:45:AM</u> AM/PM				
Insc	ectio	on Da	rte		11/03/20	21 Establishment #						_								
Puŋ	pose	of In	spect		ORoutine	援 Follow-up	O Complaint			– O Pr					Cor	nsultation/Other				
Risi	Cat	legor	,		01	第2	03			04				Fo	ollow-	up Required O Yes 鋭 No Nur	mber of Se	ats	75	
			isk i	act	ors are food pr	eparation practices	and employee	beh	vior	a Me	st c	omn	noni	y repo	ortec	to the Centers for Disease Control and control measures to prevent illness or is	Preventi	on		
					ontributing rat											INTERVENTIONS	ilary.			
		(14	rk de	algna					ltem							ach item as applicable. Deduct points for category o				
IN	⊧in c	ompli	ance			ance NA=not applicable mpliance Status	NO=not observe		R	Two is a construction of the second s	>s=∞ Γ	rrecte	d on-t	site duri	ing ins	pection R=repeat (violation of the same co Compliance Status			R	WT
	IN	OUT	NA	NO		Supervision						IN	ou	r na	NO	Cooking and Reheating of Time/Temper		_	_	
1	黨	0				present, demonstrates k	nowledge, and	0	0	5	16	0	0			Control For Safety (TCS) Foods Proper cooking time and temperatures		~	~	
	IN		NA	NO	performs duties	Employee Health					10		8			Proper reheating procedures for hot holding		8	8	5
	X	_				d food employee awarene	ss; reporting	_	0	5		IN	001	r na	NO	Cooling and Holding, Date Marking, and T	ime as			
3	8	0	NA	NO	,	striction and exclusion ood Hygienic Practice		0	0		12	0	0	0	14	Public Health Control Proper cooling time and temperature		0		
4	10	0	nen	_		sting, drinking, or tobacco		0	0		19	家	0	0		Proper hot holding temperatures		0	0	
5	澎	0	NA	-		m eyes, nose, and mouth ting Contamination by	. Handa	0	0	Ľ		X	8		~	Proper cold holding temperatures		8	2	5
6	10	0	nun.			properly washed	riangs	0	0		21	0	-	-		Proper date marking and disposition		_	8	
7		0	0	0		ntact with ready-to-eat for	ods or approved	0	0	5	"	IN	0		O NO	Time as a public health control: procedures and n	ecords	<u> </u>	<u> </u>	
8	25	0			alternate procedu Handwashing sin	nks properly supplied and	accessible	0	0	2	23	_	001	12	NO	Consumer Advisory Consumer advisory provided for raw and underco	oked	0	0	
	IN 窟		NA	NO	Easd abtained for	Approved Source om approved source			0		-	IN	001		NO	food Highly Susceptible Populations	_	~	9	•
10	0	0	0	20		proper temperature		6	0			_	-	-	NO			_		
11	×	0			Food in good cor	ndition, safe, and unadulte		0	0	5	24	0	٥	×		Pasteurized foods used; prohibited foods not offer	red	<u> </u>	0	•
12	0	0	X	0	destruction	s available: shell stock tag	s, parasite	0	0			IN	ουī			Chemicals				
43	IN	OUT	NA	NO	Food separated a	ection from Contamination	ation		0	4	25 26	0	0	X	J	Food additives: approved and properly used Toxic substances properly identified, stored, used		응		5
		ŏ				faces: cleaned and saniti	zed	ŏ	ŏ	5	20	IN	001		NO	Conformance with Approved Procedu		~	-	
	篾	0			Proper dispositio served	n of unsafe food, returned	food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized process, a HACCP plan	nd	0	0	5
		_		Goo	d Retail Pract	ices are preventive r	measures to co	antro	l the	intr	oduc	tion	of	natho	oens	, chemicals, and physical objects into fe	oods.	_	-	
				_						ETA			_			, energiese, and hillerer enfects into it				
				00	T=not in compliance		COS=corre	cted o	n-site	during						R-repeat (violation of the same code pr			_	11/2
		OUT				pliance Status Food and Water		cos	R	WT	H	0	UT			Compliance Status Utensils and Equipment		:08	к	WT
	8 9				ed eggs used whe			0	0	1	4	5 1				nfood-contact surfaces cleanable, properly design	ed,	0	0	1
	0				tice from approve obtained for specia	alized processing method	s	8	0	2	4		_			and used g facilities, installed, maintained, used, test strips		0	-+	1
		OUT	_			emperature Control		_				_	-			•		_	0	
3	1	0	contr		oling methods use	ed; adequate equipment fo	or temperature	0	0	2	4	_	O I UT	vonioo	a-cor	ntact surfaces clean Physical Facilities		0	0	1
_	2				properly cooked f				0	1	4	8	0			water available; adequate pressure		0		2
	3 4				thawing methods eters provided and			0	00	1	4					stalled; proper backflow devices		8	0	2
	~	OUT	The	- Northe		d identification				-	5		-			is: properly constructed, supplied, cleaned		ŏ		1
3	5	0	Food	i prop	erly labeled; origin	nal container; required rec	ords available	0	0	1	5	2	0	Garbag	e/refi	use properly disposed; facilities maintained		0	0	1
		OUT				of Food Contaminatio				-	5	3	0	Physica	al faci	ities installed, maintained, and clean		0		1
3	6	0	Insec	cts, ro	dents, and anima	is not present		0	0	2	5	4	o /	Adequa	ite ve	ntilation and lighting; designated areas used		0	0	1
3	7	0	Cont	amina	ation prevented d	uring food preparation, sto	rage & display	0	0	1		0	TUK			Administrative Items				
_	8				leanliness			0	0	1					-	nit posted		0	0	0
_	9 0				ths; properly used ruits and vegetable			8	00	1	F	6		Most re	cent	Compliance Status		O ÆS		WT
		OUT			Prop	er Use of Utensils										Non-Smokers Protection Act				
	1 2				nsils; properly sto	red ens; properly stored, dried	handlad	8	00	1	57 Compliance with TN Non-Smoker Protection Act 58 Tobacco products offered for sale				8	읭	0			
4	3	0	Singl	e-use	single-service an	ticles; properly stored, use		0	0	1	5	9				oducts are sold, NSPA survey completed		ŏ	ŏ	Ű
4	4	0	GIÓW	es us	ed properly			10		1										

sult in suspension of your food service establiszerds shall be corrected immediately or open ted violation of an identical risk factor may result in revocation of your foor are required to post the food service establishment permit in a conspicuous written request with the Commissioner within ten (10) days of the date of this ay result in su within ten (10) da ng i port in a conspicuous manner. You have the right to request a hearing regarding this report by -14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

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11/03/2021

Signature of Person In Charge

194 Date Signature of Environmental Health Specialist

11/03/2021

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**** 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 ck	RDA 62		
risezon (new. o-roy	Please call () 4232098110	to sign-up for a class.	nue de

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: Cook Out Establishment Number #: 605245209

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.	<u> </u>

Warewashing Info Maohine Name Sanitizer Type PPM Temperature (Fahrenheit)

Equipment l'emperature	_			
Description	Temperature (Fahrenheit)			

Description	State of Food	Temperature (Fahrenheit

Observed Violations	
Total # 1 Repeated # 0	
Repeated # 0	
45:	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Cook Out Establishment Number : 605245209

Comments/Other Observations	
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12:	
3	
4:	
5:	
6:	22
7:	
8:	
9:	
10:	
11:	
12:	
13:	
14:	
14: 15:	
16:	
17: (NO) No TCS foods reheated during inspection.	
17: (NO) No TCS foods reheated during inspection. 18: (N.O.) No cooling of TCS foods during inspection.	
19:	
19: 20: 21: 23: 24: 25: 27:	
21:	
23:	
24:	
25:	
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: Cook Out

Establishment Number : 605245209

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Cook Out Establishment Number # 605245209

SourcesSource Type:Source:Source Type:Source:Source Type:Source:Source Type:Source:Source Type:Source:

Additional Comments