TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

	100		A. C.																
Establishment Name			dy Mix Corpor	ate Office I	=00	d S	VC		Tur	a of i	Establi	ehmo	Farmer's Market Food Unit O Permanent O Mobile		1				
Add	Address			1000 Hollingshead Circle						1.33	AC UI L	Colden	ISH II PO	O Temporary O Seasonal					
City					murfreesboro Time in 01:25 PM AM / PM Time out 01:35 PM AM / PM														
Insp		n Da	te		04/12/202	4 Establishment #	60531213					_	d 0						
			spec		ORoutine	留 Follow-up	O Complaint			- O Pr			~ _		Cor	nsultation/Other			
Risk	Cat	egon	v		01	3022	03			04				Fo	ollow-	up Required O Yes 鏡 No Number of	Seats	10)4
Γ																to the Centers for Disease Control and Preve control measures to prevent illness or injury.	ntion		
					ontributing facto											INTERVENTIONS			
				algnat		(IN, OUT, HA, NO) for e	ach numbered Iten	n. For		mar	and 0	UT, m	ark CC	05 or R	for e	ach item as applicable. Deduct points for category or subc		.)	
	in c	ompli	ance	_	OUT=not in complianc Comp	e NA=not applicable liance Status	NO=not observe	cos	R)\$=cc	rrecte	d on-s	ite dun	ng ins	pection R=repeat (violation of the same code prov Compliance Status		R	WT
Ц	_	_	NA	NO	Decession of the second	Supervision						IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
	黨	0			performs duties	esent, demonstrates k	nowledge, and	0	0	5		0	0	0		Proper cooking time and temperatures	0	0	5
2			NA	NO		Employee Health od employee awarene	ss; reporting	0	0		٣	0	0			Proper reheating procedures for hot holding Cooling and Holding, Date Marking, and Time as	_	0	
3	×	0			Proper use of restric			0	0	°		IN	OUT		NO	a Public Health Control			
4	X	0	NA	0	Proper eating, tastin	d Hygienic Practice g. drinking, or tobacco			0		19	5 O 定		0	Õ	Proper cooling time and temperature Proper hot holding temperatures	0	0	
	嵐 IN	0 OUT	NA	-		yes, nose, and mouth g Contamination by	/ Hands	0	0	-			8	8		Proper cold holding temperatures Proper date marking and disposition	8	8	5
-	嵐	0		0		operly washed ct with ready-to-eat foo	ds or approved	_	0	5	22	2 0	0	×	0	Time as a public health control: procedures and records	0	0	1
$ \rightarrow $	氢氢	0	0	0	alternate procedure			0	0	2		IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and undercooked			
	ÎN 嵐		NA	NO		Approved Source			0	-	23	S O	O OUT	NA	NO	food Highly Susceptible Populations	0	0	4
10	0	0	0	×	Food received at pre	oper temperature	enterd	0	0	5	24	_	0	88	110	Pasteurized foods used; prohibited foods not offered	0	0	5
\rightarrow	<u>×</u>	0	X	0	Required records av	ion, safe, and unadulte vailable: shell stock tag		0	0	Ĭ	H	IN	OUT	_	NO	Chemicals			
H	IN	OUT	NA	NO		tion from Contamin	ation				25		0	X		Food additives: approved and properly used	0	0	5
	<u>泉</u> 送	00	0		Food separated and Food-contact surfac	protected es: cleaned and sanitiz	zed	8	0	4	26	5 😥 IN	O OUT	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	P	0	
-+	2	0		·	Proper disposition o served	f unsafe food, returned	food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
	_	_		Geo	d Retail Practice	are proventive r	nanauras to co		1 416-0	Inte	-	ation		atho		, chemicals, and physical objects into foods.		-	
													TICE		gene	, chemican, and physical objects into locas.			
				00	T=not in compliance	iance Status	COS=corre	icted o		during						R-repeat (violation of the same code provision) Compliance Status	Icos	R	WT
	_	OUT			Safe F	ood and Water				_		0	UT			Utensiis and Equipment			
2	9	Ō	Wate	er and	d eggs used where r lice from approved s	iouroe		0	0	Ż	4	5				nfood-contact surfaces cleanable, properly designed, and used	0	0	1
3	-	OUT		ince c		ed processing method: perature Control	5	0	0	1	4	6	O Warewashing facilities, installed, maintained, used, test strips		0	0	1		
3	1	0	Prop		oling methods used;	adequate equipment fo	or temperature	0	0	2	4	_	O N	lonfoo	d-con	ntact surfaces clean Physical Facilities	0	0	1
3	_		Plan	t food	properly cocked for			0		1		8	0 1			water available; adequate pressure		8	2
3	4	0			thawing methods us eters provided and a	ocurate		0	0	1	5	0	o s	Sewage	e and	stalled; proper backflow devices waste water properly disposed	0	0	2
3	_	OUT O	Feed	1 0000		container; required rec	ade sustable	0	0	1						es: properly constructed, supplied, cleaned use properly disposed; facilities maintained	0	0	1
Ľ		OUT		prop		Food Contaminatio		ľ		•			-	-	·	lities installed, maintained, and clean	-	0	
3	6	0	Inse	cts, ro	dents, and animals r	not present		0	0	2	5	_	_			ntilation and lighting; designated areas used	0	0	1
3	7	0	Cont	amina	ation prevented durin	g food preparation, sto	rage & display	0	0	1		0	тл			Administrative items			
3	_	-	-		leanliness	ad stared		0	0	1						nit posted inspection posted	0	0	0
4	0	0	Was		ths; properly used an ruits and vegetables			0	0	1	Ľ	9	0 In	NOST LE	cent	Compliance Status			WT
4	_	OUT		e ute	Proper nsils; properly stored	Use of Utensils		0	0	1	5	7	-0	Sompli	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act	X	0	
4						; properly stored, dried es; properly stored, use		8	0		5	8				ducts offered for sale oducts are sold, NSPA survey completed		00	0
4	4	Ō	Glov	es us	ed properly			0	0	1						· · · ·			
servi		tablis	shmer	t perm	nit. Items identified as	constituting imminent he	alth hazards shall b	e corre	icted i	mmed	iately	or op	eration	ns shall	l ceas	Repeated violation of an identical risk factor may result in rev e. You are required to post the food service establishment per	nit in a	consp	vicuous
		nd po				rt in a conspicuous mann I-708, 68-14-709, 68-14-711				t a he	aring	regard	ling th	es repo	rt by f	fling a written request with the Commissioner within ten (10) da	rs of th	e date	of this
repo									04/12/2024 04/12/202										
repo			$\overline{\langle}$	Ľ	\bigcirc	⊃~	04/2	12/2	2024	4	I	$\left(\right)$	2	7			04/1	L2/2	2024
_	t. T.	CĂ.	\leq	on In	Charge	<u> </u>	04/2	12/2	-	4 Date	Si	gnat.	Z ire øf	Envir	onme	Boord	04/1	L2/2	2024 Date
_	t. T.	CĂ.	\leq	ion In			y information car	n be fo	l ound	Date on ou			-		-	ental Next Specialist ealth/article/eh-foodservice **** inty health department.	04/1	L2/2	-

PH-2267 (Rev. 6-15)	Free food safety training clas	RDA 62		
P192207 (Nev. 0=15)	Please call () 6158987889	to sign-up for a class.	104 62

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Smyrna Ready Mix Corporate Office Food Svc Establishment Number #: 605312135

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 Maohine Name Sanitizer Type PPM Temperature (Fahrenheit)

quipment Temperature		
Description	Temperature (Fahrenheit)	

Description	State of Food	Temperature (Fahrenheit

Observed Violations
Total # 1 Repeated # 0
Repeated # 0
53:

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Comments/Other Observations 1 2 3 3 4 5 6 6 7 8 9 9 10 11 12 13 13 14 (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved meth 15 16 17 18 19 Discussed hot holding temps 20 21 22 23 24 25 26 24 25 26 27 25 26 27 25 26 27 27 25 26 27 27 27 27 27 28 28 28 28 28 28 28 28 28 28 28 28 28	
1.	
2:	
3:	
4:	
5:	
6:	
7:	
8:	
9. 10 [.]	
11.	
12:	
13:	
14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved meth	nods.
15:	
16:	
17:	
18: 19: Discussed bot holding tomps	
21.	
22:	
23:	
24:	
25:	
26:	
27:	
50.	

***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: Smyrna Ready Mix Corporate Office Food Svc Establishment Number: 605312135

Comments/Other Observations (cont'd)

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

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Sources					
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Additional Comments					
Ksherwin@smyrnareadymix.com					

All priority item violations have been corrected.