



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
100

Establishment Name: Residence Inn Kitchen
Address: 1409 Conference Center Blvd
City: Murfreesboro
Inspection Date: 04/03/2024
Time in: 08:01 AM
Time out: 08:39 AM
Risk Category: 01
Number of Seats: 32

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.)

Table with 2 main columns: Compliance Status and Compliance Status. Rows include Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, and Chemicals.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 2 main columns: Compliance Status and Compliance Status. Rows include Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, and Non-Smokers Protection Act.

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.

Signature of Person In Charge: [Signature] Date: 04/03/2024
Signature of Environmental Health Specialist: [Signature] Date: 04/03/2024



**Establishment Information**

Establishment Name: Residence Inn Kitchen  
 Establishment Number #: 605244633

**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)
3 comp not set	Qa		

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
Reach in cooler (ric)	39
Small reach in (sm ric)	36

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Sausage egg biscuit, hot tray	Hot Holding	157
Sausage patties, hot pot	Hot Holding	149
Scrambled eggs, hot pot	Hot Holding	151
Scrambled eggs, stove	Cooking	169
Precooked sausage egg biscuit, oven	Reheating	157
Oatmeal, steam pot	Hot Holding	171
Milk, small ric	Cold Holding	42
Milk, ric	Cold Holding	39
Half n half, ric	Cold Holding	39
Deli ham, ric	Cold Holding	41
Precooked sausage, ric	Cold Holding	40



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**Comments/Other Observations**

- 1: (IN): PIC is ansi certified but did not have cert present. Pic demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Pic aware - policy posted above employee fridge
- 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.
- 6: Observed good hand washing between tasks
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: Usf foods - approved source
- 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.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: Cooked scrambled eggs from liquid eggs - observed cooking temp 169°f
- 17: (IN) All TCS foods are properly reheated for hot holding.
- 18: Did not observed any tcs foods in active cooling stage
- 19: All tcs foods intended for hot holding within temperature.
- 20: All tcs foods intended for cold holding within proper temperature.
- 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: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 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.**

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

***Establishment Information***

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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: Water Source: Murf city

Source Type: Food Source: Us foods

Source Type: Source:

Source Type: Source:

Source Type: Source:

**Additional Comments**

Great job!

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