TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

51.°	1.4	10	" []]		•	OOD SERVI							101	20						
A STATE OF THE STA															~ •					
Estat	vist	men	t Nar		Bubbakoos Bu	urritos										Farmer's Market Food Unit Ø Permanent O Mobile	9		/	
Address 161 N Mt. Juliet Rd							_	Тур	e of E	stabli	shme	O Temporary O Seasonal	J							
				01	:1	5 P	M	44		. т.	no 01	а 02:16: PM _ АМ / РМ								
,		- 0-			02/07/2024	Establishment #		_				-	d 0		110 04					
Inspe Purp						O Follow-up	O Complaint			. t O Pre		-			0	nsultation/Other				
						IR2	03			04	10110114	ary					Number of Se		32	
Risk	Cat		isk I	acto	ors are food prepar	ation practices a	nd employee		vior	s mo				repo	rtec	I to the Centers for Disease Control a	and Preventi	on		
				as c	ontributing factors										_	control measures to prevent illness o	ər injury.			
		(11	ırk de	elgnet	ed compliance status (if											INTERVENTIONS ach liom as applicable. Deduct points for catego	ory or subcateg	ery.)		
IN-	in ca	ompii	ance		OUT=not in compliance	NA=not applicable	NO=not observe	d COS	E		\$=con	recter	t on-si	te duri	ng ins	pection R=repeat (violation of the sam Compliance Status		1) 206	R I	WT
	IN	OUT	NA	NO		Supervision		003	- 1		h	IN	OUT	NA	NO	Cooking and Reheating of Time/Tem			~1	
1 }	8	0		_	Person in charge prese	ent, demonstrates kno	wiedge, and	0	0	5	16		0	0		Control For Safety (TCS) Food Proper cooking time and temperatures		<u>.</u>		
	0.0		NA	NO		mployee Health				_	16		ŏ			Proper reheating procedures for hot holding		응	8	5
2 3 5	K K	0			Management and food Proper use of restrictio		s; reporting	0	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, an a Public Health Control	d Time as			
-		-	NA	NO	,	Hygionic Practicos			-		18	0	0	0	X	Proper cooling time and temperature		0		_
		0			Proper eating, tasting, No discharge from eye		150	0		5	19 20		00	0		Proper hot holding temperatures Proper cold holding temperatures		8	8	
i	IN		NA	NO		Contamination by	Hands				21	22	ŏ	0	0	Proper date marking and disposition		•	ŏ	5
_	-+	0	0	0	No bare hand contact v	with ready-to-eat food	is or approved	0	6	5	22		0	×		Time as a public health control: procedures an	nd records	<u> </u>	이	
8 1	K	0	-	-	alternate procedures for Handwashing sinks pro	operly supplied and a	ccessible	-	0	2	23	IN O	OUT	NA		Consumer Advisory Consumer advisory provided for raw and und	ercooked	0	ा	4
		001	NA	NO	Ap Food obtained from ap	proved Source		0	ο	_		IN	OUT		NO	food Highly Susceptible Population		<u> </u>	<u> </u>	-
10	0	0	0	\gtrsim	Food received at prope Food in good condition	er temperature	aho d	0		5	24	0	0	88		Pasteurized foods used; prohibited foods not		0	৹	5
11 2	_	0	22	0	Required records avail	1		0	6	Ĩ	H	IN	OUT	NA	NO	Chemicals		_	-	
	N	OUT	NA	-	destruction Protection	n from Contaminat	tion				25	0	0	X		Food additives: approved and properly used		0		5
13) 14)		0	0		Food separated and pr Food-contact surfaces		d	00	8	4	26		O OUT	NA	NO	Toxic substances properly identified, stored, u Conformance with Approved Proce		0	0	
15 8	_	0	-		Proper disposition of u					2	27	-	-	×		Compliance with variance, specialized proces	a and	0	0	5
	Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.																			
						-		600	D RI	TAU	. PR/	ACT	ICES	,	-					
				00	Finot in compliance	nce Status	COS=corre		R R		inspec	ction				R-repeat (violation of the same coo Compliance Status		205	R	WT
0.0	_	OUT			Safe Fee	d and Water			_			_	UT			Utensils and Equipment			- I	
28 29		0	Wate	er and	d eggs used where req ice from approved sou	rce		0	8	2	45	1				nfood-contact surfaces cleanable, properly de and used	signed,	0	0	1
30	_	O OUT	Varia	ince c	btained for specialized Food Tempe	processing methods erature Control		0	0	1	46	(o v	larew:	ashin	g facilities, installed, maintained, used, test str	ips /	0	이	1
31		0	Prop		oling methods used; add	equate equipment for	temperature	0	0	2	47	_	N D	onfoo	d-con	tact surfaces clean		0	0	1
32	-		Plan	t food	properly cooked for hot			0		1	48	Ē	D H			Physical Facilities water available; adequate pressure		0		2
33	_				thawing methods used ters provided and accu			0	0	1	49	_	_		-	talled; proper backflow devices waste water properly disposed		0	_	2
		OUT			Food ide	entification		-			51	_				s: properly constructed, supplied, cleaned				1
35	_		Food	i prop	erly labeled; original co			0	0	1	52			-		use properly disposed; facilities maintained		0	0	1
36	-	OUT	Inco	de es		ood Contamination	1	_	0	-	53 54	_	_			ities installed, maintained, and clean ntilation and lighting; designated areas used		-	-	1
	+	-			dents, and animals not			0	\mapsto	2	F	+-	-	ueque	ne ve			<u> </u>	이	
37	_				ition prevented during for leanliness	ood preparation, stora	age & display	0	0	1	55		UT	uncent	0.000	Administrative items				
39		-	-		ths; properly used and t	stored		-	0	1	56		_		-	inspection posted		8	0	0
40	_	O OUT	Was	hing fi	uits and vegetables Proper Us	e of Utensils		0	0	1		_	_			Compliance Status Non-Smokers Protection Act	· · · · ·	'ES	NO	WT
41	_				sils; properly stored		handlad		8		57 58	÷				with TN Non-Smoker Protection Act ducts offered for sale		8	श्ल	~
43		0	Sing	e-use	quipment and linens; pr /single-service articles;			0	0	1	59					oducts oriered for sale oducts are sold, NSPA survey completed		ö		ÿ
44	_				ed properly		a and the second of		0	_			L.F		مليبون	Reported adaption of an interaction of the second		ler.		
servic		tablis	shmer	t perm	it. Items identified as con	stituting imminent heal	th hazards shall be	e corre	cted in	nmedi	stely o	r ope	ration	s shall	ceas	Repeated violation of an identical risk factor may e. You are required to post the food service establi lling a written request with the Commissioner within	ishment permit i	n a ce	mspie	cuous
					4-703 - 88-14-706 - 68-14-70							1	7		4	XI /	. serving only a		Jaco (
02/0)7/2	024	Ļ		\succ	Þ	A		K	02	2/0	7/2	024				
Sign	atur	e of	Pers	on In	Charge				C	Date	Sig	latu	re of I	Unin	onme	ental Health Specialist				Date

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

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 629		
(Wev. 0-15)	Please call () 6154445325	to sign-up for a class.	101025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Bubbakoos Burritos Establishment Number #: 605304342

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 sink	QA	300									

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Beverage air ric	37			
Atosa ric	37			
Everest rif	0			
Wic	41			

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Corn salas	Cooling	55				
Pico	Cold Holding	41				
Ground beef	Hot Holding	139				
Rice	Hot Holding	139				
Chciken tender	Hot Holding	142				
Beef raw	Cold Holding	37				
Pork carnitas	Cold Holding	43				
Cheese dip	Hot Holding	151				
Chicken	Cooking	180				
Shrimp	Cooking	188				
Beef	Cooking	177				

Observed Violations

Total # 3

Repeated # ()

35: Spice mixture on shelf over prep twble not labeled

41: Scoop handle laying down in spice mixture on shelf over prep table 45: Severely grooved cutting boards stored on shelf under prep table

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Bubbakoos Burritos

Establishment Number : 605304342

Comments/Other Observations

1: (IN): ANSI Certified Manager present.

- 2: Discussed policy with pic
- 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: Employee washed hands after handling raw chicken.

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: See source info

- 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: See food temps

- 17: (NO) No TCS foods reheated during inspection.
- 18: No food being cooled during inspection

19: See food temps

20: See food temps

- 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.

Establishment Information

Establishment Name: Bubbakoos Burritos Establishment Number : 605304342

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Bubbakoos Burritos

Establishment Number #: 605304342

Sources				
Source Type:	Water	Source:	City	
Source Type:	Food	Source:	Sysco	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments