TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

92

Establishment Name: Cook Out

Type of Establishment: O Farmer's Market Food Unit; ☒ Permanent; O Mobile; O Temporary; O Seasonal

Address: 7970 US HWY 64

City: Memphis Time in: 12:55 PM AM / PM Time out: 01:45 PM AM / PM

Inspection Date: 10/27/2021 Establishment #: 605252541 Embargoed: 0

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

Risk Category: O 1 ☒ 2 O 3 O 4 Follow-up Required: O Yes ☒ No Number of Seats: 72

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.)

IN=in compliance OUT=not in compliance NA=not applicable NO=not observed COS=corrected on-site during inspection R=repeat (violation of the same code provision)

	Compliance Status					COS	R	WT
	IN	OUT	NA	NO	**Supervision**			
1	☒	O			Person in charge present, demonstrates knowledge, and performs duties	O	O	5
	IN	OUT	NA	NO	**Employee Health**			
2	☒	O			Management and food employee awareness; reporting	O	O	5
3	☒	O			Proper use of restriction and exclusion	O	O	
	IN	OUT	NA	NO	**Good Hygienic Practices**			
4	☒	O		O	Proper eating, tasting, drinking, or tobacco use	O	O	5
5	☒	O		O	No discharge from eyes, nose, and mouth	O	O	
	IN	OUT	NA	NO	**Preventing Contamination by Hands**			
6	☒	O		O	Hands clean and properly washed	O	O	5
7	☒	O	O	O	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	O	O	
8	O	☒			Handwashing sinks properly supplied and accessible	O	O	2
	IN	OUT	NA	NO	**Approved Source**			
9	☒	O			Food obtained from approved source	O	O	5
10	☒	O	O	O	Food received at proper temperature	O	O	
11	☒	O			Food in good condition, safe, and unadulterated	O	O	
12	O	O	☒	O	Required records available: shell stock tags, parasite destruction	O	O	
	IN	OUT	NA	NO	**Protection from Contamination**			
13	☒	O	O		Food separated and protected	O	O	4
14	☒	O	O		Food-contact surfaces: cleaned and sanitized	O	O	5
15	☒	O			Proper disposition of unsafe food, returned food not re-served	O	O	2

	Compliance Status					COS	R	WT
	IN	OUT	NA	NO	**Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods**			
16	☒	O	O	O	Proper cooking time and temperatures	O	O	5
17	O	O	☒	O	Proper reheating procedures for hot holding	O	O	
	IN	OUT	NA	NO	**Cooling and Holding, Date Marking, and Time as a Public Health Control**			
18	O	O	☒	O	Proper cooling time and temperature	O	O	5
19	☒	O	O	O	Proper hot holding temperatures	O	O	
20	☒	O	O		Proper cold holding temperatures	O	O	
21	☒	O	O	O	Proper date marking and disposition	O	O	
22	O	O	☒	O	Time as a public health control: procedures and records	O	O	
	IN	OUT	NA	NO	**Consumer Advisory**			
23	O	O	☒		Consumer advisory provided for raw and undercooked food	O	O	4
	IN	OUT	NA	NO	**Highly Susceptible Populations**			
24	O	O	☒		Pasteurized foods used; prohibited foods not offered	O	O	5
	IN	OUT	NA	NO	**Chemicals**			
25	O	O	☒		Food additives: approved and properly used	O	O	5
26	☒	O			Toxic substances properly identified, stored, used	O	O	
	IN	OUT	NA	NO	**Conformance with Approved Procedures**			
27	O	O	☒		Compliance with variance, specialized process, and HACCP plan	O	O	5

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

GOOD RETAIL PRACTICES

OUT=not in compliance COS=corrected on-site during inspection R=repeat (violation of the same code provision)

	Compliance Status		COS	R	WT
	OUT	**Safe Food and Water**			
28	O	Pasteurized eggs used where required	O	O	1
29	O	Water and ice from approved source	O	O	2
30	O	Variance obtained for specialized processing methods	O	O	1
	OUT	**Food Temperature Control**			
31	O	Proper cooling methods used; adequate equipment for temperature control	O	O	2
32	O	Plant food properly cooked for hot holding	O	O	1
33	O	Approved thawing methods used	O	O	1
34	☒	Thermometers provided and accurate	O	O	1
	OUT	**Food Identification**			
35	☒	Food properly labeled; original container; required records available	O	O	1
	OUT	**Prevention of Food Contamination**			
36	O	Insects, rodents, and animals not present	O	O	2
37	O	Contamination prevented during food preparation, storage & display	O	O	1
38	O	Personal cleanliness	O	O	1
39	☒	Wiping cloths: properly used and stored	O	O	1
40	O	Washing fruits and vegetables	O	O	1
	OUT	**Proper Use of Utensils**			
41	O	In-use utensils; properly stored	O	O	1
42	O	Utensils, equipment and linens; properly stored, dried, handled	O	O	1
43	☒	Single-use/single-service articles; properly stored, used	O	O	1
44	O	Gloves used properly	O	O	1

	Compliance Status		COS	R	WT
	OUT	**Utensils and Equipment**			
45	O	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	O	O	1
46	O	Warewashing facilities, installed, maintained, used, test strips	O	O	1
47	O	Nonfood-contact surfaces clean	O	O	1
	OUT	**Physical Facilities**			
48	O	Hot and cold water available; adequate pressure	O	O	2
49	O	Plumbing installed; proper backflow devices	O	O	2
50	O	Sewage and waste water properly disposed	O	O	2
51	O	Toilet facilities: properly constructed, supplied, cleaned	O	O	1
52	☒	Garbage/refuse properly disposed; facilities maintained	O	O	1
53	☒	Physical facilities installed, maintained, and clean	O	O	1
54	O	Adequate ventilation and lighting; designated areas used	O	O	1
	OUT	**Administrative Items**			
55	☒	Current permit posted	O	O	0
56	☒	Most recent inspection posted	O	O	

		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	☒	O	0
58		Tobacco products offered for sale	O	O	
59		If tobacco products are sold, NSPA survey completed	O	O	

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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

Signature of Person In Charge Date: 10/27/2021

Signature of Environmental Health Specialist Date: 10/27/2021

**** 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. Please call ( ) 9012229200 to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA

Establishment Information	
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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	Bleach		

Equipment Temperature	
Description	Temperature (Fahrenheit)
Walk in cooler	41
Walk in freezer	3
Reach in coolers	40
Reach in freezers	0

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Produce	Cold Holding	40
Chilli	Hot Holding	140

Observed Violations	
Total #	9
Repeated #	0

8: Provide paper towels at all hand sinks
34: Provide thermometers inside the reach in cooler drawers etc
35: Properly label the container of salt / sugar on shelf in kitchen
39: Keep wet cloths etc , stored in sanitizer water
43: Keep the boxes of to go items stored off the floor
52: Keep the lid to the dumpster closed
53: Keep the mops and brooms stored hanging up , clean the ventahood filters , replace the missing filters , and clean the cooking equipment
55: Please post current food permit
56: Please post recent food inspection report

***See page at the end of this document for any violations that could not be displayed in this space.

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Comments/Other Observations

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***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.

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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:	Food	Source:	Food
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments

No permit posted , please check on food permit , and post recent food inspection , etc , following CDC Rules , etc , drive thru only , etc , use bleach for disinfectant , etc