### TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

5.33

11		10	15			TOOD OLK							101							
Ŵ		H.	a star																7	
Cook Out													Farmer's Market Food Unit     Permanent O Mobile	9						
	ress		it i var		5390 Highv	wav 153					_	Тур	xe of l	Establi	ishme	O Temporary O Seasonal	J			
					Hixson		Time is	. 11	·1	5 A	M			. т.		ut 11:25: AM AM / PM				
City		_				22 Establishment									me o	ut 11.20;7(11 AM7PM				
		n Da								-		-	d <u>0</u>			nsultation/Other				
,			spec		ORoutine	份 Follow-up	O Complaint			O Pre	limin	ary		-					75	
Risi	Cat	egorj R			O 1 ors are food pr	eparation practices	O3 and employee	beha		04	st co	min	nonh			up Required O Yes 🗮 No I to the Centers for Disease Cont	Number of S rol and Prevent		15	
						tors in foodborne i	liness outbreak	8. P	ublic	: Hea	ith I	Inte	rven	tions	are	control measures to prevent illne				
		(11	ırk de	algent	ed compliance sta											INTERVENTIONS ach liem as applicable. Deduct points for c	ategory or subcate	gory.)		
IN	⊧in c	ompii	ance			ance NA=not applicable	NO=not observe				\$=00	recte	d on-s	ite duri	ing ins	spection R=repeat (violation of the				-
	IN	OUT	NA	NO	Con	Supervision		COS	~		h	IN	оит	NA	NO	Compliance Status Cooking and Reheating of Time/		cos	~	
1	鬣	0		_		present, demonstrates	knowledge, and	0	0	5	16	22	001	0		Control For Safety (TCS) I Proper cooking time and temperatures	loods	~		
			NA	NO	performs duties	Employee Health				_		0	ŏ	ŏ		Proper reheating procedures for hot hold		00	ŏ	5
	XX	0				food employee awaren triction and exclusion	less; reporting	0	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking a Public Health Contr				
	IN		NA	NO		ood Hygionic Practic					18	×	0	0	_	Proper cooling time and temperature		0	0	_
4	邕	0		_		sting, drinking, or tobacc m eyes, nose, and mout			0	5		No.	0	0	_	Proper hot holding temperatures Proper cold holding temperatures		0	8	
		OUT	NA		Preven Hands clean and	ting Contamination I	by Hands	0			21	24	0	0	-	Proper date marking and disposition		0	0	9
7	2	ō	0	ŏ	No bare hand cor	ntact with ready-to-eat for	oods or approved	ō	ŏ	5	22	0	0	0	义 NO	Time as a public health control: procedu	es and records	٥	٥	
8	200	0			alternate procedu Handwashing sin	its properly supplied and	d accessible	0	0	2	23	IN O	OUT	NA	NO	Consumer Advisory Consumer advisory provided for raw and	undercooked	0	0	4
9	黨	0		NO		Approved Source om approved source		0		-		IN	OUT		NO	food Highly Susceptible Popula	tions	-	-	
	<b>○</b> ※		0	8		proper temperature dition, safe, and unadul	terated	8	0	5	24	0	0	83		Pasteurized foods used; prohibited foods	not offered	0	0	5
	õ	ō	×	0		available: shell stock ta		ō	ō			IN	OUT	NA	NO	Chemicals				
		OUT O		NO	Prote	ection from Contamin	nation				25	0 溪	00	X		Food additives: approved and properly u		8	읽	5
14	×	0	ő		Food separated a Food-contact surf	faces: cleaned and sanit	tized	ŏ	0	5	20	IN		NA	NO	Toxic substances properly identified, sto Conformance with Approved P		-		
15	×	0			Proper disposition served	n of unsafe food, returne	ed food not re-	0	0	2	27	0	0	黨		Compliance with variance, specialized p HACCP plan	ocess, and	0	0	5
				Goo	d Retail Practi	ices are preventive	measures to co	ontro	l the	intro	duc	tion	ofp	atho	gens	, chemicals, and physical object	a into foods.			
						•				a rai			_		_					
				00	F=not in compliance	pliance Status	COS=corre	ected o		during						R-repeat (violation of the sam Compliance Status		COS	R	wT
	_	OUT			Safe	Food and Water						0	UT			Utensils and Equipment			~ 1	
2					d eggs used when ice from approve			0	0	2	4	5 8	WA 111			infood-contact surfaces cleanable, proper and used	y designed,	0	0	1
3	0	O OUT		ance c		alized processing metho emperature Control	ds	0	0	1	4	5 (	o v	Varew	ashin	g facilities, installed, maintained, used, te	st strips	0	0	1
3	1	0			ling methods use	d; adequate equipment	for temperature	0	0	2	4	_	-	lonfoo	d-cor	ntact surfaces clean		0	0	1
3	2	0	contr Plan		properly cooked f	or hot holding		0	0	1	4		UT OF	lot and	1 cold	Physical Facilities I water available; adequate pressure		0	0	2
3	-				thawing methods tens provided and			0	0	1	49		_			stalled; proper backflow devices I waste water properly disposed				2
		OUT				d identification		Ŭ			5	_	-			es: properly constructed, supplied, cleane	d			1
3	5	0	Food	d prop	erly labeled; origin	al container; required re	ecords available	0	0	1	5	2	•  •	Sarbag	e/refi	use properly disposed; facilities maintaine	d	0	0	1
	_	OUT				of Food Contaminat	ion				5	_	_			lities installed, maintained, and clean		0	-	1
3	-				dents, and animal			0	0	2	5	+	-	vaequa	ne ve	entilation and lighting; designated areas us	.ed	0	0	1
3	_					iring food preparation, st	torage & display	0	0	1			UT			Administrative Items		0		
3	8 9				leanliness ths; properly used	and stored		0	0	1	5				-	nit posted inspection posted		0	0	0
4	-	0 TUO	_	hing f	ruits and vegetable	es or Use of Utensils		0	0	1		-	_			Compliance Status Non-Smokers Protection		YES	NO	WT
4	1	0	In-us		nsils; properly stor	red			0		5	2				with TN Non-Smoker Protection Act		26	읭	
4	3	0	Sing	le-use	/single-service art	ins; properly stored, drie ticles; properly stored, u			0	1	54 54	5				ducts offered for sale oducts are sold, NSPA survey completed		8		0
	4				ed properly				0	_										
serv	ce et	stablis	shmer	nt perm	sit. Items identified a	as constituting imminent h	waith hazards shall b	e corre	cted is	mmedi	ately (	or op	eration	ns shall	l ceas	Repeated violation of an identical risk factor e. You are required to post the food service e	stablishment permit	in a c	onspi	icuous
-	2	C.A.				port in a conspicuous mar 1-1-708, 68-14-709, 68-14-7				t a hea	ning r	egard	ing th	rs repo	rt by f	filing a written request with the Commissioner	within ten (10) days	of the	date	of this
r	5	$\alpha$	1		/w/w	1A	09/2	29/2	022	2		-	(	10	7	9	C	)9/2	9/2	2022
Sigr	natur	re of	Pers	ion In	Charge				[	Date	Sig	natu	ire of	Envir	onme	ental Health Specialist				Date

**** Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice	****
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PH-2267 (Rev. 6-15)	Free food safety training	RDA 629		
rivezor (new. o-roy	Please call (	) 4232098110	to sign-up for a class.	HER OLD

#### 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

bserved Violations
otal # 2
epeated # 0
6:
5:

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



### Establishment Information

Establishment Name: Cook Out

Establishment Number : 605245209

Comments/Other Observations		
:		
:		
:		
:		
• •		

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

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