

Establishment Name: Quinn's Neighbourhood Pub & Eatery
Establishment Number #: 605249242

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.

Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)

Description	Temperature (Fahrenheit)

Description	State of Food	Temperature (Fahrenheit)
Cooked chkn wings below grill	Cold Holding	40
Slice toms in prep cooler	Cold Holding	40
Beer cheese 1hr	Reheating	115

Observed Violations**Total #** 6**Repeated #** 0

33:

36:

37:

41:

44:

53:

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



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Comments/Other Observations

1: Discussed reheating temperatures with Danielle. She stated they reheat the beer cheese to 135-140F in the warmer. Product that is previously made and cooled must be reheated to a minimum of 165F within 2hr. Warmers are not a good method of reheating, they are made for holding food hot. Advise to reheat on the grill then transfer to hold hot. Danielle did know other holding temperatures.

2:

3:

4: Observed an employee drink on the prep table next to the cutting board. I had a serious conversation with Danielle regarding employee drinks and proper storage. Danielle threw the drink away.

5:

6: Observed employees washing their hands as tasks are changed and after contamination.

7: Gloves are worn by staff. No barehand contact observed, utensils also used.

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19: Beer cheese was reheating. Discussed proper reheating methods.

20: Observed proper cold holding temperatures

21:

22:

23:

24:

25:

26: No chemical violations were observed.

27:

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.

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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:	Source:
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Additional Comments