## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

2000	100.10		₹/s	1													~	<b>`</b>	
Es	tablis	:hm	ent N	ame	Quinn's N	Neighbourhood F	Pub & Eatery	/				т.,		Establ	in Reasons	Farmer's Market Food Unit     K Permanent O Mobile	_	K	
Ad	dres	5			1010 Mu	rfreesboro Rd						Ty	pe or	Establ	isnme	O Temporary O Seasonal			
Cit	у				Franklin		Time in	11	L:2	5 A	١M	A	M/P	мт	me o	ut 12:05; PM_ AM / PM			
Ins	pect	ion l	Date		07/06/2	2022 Establishment	<b>60524924</b>	2			Emb	argo	ed (	)					
Pu	rposi	e of	Insp	ection	ORoutine	御 Follow-up	O Complaint			O Pr					Cor	nsultation/Other			
Rit	ik Ca	rteg			<b>O</b> 1	\$12	<b>O</b> 3			<b>O</b> 4						up Required O Yes 🙀 No Number of		_	22
Γ			Ria													d to the Centers for Disease Control and Preve control measures to prevent illness or injury.	ntion		
																INTERVENTIONS			
	N=in ∈		plianc			noliance NA=not applicable			Rem							such Item as applicable. Deduct points for category or subca spection Rerepeat (violation of the same code provi		9	
F					, c	Compliance Status			R		F	-	1	_	_	Compliance Status		R	WT
ŀ	-	ou	-	A NO		Supervision rge present, demonstrates	s knowledge, and					IN	ou	r na	NO	Cooking and Roheating of Time/Temperature Control For Safety (TCS) Foods			
Ľ	邕			A NO	performs dutie	Employee Health	1	0	0	5		5 O			1.00	Proper cooking time and temperatures Proper reheating procedures for hot holding	8	00	5
_	1X	_	-	_		and food employee aware		_	0	5				r na		Cooling and Holding, Date Marking, and Time as	_		
3	SK IN	-	, JT N	A NO		restriction and exclusion Good Hygienic Practi		0	0		18	8 0	0	0	23	a Public Health Control Proper cooling time and temperature	-	0	
4		0				tasting, drinking, or tobec from eyes, nose, and mou	co use	8	0	5	15		0	0		Proper hot holding temperatures Proper cold holding temperatures	0	0	
	IN	OL	JT N	A NO	Prev	renting Contamination						12			0	Proper cold houng temperatures Proper date marking and disposition	ŏ	ŏ	5
6	直截	-	-	_	No bare hand	and properly washed contact with ready-to-eat	foods or approved	0	0	5	ź	-	0	100	-	Time as a public health control: procedures and records	0	0	
8	12		,		Handwashing	edures followed sinks properly supplied ar		-	0	2	23	IN 3 💢	0	_	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	0	0	4
9		-	_	A NO		Approved Source i from approved source		0	0		-		OUT		NO	food Highly Susceptible Populations	Ť	Ľ	-
	0			N≥		at proper temperature condition, safe, and unadu	Iterated	0	0	5	24	• 0	0	88		Pasteurized foods used; prohibited foods not offered	0	0	5
12	_	C	_	8 O		rds available: shell stock		ō	ō			IN	out	r na	NO	Chemicals	$\square$	-	
	IN X			A NO	Pr	retection from Contam ed and protected	ination		0	4	25	5 O	8		1	Food additives: approved and properly used	<u> </u>	0	5
			d d		Food-contact	surfaces: cleaned and sar		ŏ				IN		r na	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	Ľ		
15	X	¢			Proper dispos served	ition of unsafe food, return	ed food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
Г				Go	od Retail Pra	ctices are preventive	e measures to c	ontro	l the	intr	odu	ctio	n of j	patho	geni	, chemicals, and physical objects into foods.			
						-		GOO	DD R	ar/A	IL PI	RAC	TICE	8	-				
F		_		01	JT=not in complia	nce ompliance Status	COS=com		n-site R		insp	ection				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
F	28	00		steuriz	sed eggs used w	ate Food and Water		0	0	1			TUC	Food a	nd no	Utensils and Equipment profood-contact surfaces cleanable, properly designed,			_
Þ	29 30	C	) [W	ater an	d ice from appro		ovie	0	00	2	Ľ	45				and used	<u> </u>	0	1
Þ	50	0	л		Feed	Temperature Control		-		<u> </u>		_	-			g facilities, installed, maintained, used, test strips	0	0	1
	31	c		oper co ntrol	coling methods u	used; adequate equipmen	t for temperature	0	0	2	ľ			Nontoo	d-cor	ntact surfaces clean Physical Facilities	0	0	1
_	32 33	_	_		d properly cooks thawing metho	ed for hot holding		8	00	1						f water available; adequate pressure stalled: proper backflow devices	8	8	2
⊢	34	C	Th	<u> </u>	eters provided	and accurate		ŏ	ŏ	1	5	50	0	Sewag	e and	i waste water properly disposed	0	0	2
F	35	OL C	-	od pro		Food Identification iginal container, required (	records available	0	0	1		_	_			es: properly constructed, supplied, cleaned use properly disposed; facilities maintained	6	0	
F		OL	_			on of Feed Contamina		-	-	-			-		-	ilties installed, maintained, and clean	0		
L	36	8	Ins	iects, r	odents, and ani	mais not present		0	0	2	5	54	0	Adequa	ate ve	entilation and lighting; designated areas used	0	0	1
	37	8	\$ 00	ntamir	ation prevented	during food preparation,	storage & display	0	0	1		0	TUC			Administrative items			
F	38 39	-	_		cleanliness oths: properly u	cad and stread		0	00	1						nit posted inspection posted	0	00	0
E	40	C	<b>)</b> W		fruits and veget	tables			ŏ		Ľ	~	<u> </u>	100610	-venit	Compliance Status			WT
E	41	01		use ute	ensils; properly :	oper Use of Utensils stored			0		5	57				Non-Smokers Protection Act with TN Non-Smoker Protection Act	X	0	_
F	42 43	8	) Ut	ensils, rgle-us	equipment and e/single-service	linens; properly stored, dri articles; properly stored,	ied, handled used		00		5	58 59				oducts offered for sale roducts are sold, NSPA survey completed	0	0	0
	44				sed properly				0									_	
ser	vice	stal	lishr	ent per	mit. Items identifi	ed as constituting imminent	health hazards shall b	e com	ected i	mmed	liately	or op	eratio	ns shal	l ceas	Repeated violation of an identical risk factor may result in revo e. You are required to post the food service establishment permised	nit in a	consp	picuour
						n report in a conspicuous ma 5, 68-14-708, 68-14-709, 68-14-				t a he	aring	-	-			filing a written request with the Commissioner within ten (10) day	s of th	e date	) of this
	P			Æ	$\sim$	_	07/0	06/2	2022	2			Ń	U	/ /	Ya	07/0	)6/2	2022
Si	gnati	ure (	of Pe	rson Ir	n Charge				1	Date	Si	ignat	ure o	f Envir	onme	ental Health Specialist			Date
_																ealth/article/eh-foodservice			
law.						Free tood safe	ty training classe	s are	ava	nabk	: ead	cn m	onth	at the	3 COL	unty health department.			-

PH-2267 (Rev. 6-15) Free food safety training classes are available each month at the county health department. Please call ( ) 6157915110 to sign-up for a class.

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



#### Establishment Information

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

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 inflitrating into areas where smoking is prohibited.					
Smoking observed where smoking is prohibited by the Act.					

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						

Equipment l'emperature					
Description	Temperature (Fahrenheit)				

Food Temperature Decorption	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
tepeated # 0
3:
6:
17:
41:
1.
4:
j3:
"See page at the end of this document for any violations that could not be displayed in this space.

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



## Establishment Information

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

## Comments/Other Observations

1: Discussed reheating temperatures with Danielle. She statedthey 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 stirage. Danielle threw the drink away. 5:
<ul> <li>6: Observed employees washing their hands as tasks are changed and after contamination.</li> <li>7: Gloves are worn by staff. No barehand contsct ibserved, utensils also used.</li> <li>8:</li> <li>9:</li> <li>10:</li> </ul>
11: 12: 13:
14: 15: 16: 17:
<ul> <li>18:</li> <li>19: Beer cheese was reheating. Discussed proper reheating methods.</li> <li>20: Observed proper cold holding temperatures</li> <li>21:</li> <li>22:</li> <li>23:</li> <li>24:</li> <li>25:</li> </ul>
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.

# Establishment Information

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

Comments/Other Observations (cont'd)

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

## Establishment Information

Establishment Name: Quinn's Neighbourhood Pub & Eatery
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Sources		
Source Type:	Source:	

## Additional Comments