

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



Establishment Information	
Establishment Name:	The Stubborn Mule
Establishment Number #:	605313068

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)
Warewasher	Chlor	100	
3 comp sink	Quat	100	

Equipment Temperature	
Description	Temperature (Fahrenheit)
Lowboy open top cooler	37
Reach in cooler	39
Reach in cooler 2	38
Lowboy cooler behind counter	38

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Sausage link from raw	Cooking	180
Diced tomatoes	Cold Holding	38
Precooked cubed ham	Cold Holding	38
Omelette cooked from shell eggs	Cooking	168
Beef Hash precooked	Cold Holding	38
Shelled eggs cooked from raw	Cooking	169
Cooked sausage crumbles	Cold Holding	39
Sliced tomatoes	Cold Holding	38
Hamburger patty	Hot Holding	167
White gravy	Hot Holding	160

Observed Violations

Total # 8

Repeated # 0

26: Bottle of red fluid not labeled in chemical storage area.

CA: had pic write label on red chemical bottle and provided education on chemical labeling.

26: Nose spray on shelf above food prep pn open top cooler.

CA: had employee remove item and place in appropriate location away from food. Educated employee on proper chemical storage.

37: Employee bottle of water stored on top shelf in reach in cooler

37: Employee cell phone observed on meat slicer.

37: Raw ground beef patties stored beside deli roast beef and above RTE salsa in reach in cooler.

37: Employee keys hanging from rack shelf above food prep surface

37: Employee beverage can in reach in cooler stored with food items for restaurant.

37: Employee purse stored amongst food on storage rack in back of kitchen.

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Pic aware of policies
- 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: Employees observed washing hands
- 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: GFS
- 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: Proper cooking and temperatures observed for cooked meat products from raw.
- 17: (NO) No TCS foods reheated during inspection.
- 18: NO: no cooling observed during inspection
- 19: Good hot holding observed equipment in establishment.
- 20: Good cold holding observed in equipment in kitchen.
- 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: Consumer food advisory available on menu
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 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.

***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:	Water	Source:	CPWS
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments

Immediate same day follow-up.