

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit The Stubborn Mule Establishment Name Permanent O Mobile Type of Establishment 1511 Nashville Hwy. O Temporary O Seasonal Columbia Time in 09:03 AM AM / PM Time out 10:09; AM

02/22/2024 Establishment # 605313068 Embargoed 0 Inspection Date

KRoutine O Follow-up O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Number of Seats 53 Risk Category О3 04 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

COS R W

- 10	e ≕in c	ompii	ance		OUT=not in compliance NA=not applicable NO=not observe	90		c
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	ЭK	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	×	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	窓	0			Food obtained from approved source	0	0	
10	0	0	0	3%	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	×	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

Compilative States						000	-	•••
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	8	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	0.00	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	5
26	0	100			Toxic substances properly identified, stored, used	0	0	3
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

			GOO	D R	Ξľ.	L	PRA	CTIC	E8
		OUT=not in compliance COS=com	ected o	n-site	durin	gin	specti	on	R-repeat (violation of the same code provision
		Compliance Status	COS	R	WT	П			Compliance Status
	OUT	Safe Food and Water				П		OUT	Utensiis and Equipment
28		Pasteurized eggs used where required	0	0	1	П	45	0	Food and nonfood-contact surfaces cleanable, properly designed,
29		Water and ice from approved source			2	П	40	_	constructed, and used
30		Variance obtained for specialized processing methods	<u> </u>	10	1	П	46	0	Warewashing facilities, installed, maintained, used, test strips
	OUT	Food Temperature Control			П		-		
31	0	Proper cooling methods used; adequate equipment for temperature	0	lo	2	Н	47	0	Nonfood-contact surfaces clean
۱ "	~	control						OUT	Physical Facilities
32	0	Plant food properly cooked for hot holding	0	0	1	П	48	0	Hot and cold water available; adequate pressure
33	0	Approved thawing methods used	0	0	1	П	49	0	Plumbing installed; proper backflow devices
34	0	Thermometers provided and accurate	0	0	1	П	50	0	Sewage and waste water properly disposed
	OUT	Food Identification				П	51	0	Toilet facilities: properly constructed, supplied, cleaned
35	0	Food properly labeled; original container; required records available	0	0	1	Ш	52	0	Garbage/refuse properly disposed; facilities maintained
	OUT	Prevention of Food Contamination				П	53	0	Physical facilities installed, maintained, and clean
36	0	Insects, rodents, and animals not present	0	0	2	Ш	54	0	Adequate ventilation and lighting, designated areas used
37	왮	Contamination prevented during food preparation, storage & display	0	0	1	Ш		оит	Administrative Items
38	0	Personal cleanliness	0	0	1	П	55	0	Current permit posted
39	0	Wiping cloths; properly used and stored	0	0	1	П	56	0	Most recent inspection posted
40		Washing fruits and vegetables	0	0	1	П			Compliance Status
	OUT	Proper Use of Utensils		_	_	П			Non-Smokers Protection Act
41	0	In-use utensils; properly stored	0	0	1	П	57		Compliance with TN Non-Smoker Protection Act
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	П	58		Tobacco products offered for sale
43	0	Single-use/single-service articles; properly stored, used	0			П	59		If tobacco products are sold, NSPA survey completed
44	0	Gloves used properly	0	0	1	Ι,			

er. You have the right to request a l ten (10) days of the date of the

Date

02/22/2024

Signature of Person In Charge

Date

**** 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. PH-2267 (Rev. 6-15) RDA 629) 9315601182 Please call (to sign-up for a class.

02/22/2024

COS R

0 0 1

0 0

0 0 0 0

0 0 0 0

0 0

0 0

1

2

1

0

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.

[&]quot;"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: The Stubborn Mule Establishment Number: 605313068

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.

Stablishment Name: The Stubborn Mule				
tablishment Number: 605313068				
omments/Other Observations (cont'd)				
dditional Comments (cont'd)				
ee last page for additional comments.				
vo race page for all and comments.				

Establishment Information

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