

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

T SCORE

1		
	U	

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

Risk Category 誕1 O2 O3 O4 Follow-up Required O Yes 氣 No Number of Seats O

as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, MA, MO) for each numbered Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.

10	<b>∉</b> -in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		С
			Compliance Status	COS	R	WT		
	IN	OUT	NA	NO	Supervision			
1	×	٥			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	$\exists X$	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	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	°
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	1	0		0	Hands clean and properly washed	0	0	
7	왮	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	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	涎	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	SER	0			Proper disposition of unsafe food, returned food not re-	0	0	2

					Compliance Status	cos	R	WT
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	_	0	0	×	Proper cooling time and temperature	0	0	
19		0	0	文	Proper hot holding temperatures	0	0	
20		0	0	L.	Proper cold holding temperatures	0	0	5
21	0	0	0	200	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	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	оит	NA	NO	Chemicals			
25		0	X		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	
	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		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	-
30	0	Variance obtained for specialized processing methods	0	0	١,
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	
34	0	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	-
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	
	OUT	Proper Use of Utensils	$\top$		
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	10	Gloves used properly	0	0	

spect	ion	R-repeat (violation of the same code provision)	)		
		Compliance Status	COS	R	WT
	OUT	Utensiis and Equipment			
45	0	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	- 1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	_ 0	0	

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-706, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

03/28/2024

Signature of Person In Charge

Signature of Environmental Health Specialist

03/28/2024

\*\*\*\* Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice \*\*\*\*

Date

PH-2267 (Rev. 6-15)

Free food safety training classes are available each month at the county health department.

Please call ( ) 6158987889 to sign-up for a class.

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



	Establishment Information							
	Establishment Name: Toot's West Bar							
Establishment Number #:  605259123								
	NSPA Survey - To be completed if			-				
	Age-restricted venue does not affirmatively res twenty-one (21) years of age or older.	trict access to its buildings or	facilities at all times to	persons who are				
	Age-restricted venue does not require each pe	rson attempting to gain entry	to submit acceptable for	orm of identification.				
	"No Smoking" signs or the international "Non-S	smoking" symbol are not cons	spicuously posted at ev	ery entrance.				
	Garage type doors in non-enclosed areas are not completely open.							
	water type about in their enclosed dieds are not compresely open.							
	Tents or awnings with removable sides or vent	s in non-enclosed areas are	not completely removed	or open.				
	Smoke from non-enclosed areas is infiltrating i	nto areas where smoking is o	prohibited.					
		•						
	Smoking observed where smoking is prohibited	d by the Act.						
	Warewashing Info							
	Machine Name	Sanitizer Type	PPM	Temperature ( Fah	renhelf)			
		•		•				
	Equipment Temperature							
	Description			Temperature ( Fahi	renhelt)			
	Food Temperature							
	Food Temperature Description		State of Food	Temperature ( Fah	renheit)			
			State of Food	Temperature ( Fah	renheit)			
			State of Food	Temperature ( Fah	renheit)			
			State of Food	Temperature ( Fahi	renhelt)			
			State of Food	Temperature ( Fahi	renhelt)			
			State of Food	Temperature ( Fah	renheit)			
			State of Food	Temperature ( Fah	renheit)			
			State of Food	Temperature ( Fah	renheit)			
			State of Food	Temperature ( Fah	renheit)			
			State of Food	Temperature ( Fah	renheit)			
			State of Food	Temperature ( Fah	renheit)			
			State of Food	Temperature (Fahi	renheit)			
			State of Food	Temperature ( Fah	renheit)			
			State of Food	Temperature ( Fah	renheit)			
			State of Food	Temperature ( Fah	renheit)			
			State of Food	Temperature ( Fah	renheit)			
			State of Food	Temperature ( Fah	renheit)			
			State of Food	Temperature ( Fah	renheit)			

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

Establishment Information



Comments/Other Observations  O:  O:  O:  O:  O:  O:  O:  O:  O:  O	
Comments/Other Observations	
); .: 2; 3; 4; 5;	
); .: .: .: 2: 3: 4: 5: 5:	
): .: 2: 3: 4: 5: 5:	
): .: 2: 3: 4: 5: 5: 5:	
): :: 2: 3: 4: 5: 5: 7:	
D: .: 2: 3: 4: 5: 5:	
): 	
D: L: 2: 3: 4: 5: 5: 7:	
D: L: 2: 3: 4: 5: 7:	
L: 2: 3: 4: 5: 7:	
2: 3: 4: 5: 5: 7:	
3: 4: 5: 5: 7:	
4: 5: 3: 7:	
5: 5: 7:	
5: 7:	
7 <del>.</del>	
3:	
<b>)</b> :	
): -	
).  	
5. A.	
<del>!</del> . <del>-</del> .	
). 3.	
). 7·	
7:	
3:	
**See page at the end of this document for any violations that could not be displayed in this space.	

Additional C	comments	į
--------------	----------	---

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Toot's West Bar	
Establishment Number: 605259123	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
200 100 page 101 eastern 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	

Establishment Information

Establishment Information	
Establishment Name: Toot's West Bar	
Establishment Number #: 605259123	
Sources	
Source Type:	Source:
Additional Comments	