TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Esta	Establishment Name					O Farmer's Market Food Unit Type of Establishment Ø Permanent O Mobile											
Addr	ess				1312 NW Broad		O Temporary O Seasonal										/
City					Murfreesboro Time in	03	03:15 PM AM / PM Time out 03:25; PM AM / PM										
Inso	Inspection Date 09/30/2022 Establishment # 60531550																
					ORoutine Brollow-up OComplaint			O Pro			-		0.00	sultation/Other			_
								,					t-	85			
Risk Category O1 XC O3 O4 Fo Risk Factors are food preparation practices and employee behaviors most commonly repo									up Required O Yes 🐹 No Number of S to the Centers for Disease Control and Prevent	eats tion	00						
	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 (IH, OUT, HA, HO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points fo								gory.)	1								
IN	in c	ompii	ance		OUT=not in compliance NA=not applicable NO=not observ				\$=cor	recte	d on-s	ite duri	ing ins	pection R=repeat (violation of the same code provision			
	IN	OUT	NA	NO	Compliance Status Supervision	cos	R	WT	Ь					Compliance Status Cooking and Reheating of Time/Temperature	cos	ĸ	WT
\rightarrow	8	0	101		Person in charge present, demonstrates knowledge, and	0	0	5			OUT		NO	Control For Safety (TCS) Foods			
		-	NA	NO	performs duties Employee Health	-				00	-		Š	Proper cooking time and temperatures Proper reheating procedures for hot holding	00	8	5
2	X	0			Management and food employee awareness; reporting		0	5	Ť		оит		NO	Cooling and Holding, Date Marking, and Time as	-	-	
\rightarrow	×	0			Proper use of restriction and exclusion	0	0	Ľ						a Public Health Control		-	
4			NA		Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	0	0			0	0			Proper cooling time and temperature Proper hot holding temperatures	8	윙	
5	1	0		0	No discharge from eyes, nose, and mouth	ō	Ō	5	20	25	0	0		Proper cold holding temperatures	0	0	5
	IN 注	001	NA		Preventing Contamination by Hands Hands clean and properly washed	0	0				0			Proper date marking and disposition		0	
_	×	0	0	0	No bare hand contact with ready-to-eat foods or approved	ō	ō	5	22		0	×		Time as a public health control: procedures and records	0	٥	
8	-		-	_	alternate procedures followed Handwashing sinks properly supplied and accessible	0	0	2	23	IN O	001	NA X	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	0	0	-
		<u>оит</u> О	NA	NO	Approved Source Food obtained from approved source	0	0		23	IN	OUT		NO	food Highly Susceptible Populations	~	~	•
10	0	0	0	20	Food received at proper temperature	0	0		24	0	0	20	140	Pasteurized foods used: prohibited foods not offered	0	0	5
11	_	_	64		Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	0	5	-			_			-	~	-
	0	0	×	0	destruction	0	0			IN	OUT			Chemicais			
			NA	NO	Protection from Contamination Food separated and protected	0	0	4	25	0 実	8	X	J	Food additives: approved and properly used	0	읭	5
131	200 I I													LOOC SUDSTRICES DRODERLY IDENTIFIED STOPED USED	01	~ ~ ~	
13 14			ŏ		Food-contact surfaces: cleaned and sanitized	Ō	ŏ			_	OUT	NA		Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	_	
	×	0			Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- served	0	0			IN	OUT	_				0	5
14	×	0			Proper disposition of unsafe food, returned food not re-	0 0	0	5 2	27 duc	IN O	OUT O	笑 atho		Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan		_	5
14	×	0		Goo	Proper disposition of unsafe food, returned food not re- served	0 0 ontro	0 0 the	5 2 intro	27 duc	IN O tion	out O of p	笑 atho		Conformance with Approved Procedures Compliance with variance, specialized process, and HA/CCP plan , chemicals, and physical objects into foods.		_	5
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****	Additional	I food safety	information o	an be found	on our website,	http://tn.g	ov/health/a	article/eh-	foodservice	***
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PH-2257 (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: The Clay Pit 2 Establishment Number #: 605315503

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)				

Equipment l'emperature	
Description	Temperature (Fahrenheit)

Food Temperature Decorption	State of Food	Temperature (Fahrenheit

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: The Clay Pit 2 Establishment Number : 605315503

Comments/Other Observations	

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.

Establishment Information

Establishment Name: The Clay Pit 2 Establishment Number : 605315503

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: The Clay Pit 2 Establishment Number #: 605315503

Sources		
Source Type:	Source:	

Additional Comments