

Establishment Name

Inspection Date

Purpose of Inspection

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Remanent O Mobile Type of Establishment

Time in 12:15 PM AM/PM Time out 01:00; PM AM/PM

O Temporary O Seasonal

08/23/2022 Establishment # 605311597 Embargoed 0

> O Follow-up O Complaint O Preliminary O Consultation/Other

Number of Seats 60 Risk Category О3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	4=in c	in compliance OUT=not in compliance NA=not applicable NO=not obser		ed		0	OS=0	от		
					Compliance Status	cos	R	WT] [
	IN	OUT	NA	NO	Supervision				П	Τ
1	鼷	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5		6
	IN	OUT	NA	NO	Employee Health				10	7
2	$\mathbb{R}^{\mathbb{C}}$	0			Management and food employee awareness; reporting	0	0		1 🗆	Т
3	×	0			Proper use of restriction and exclusion	0	0	5	ш	
	IN	OUT	NA	NO	Good Hygienic Practices				1 17	8
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1 17	9
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	l °	2	0
	IN	OUT	NA	NO	Preventing Contamination by Hands				1 2	1
6	0	0		3%	Hands clean and properly washed	0	0		1 Fa	2
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	۱	-
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	1 5	3
	IN	OUT	NA	NO	Approved Source				ľ	3
9	黨	0			Food obtained from approved source	0	0		П	Т
10	0	0	0	×	Food received at proper temperature	0	0	1	ΙĘ	4
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ιľ	"
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			T
	IN	OUT	NA	NO	Protection from Contamination] [2	5
13	Ä	0	0		Food separated and protected	0	0	4] [2	6
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	lΓ	T
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7

COOK OUT RESTURANT

8569 HWY 51 NORTH

Millington

KRoutine

	Compliance Status				cos	R	WT	
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5
17	嵩	0	0	0	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	0	涎	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	0	X	0		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	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	氮	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	80	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

to control the introduction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT				
28	0	Pasteurized eggs used where required	0	0	
29		Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	OUT	Food Temperature Control			
31	氮	Proper cooling methods used; adequate equipment for temperature control	0	0	1
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	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	•
	OUT	Prevention of Feed Contamination			
36	涎	Insects, rodents, and animals not present	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	ŀ
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	г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	г
42	120	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0		0	0	r
44	10	Gloves used properly	0	0	_

pecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment	_		
45	0	Food and norifood-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			
55	0	Current permit posted	ि	0	Г
56	0	Most recent inspection posted	0	0	_ `
		Compliance Status	YES	NO	W
57		Compliance with TN Non-Smoker Protection Act	- XX	0	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	

us manner. You have the right to request a hi sin ten (10) days of the date of the

08/23/2022

Date Signature of Environmental Health Specia

08/23/2022

ature of Person In Charge

Date

RDA 629

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

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Name: COOK OUT RESTURANT
Establishment Number # | 605311597

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)			
Three compartment sink	Chlorine					

Equipment Temperature					
Temperature (Fahrenheit)					
50					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Chili	Hot Holding	150
Pulled pork	Hot Holding	165
Bacon	Cold Holding	57
Hot dogs	Cold Holding	51
Beef patty	Cold Holding	46

Observed Violations
Total # 4
Repeated # 0
20: TCS foods not maintained at 41*
31: Prep cooler temperature @ 50*
36: Observed flies in food prep area
42: Wet dishes being stacked

[&]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: COOK OUT RESTURANT	
Establishment Number: 605311597	
Comments/Other Observations	
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***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.

Establishment Name: COOK OUT RESTURANT	
Establishment Number: 605311597	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

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Establishment Number #: 605311597			1
F23			
Sources			
Source Type: Food	Source:	US Food	
Source Type:	Source:		
Additional Comments			