



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

95

Establishment Name Hilton Garden Inn Bar Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 1335 Conference center Blvd ☐ Temporary ☐ Seasonal
City Murfreesboro Time in 09:36 AM AM / PM Time out 09:51: AM AM / PM
Inspection Date 04/03/2024 Establishment # 605243897 Embargoed 0
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☒ 1 ☐ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 0

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention 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, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=In compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)										
Compliance Status															COS	R	WT	Compliance Status															COS	R	WT
Supervision																		Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																	
1	IN	OUT	NA	NO	Person in charge present, demonstrates knowledge, and performs duties.					16	IN	OUT	NA	NO	Proper cooking time and temperatures					17	IN	OUT	NA	NO	Proper reheating procedures for hot holding										
2	IN	OUT	NA	NO	Management and food employee awareness, reporting						IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control						IN	OUT	NA	NO	Proper cooling time and temperature										
3	IN	OUT	NA	NO	Proper use of restriction and exclusion						IN	OUT	NA	NO	Proper hot holding temperatures						IN	OUT	NA	NO	Proper cold holding temperatures										
4	IN	OUT	NA	NO	Good Hygienic Practices						IN	OUT	NA	NO	Proper date marking and disposition						IN	OUT	NA	NO	Time as a public health control: procedures and records										
5	IN	OUT	NA	NO	Proper eating, tasting, drinking, or tobacco use						IN	OUT	NA	NO	Consumer Advisory						IN	OUT	NA	NO	Food obtained from approved source										
6	IN	OUT	NA	NO	No discharge from eyes, nose, and mouth						IN	OUT	NA	NO	Highly Susceptible Populations						IN	OUT	NA	NO	Food received at proper temperature										
7	IN	OUT	NA	NO	Preventing Contamination by Hands						IN	OUT	NA	NO	Pasteurized foods used; prohibited foods not offered						IN	OUT	NA	NO	Food in good condition, safe, and unadulterated										
8	IN	OUT	NA	NO	Hands clean and properly washed						IN	OUT	NA	NO	Chemicals						IN	OUT	NA	NO	Required records available: shell stock tags, parasite destruction										
9	IN	OUT	NA	NO	No bare hand contact with ready-to-eat foods or approved alternate procedures followed						IN	OUT	NA	NO	Food additives: approved and properly used						IN	OUT	NA	NO	Protection from Contamination										
10	IN	OUT	NA	NO	Handwashing sinks properly supplied and accessible						IN	OUT	NA	NO	Toxic substances properly identified, stored, used						IN	OUT	NA	NO	Food separated and protected										
11	IN	OUT	NA	NO	Approved Source						IN	OUT	NA	NO	Conformance with Approved Procedures						IN	OUT	NA	NO	Food-contact surfaces: cleaned and sanitized										
12	IN	OUT	NA	NO	Food obtained from approved source						IN	OUT	NA	NO	Compliance with variance, specialized process, and HACCP plan						IN	OUT	NA	NO	Proper disposition of unsafe food, returned food not re-served										
13	IN	OUT	NA	NO	Food received at proper temperature																														
14	IN	OUT	NA	NO	Food in good condition, safe, and unadulterated																														
15	IN	OUT	NA	NO	Required records available: shell stock tags, parasite destruction																														

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

OUT=not in compliance					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)																									
Compliance Status															COS	R	WT	Compliance Status															COS	R	WT
Safe Food and Water																		Utensils and Equipment																	
28	OUT	Pasteurized eggs used where required								45	OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used																							
29	OUT	Water and ice from approved source								46	OUT	Warewashing facilities, installed, maintained, used, test strips																							
30	OUT	Variance obtained for specialized processing methods								47	OUT	Nonfood-contact surfaces clean																							
Food Temperature Control																		Physical Facilities																	
31	OUT	Proper cooling methods used; adequate equipment for temperature control								48	OUT	Hot and cold water available; adequate pressure																							
32	OUT	Plant food properly cooked for hot holding								49	OUT	Plumbing installed; proper backflow devices																							
33	OUT	Approved thawing methods used								50	OUT	Sewage and waste water properly disposed																							
34	OUT	Thermometers provided and accurate								51	OUT	Toilet facilities: properly constructed, supplied, cleaned																							
Food Identification																		Administrative Items																	
35	OUT	Food properly labeled; original container; required records available								52	OUT	Garbage/refuse properly disposed; facilities maintained																							
Prevention of Food Contamination																		Compliance Status															YES	NO	WT
36	OUT	Insects, rodents, and animals not present								Non-Smokers Protection Act																									
37	OUT	Contamination prevented during food preparation, storage & display								57	OUT	Compliance with TN Non-Smoker Protection Act																							
38	OUT	Personal cleanliness								58	OUT	Tobacco products offered for sale																							
39	OUT	Wiping cloths: properly used and stored								59	OUT	If tobacco products are sold, NSPA survey completed																							
40	OUT	Washing fruits and vegetables																																	
Proper Use of Utensils																																			
41	OUT	In-use utensils; properly stored																																	
42	OUT	Utensils, equipment and linens; properly stored, dried, handled																																	
43	OUT	Single-use/single-service articles; properly stored, used																																	
44	OUT	Gloves used properly																																	

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 26-1-203, 26-1-206, 26-1-208, 26-1-209, 26-1-211, 26-1-215, 26-1-216, 4-5-329.

Signature of Person In Charge [Signature] Date 04/03/2024 Signature of Environmental Health Specialist [Signature] Date 04/03/2024

**** 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**



Establishment Information	
Establishment Name:	Hilton Garden Inn Bar
Establishment Number #:	605243897

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)
Dish machine	Cl	50	

Equipment Temperature	
Description	Temperature (Fahrenheit)
All coolers	37

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
No tcs foods		

Observed Violations

Total # 1

Repeated # 0

26: Observed open container of Terro liquid ant bait stored directly above Syrups and next to glasses COS discussed with pic and had bait trap removed.

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Establishment Information

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Establishment Number : 605243897

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Policy present
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (N.O.) No food workers present.
- 5: (N.O.) No food workers present at the time of inspection.
- 6: Bar closed at time of inspection - no employees behind counter at time of inspection
- 7: (NO) No food workers present during the inspection.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See source
- 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: No raw animal products stored at the bar
- 15: (IN) No unsafe, returned or previously served food served.
- 16: N (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: No tcs food items at bar
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: No tcs items but equipment is adequate
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 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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Establishment Number : 605243897

Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

Establishment Number #:	605243897
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Source Type:	Source:
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Additional Comments