



# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

100

Establishment Name The Fish House Bar Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile  
Address 1626 Middle Tennessee Blvd ☐ Temporary ☐ Seasonal  
City Murfreesboro Time in 01:14 PM AM / PM Time out 01:44 PM AM / PM  
Inspection Date 03/21/2024 Establishment # 605319141 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 |  |   |
|--|----|-----|----|----|--|--|--|----------|--|---|
| Supervision  |    |     |    |    | Compliance Status  |  |  | COS R WT |  |   |
| 1  | IN | OUT | NA | NO | Person in charge present, demonstrates knowledge, and performs duties                  |  |  |          |  | 5 |
| Employee Health  |    |     |    |    | Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods               |  |  | COS R WT |  |   |
| 2  | IN | OUT | NA | NO | Management and food employee awareness, reporting                                      |  |  |          |  | 5 |
| 3  | IN | OUT | NA | NO | Proper use of restriction and exclusion  |  |  |          |  | 5 |
| 4  | IN | OUT | NA | NO | Proper cooking time and temperatures   |  |  |          |  | 5 |
| Good Hygienic Practices  |    |     |    |    | Cooling and Holding, Date Marking, and Time as a Public Health Control                 |  |  | COS R WT |  |   |
| 5  | IN | OUT | NA | NO | Proper reheating procedures for hot holding  |  |  |          |  | 5 |
| 6  | IN | OUT | NA | NO | Proper cooling time and temperature  |  |  |          |  | 5 |
| 7  | IN | OUT | NA | NO | Proper hot holding temperatures  |  |  |          |  | 5 |
| 8  | IN | OUT | NA | NO | Proper cold holding temperatures   |  |  |          |  | 5 |
| 9  | IN | OUT | NA | NO | Proper date marking and disposition  |  |  |          |  | 5 |
| Preventing Contamination by Hands  |    |     |    |    | Time as a public health control: procedures and records                                |  |  | COS R WT |  |   |
| 10   | IN | OUT | NA | NO | Hands clean and properly washed  |  |  |          |  | 5 |
| 11   | IN | OUT | NA | NO | No bare hand contact with ready-to-eat foods or approved alternate procedures followed |  |  |          |  | 5 |
| 12   | IN | OUT | NA | NO | Handwashing sinks properly supplied and accessible                                     |  |  |          |  | 2 |
| Approved Source  |    |     |    |    | Consumer Advisory  |  |  | COS R WT |  |   |
| 13   | IN | OUT | NA | NO | Food obtained from approved source   |  |  |          |  | 4 |
| 14   | IN | OUT | NA | NO | Food received at proper temperature  |  |  |          |  | 5 |
| 15   | IN | OUT | NA | NO | Food in good condition, safe, and unadulterated  |  |  |          |  | 5 |
| 16   | IN | OUT | NA | NO | Required records available: shell stock tags, parasite destruction                     |  |  |          |  | 2 |
| Protection from Contamination  |    |     |    |    | Highly Susceptible Populations   |  |  | COS R WT |  |   |
| 17   | IN | OUT | NA | NO | Food separated and protected   |  |  |          |  | 4 |
| 18   | IN | OUT | NA | NO | Food-contact surfaces: cleaned and sanitized   |  |  |          |  | 5 |
| 19   | IN | OUT | NA | NO | Proper disposition of unsafe food, returned food not re-served                         |  |  |          |  | 2 |
| Chemicals  |    |     |    |    | Compliance with Approved Procedures  |  |  | COS R WT |  |   |
| 20   | IN | OUT | NA | NO | Food additives: approved and properly used   |  |  |          |  | 5 |
| 21   | IN | OUT | NA | NO | Toxic substances properly identified, stored, used                                     |  |  |          |  | 5 |
| 22   | IN | OUT | NA | NO | Compliance with variance, specialized process, and HACCP plan                          |  |  |          |  | 5 |

**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  |  |   |
|---|-----|--|--|--|---|--|--|-----------|--|---|
| Safe Food and Water   |     |  |  |  | Compliance Status   |  |  | COS R WT  |  |   |
| 28  | OUT |  |  |  | Pasteurized eggs used where required  |  |  |           |  | 1 |
| 29  | OUT |  |  |  | Water and ice from approved source  |  |  |           |  | 2 |
| 30  | OUT |  |  |  | Variance obtained for specialized processing methods                                  |  |  |           |  | 1 |
| Food Temperature Control  |     |  |  |  | Utensils and Equipment  |  |  | COS R WT  |  |   |
| 31  | OUT |  |  |  | Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used |  |  |           |  | 1 |
| 32  | OUT |  |  |  | Warewashing facilities, installed, maintained, used, test strips                      |  |  |           |  | 1 |
| 33  | OUT |  |  |  | Nonfood-contact surfaces clean  |  |  |           |  | 1 |
| 34  | OUT |  |  |  | Physical Facilities   |  |  | COS R WT  |  |   |
| 35  | OUT |  |  |  | Hot and cold water available; adequate pressure                                       |  |  |           |  | 2 |
| 36  | OUT |  |  |  | Plumbing installed; proper backflow devices   |  |  |           |  | 2 |
| 37  | OUT |  |  |  | Sewage and waste water properly disposed  |  |  |           |  | 2 |
| 38  | OUT |  |  |  | Toilet facilities: properly constructed, supplied, cleaned                            |  |  |           |  | 1 |
| 39  | OUT |  |  |  | Garbage/refuse properly disposed; facilities maintained                               |  |  |           |  | 1 |
| 40  | OUT |  |  |  | Physical facilities installed, maintained, and clean                                  |  |  |           |  | 1 |
| 41  | OUT |  |  |  | Adequate ventilation and lighting; designated areas used                              |  |  |           |  | 1 |
| Food Identification   |     |  |  |  | Administrative Items  |  |  | COS R WT  |  |   |
| 42  | OUT |  |  |  | Current permit posted   |  |  |           |  | 0 |
| 43  | OUT |  |  |  | Most recent inspection posted   |  |  |           |  | 0 |
| Prevention of Food Contamination  |     |  |  |  | Compliance Status   |  |  | YES NO WT |  |   |
| 44  | OUT |  |  |  | Non-Smokers Protection Act  |  |  | COS R WT  |  |   |
| 45  | OUT |  |  |  | Compliance with TN Non-Smoker Protection Act  |  |  |           |  | 0 |
| 46  | OUT |  |  |  | Tobacco products offered for sale   |  |  |           |  | 0 |
| 47  | OUT |  |  |  | If tobacco products are sold, NSPA survey completed                                   |  |  |           |  | 0 |
| 48  | OUT |  |  |  |   |  |  |           |  |   |

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 24-703, 24-705, 24-706, 24-708, 24-709, 24-711, 24-715, 24-716, 4-5-329.

Signature of Person In Charge [Signature] Date 03/21/2024 Signature of Environmental Health Specialist [Signature] Date 03/21/2024

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

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**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) |
|-------------|---------------------------|
|             |                           |

**Food Temperature**

| Description | State of Food | Temperature ( Fahrenheit) |
|-------------|---------------|---------------------------|
|             |               |                           |

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***Comments/Other Observations***

- 1:
- 2:
- 3:
- 4:
- 5:
- 6:
- 7:
- 8: 3 comp at bar designated to hand washing only - dish soap not in area.
- 9:
- 10:
- 11:
- 12:
- 13:
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15:
- 16:
- 17:
- 18:
- 19:
- 20:
- 21:
- 22:
- 23:
- 24:
- 25:
- 26:
- 27:
- 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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**Comments/Other Observations (cont'd)****Additional Comments (cont'd)*****See last page for additional comments.***

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**Sources**

Source Type: Source:

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**Additional Comments**

All priority items have been corrected.

The 3 comp is fully designated as a hand washing sink. Discussed with owner and manager that if they wish to keep an outer compartment designated as handwashing and use the other 2 for a dump sink and rinse sink then: a separate faucet must be hard plumed at the hand sink compartment, and a splash guard permanently installed between the hand sink and other two compartments. (Discussed that a dump sink and rinse sink is okay but not sanitizing is permitted at the sink)

If the owner decides to do the above work then they must notify me with the plan and when it will be done. Upon completion an consultation visit will be made to ensure its set correctly.