TENNESSEE DEPARTMENT OF HEALTH VICE ESTABLISHMENT INSPECTION REPO

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18/200

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT								\neg											
Boro Bourbon & Brows						O Farmer's Market Food Unit	٦	ſ	١										
Establishment Name		ne	Boro Bourbon & Brews Type of Establishment O Mobile										J						
Adi	fress				124 N Maple St O Temporary O Seasonal														
Cit	/				Murfreesboro Time in 01:47 PM AM / PM Time out 01:57 PM AM / PM														
Ins	necti	on Da	ate		04/03/2024 Establishment # 605320955 Embergoed 0														
			spect		ORoutine	授 Follow-up	O Complaint			- O Pro			~ -		0.000	nsultation/Other			_
					-						2400 T 100 T	ary						02	
Ris	k Ca	tegor		act	O1	aration practices a	O3 nd employee	beha		04	at c	omm	nonh			up Required O Yes 🕱 No Number of S to the Centers for Disease Control and Preven	Seats tion	92	
L																control measures to prevent illness or injury.			
						FOODBORN	E ILLNESS RIS	KF/	CT	ORS	AND	PU	BLIC	HEA	LTH.	INTERVENTIONS ach Ham as applicable. Deduct points for category or subcat			
	luin c	ici iompii		NGVE		ce NA=not applicable	NO=not observe		R d. h							pection R*repeat (violation of the same code provis			
Ë		of the second	0.100			liance Status		cos	R		Ĩ	10040	0.0110		-14 mil	Compliance Status	cos	R	WT
	IN	OUT	NA	NO		Supervision						IN	оυт	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	籝	0			Person in charge pr performs duties	resent, demonstrates kno	wiedge, and	0	0	5	16	0	0	0	家	Proper cooking time and temperatures	0	ा	
Ļ	1.1		NA	NO	Vanagement and fr	Employee Health ood employee awareness	: reporting	0			17	0	0	0	X	Proper reheating procedures for hot holding	00	0	•
3	X				Proper use of restri		s, reporting	ŏ	ŏ	5		IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
H		_	NA	NO	,	d Hygionic Practicos		-	-	-	18	0	0	0	X	Proper cooling time and temperature	0	0	
4	X	0				ng, drinking, or tobacco u	150	0	0	5	19		0		Õ	Proper hot holding temperatures	0	0	
5	XX IN		NA			eyes, nose, and mouth ng Contamination by	Hands	0	0	_	20 21	22	8		0	Proper cold holding temperatures Proper date marking and disposition	8	0	5
6	黨	0			Hands clean and pr	roperly washed		0	0		22		ō	X		Time as a public health control: procedures and records	ō	0	
7	83	0	0	0	No bare hand conta alternate procedure	act with ready-to-eat food is followed	is or approved	0	0	۰		IN	OUT		-	Consumer Advisory	-	-	_
8	1		NA	-	Handwashing sinks	properly supplied and a	ccessible	0	0	2	23	8	0	0		Consumer advisory provided for raw and undercooked	0	0	4
9	黨		non	NO	Food obtained from	Approved Source		0	0	-	H	IN	OUT	NA	NO	food Highly Susceptible Populations		_	-
10	0	0	0	×	Food received at pr	roper temperature		0	0		24	0	0	88		Pasteurized foods used; prohibited foods not offered	0	0	5
11	0-0	0	×	_		tion, safe, and unadultera vailable: shell stock tags		0	0	5	-	_	OUT	_	NO		-	-	-
12	0	0	NA	0	destruction	tion from Contaminat		0	0	_	25	IN O	001			Chemicals Food additives: approved and properly used			
13	12		0	no	Food separated and		lion	0	0	4		×		-		Toxic substances properly identified, stored, used	0	ŏ	5
			0			ces: cleaned and sanitize		0	0	5				NA	NO	Conformance with Approved Procedures			
15	X	0			Proper disposition of served	of unsafe food, returned f	ood not re-	0	0	2	27	0	0	罴		Compliance with variance, specialized process, and HACCP plan	0	0	5
_				-							-								_
╘				Goo	d Retail Practice	es are preventive m									gens	, chemicals, and physical objects into foods.			
				01	T=not in compliance		COS=correc			art.				5		R-repeat (violation of the same code provision)			
					Comp	liance Status	000 00.00	COS	R	WT	Ē					Compliance Status	COS	R	WT
	28	OUT		Auriza	Safe F d eggs used where	food and Water		0	0	1			UT	ood ar	od no	Utensils and Equipment infood-contact surfaces cleanable, properly designed,			
	29	0	Wate	r and	lice from approved s	source		0	0	2	4	5				and used	0	0	1
H	90	OUT		nce (zed processing methods mperature Control		0	0	1	4	6 1	o v	Varewa	ashin	g facilities, installed, maintained, used, test strips	0	0	1
Ε.	и	0				adequate equipment for	temperature	0	0	2	4	_	_	lonfoo	d-cor	ntact surfaces clean	0	0	1
		-	contr		concert control for	hat haldes							TUK		i cela	Physical Facilities			
	33				properly cooked for thawing methods us			8	00	1	4					I water available; adequate pressure stalled; proper backflow devices	8	8	2
	34	0	Then		eters provided and a	ocurate		0	0	1	50	0 (o s	iewage	and	waste water properly disposed	0	0	2
		OUT	_			Identification		-	-		5	_				es: properly constructed, supplied, cleaned	0	0	1
Ľ	35	0	Food	prop		container; required reco		0	0	1	5		-	-		use properly disposed; facilities maintained	0	0	1
H	6	OUT	Incor			f Food Contamination		_		-	5	_	-			lities installed, maintained, and clean	0	2	1
⊢	90 97	0	-		dents, and animals i	,	no 8 decimi	0	0 0	2	F	+	О А 100	oequa	ne ve	Administrative Items	0	0	-
		0	_			ng food preparation, stor	rge o display			-								0	
_	18 19	-			leanliness ths; properly used a	nd stored		00	0	1	5				-	nit posted inspection posted	0	0	0
	10	0	Was		ruits and vegetables				ŏ		Ľ					Compliance Status		NO	WT
	11	OUT		o i de	Proper nsils; properly stored	Use of Utensils		~	0	-	5	,	-	omel	10.00	Non-Smokers Protection Act with TN Non-Smoker Protection Act	1	01	
	12	0	Uten	sils, e	quipment and linens	s; properly stored, dried,	handled	0	0	1	5	8	T	obacc	o pro	ducts offered for sale)) 0	ŏ	0
	13 14	0	Singl	e-use	single-service articled properly	les; properly stored, used	1		8		5	9	If	tobac	co pr	oducts are sold, NSPA survey completed	0	0	
<u> </u>		· · ·	1.000		www.privipewing														

illure 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. 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 anner 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 port. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-718, 68-14-715, 68-14-716, 4-5-329.

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Lucia Jak	04/03/2024		04/03/2024
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date
	Additional food safety information can be found on our	website, http://tn.gov/health/article/eh-foodservi	ce ****
PH-2267 (Rev. 6-15)	Free food safety training classes are available Please call () 6158987		RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Boro Bourbon & Brews Establishment Number #: 605320955

Warewashing Info											
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)								

Equipment Temperature	
Decoription	Temperature (Fahrenheit)

ecoription	State of Food	Temperature (Fahrenheit

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Comments/Other Observations		
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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:	

Additional Comments