



TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

68

Establishment Name Quinn's Neighbourhood Pub & Eatery Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile

Address 1010 Murfreesboro Rd ☐ Temporary ☐ Seasonal

City Franklin Time in 12:45 PM AM / PM Time out 02:00 PM AM / PM

Inspection Date 06/30/2022 Establishment # 605249242 Embargoed 10

Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other

Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 122

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																								
IN	OUT	NA	NO	Person in charge present, demonstrates knowledge, and performs duties																									
1	<input type="radio"/>	<input checked="" type="radio"/>								<input type="radio"/>	<input type="radio"/>					5													
					Employee Health																								
2	<input checked="" type="radio"/>	<input type="radio"/>			Management and food employee awareness, reporting					<input type="radio"/>	<input type="radio"/>					5													
3	<input checked="" type="radio"/>	<input type="radio"/>			Proper use of restriction and exclusion					<input type="radio"/>	<input type="radio"/>																		
					Good Hygienic Practices																								
4	<input type="radio"/>	<input checked="" type="radio"/>			<input type="radio"/>	Proper eating, tasting, drinking, or tobacco use					<input type="radio"/>	<input type="radio"/>				5													
5	<input checked="" type="radio"/>	<input type="radio"/>			<input type="radio"/>	No discharge from eyes, nose, and mouth					<input type="radio"/>	<input type="radio"/>																	
					Preventing Contamination by Hands																								
6	<input type="radio"/>	<input checked="" type="radio"/>			<input type="radio"/>	Hands clean and properly washed					<input type="radio"/>	<input type="radio"/>				5													
7	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					<input type="radio"/>	<input type="radio"/>																		
8	<input checked="" type="radio"/>	<input type="radio"/>			Handwashing sinks properly supplied and accessible					<input type="radio"/>	<input type="radio"/>				2														
					Approved Source																								
9	<input checked="" type="radio"/>	<input type="radio"/>			Food obtained from approved source					<input type="radio"/>	<input type="radio"/>					5													
10	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Food received at proper temperature					<input type="radio"/>	<input type="radio"/>																		
11	<input checked="" type="radio"/>	<input type="radio"/>			Food in good condition, safe, and unadulterated					<input type="radio"/>	<input type="radio"/>																		
12	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Required records available: shell stock tags, parasite destruction					<input type="radio"/>	<input type="radio"/>																		
					Protection from Contamination																								
13	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		Food separated and protected					<input type="radio"/>	<input type="radio"/>				4														
14	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		Food-contact surfaces: cleaned and sanitized					<input type="radio"/>	<input type="radio"/>				5														
15	<input checked="" type="radio"/>	<input type="radio"/>			Proper disposition of unsafe food, returned food not re-served					<input type="radio"/>	<input type="radio"/>				2														

Compliance Status										COS					R					WT				
					Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																			
IN	OUT	NA	NO	Proper cooking time and temperatures																				
16	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper reheating procedures for hot holding					<input type="radio"/>	<input type="radio"/>				5									
17	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>						<input type="radio"/>	<input type="radio"/>													
					Cooling and Holding, Date Marking, and Time as a Public Health Control																			
IN	OUT	NA	NO	Proper cooling time and temperature																				
18	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper hot holding temperatures					<input type="radio"/>	<input type="radio"/>				5									
19	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cold holding temperatures					<input type="radio"/>	<input type="radio"/>													
20	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		Proper date marking and disposition					<input type="radio"/>	<input type="radio"/>													
21	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Time as a public health control: procedures and records					<input type="radio"/>	<input type="radio"/>													
22	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>													
					Consumer Advisory																			
23	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		Consumer advisory provided for raw and undercooked food					<input type="radio"/>	<input type="radio"/>			4										
					Highly Susceptible Populations																			
24	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Pasteurized foods used; prohibited foods not offered					<input type="radio"/>	<input type="radio"/>			5										
					Chemicals																			
25	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Food additives: approved and properly used					<input type="radio"/>	<input type="radio"/>			5										
26	<input type="radio"/>	<input checked="" type="radio"/>			Toxic substances properly identified, stored, used					<input type="radio"/>	<input type="radio"/>													
					Conformance with Approved Procedures																			
27	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Compliance with variance, specialized process, and HACCP plan					<input type="radio"/>	<input type="radio"/>			5										

**TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA**



Establishment Information

Establishment Name: Quinn's Neighbourhood Pub & Eatery

Establishment Number #: 605249242

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	
3 comp not set up	Cl		

Equipment Temperature

Description	Temperature (Fahrenheit)

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Two hamburger patties and a chicken breast	Hot Holding	100
4 packs of corned beef sitting out thawing	Thawing	70
All tcs toppings in pizza prep cooler	Cold Holding	48
Chicken breast sitting out cooling	Cooling	70
Cooked noodles sitting out cooling	Cooling	55
Burger patties in lower pc	Cold Holding	41
Sliced tomatoes in pc	Cold Holding	40
All tcs foods in wic	Cold Holding	40

Observed Violations

Total # 14

Repeated # 0

- 1: Nobody in kitchen can discuss cold holding and hot holding temps. They keep telling me i dont know.
- 4: Observed employee drinking from open cup directly over portioned saucers of ketchup.
- 6: No hand washing took place during inspection and i observed several times tasks were. Also, observed two employees on phone as i walked in and they resumed food prep without washing hands.
- 7: Observed employee squeeze a lemon into glass for customer with bare hand.
- 19: Hamburger patties and chicken breast. See temp log. Discarded all
- 20: Tcs pizza toppings in pc and four bags of corned beef. See temp log. Also, corned beef sitting out thawing was not being prepped. Discarded all
- 26: Sani bucket stored directly beside sani bucket on prep table.
- 33: 4 bags of corned beef sitting out at room temp thawing.
- 36: Large flys present.
- 37: Several drinks stored on prep tables.
- 41: Several knives stored between pipe and wall. Also knife stored between two prep coolers
- 44: Observed employee employee go into wic, come out and did not change gloves or wash hands before resuming food prep.
- 53: Damaged wall by ice machine.
- 56: Inspection posted is over 2 years old.

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Comments/Other Observations

2: (IN): An employee health policy is available.
3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
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: (IN) All raw animal food is separated and protected as required.
14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
15: (IN) No unsafe, returned or previously served food served.
16: (NO) No raw animal foods cooked during inspection.
17: (NO) No TCS foods reheated during inspection.
18: Pic stated cooked chicken breast and noodles were cooked one hour prior to inspection
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: Verified advisory with associated menu items.
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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Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

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Establishment Number #:	605249242

Sources			
Source Type:	Food	Source:	Sysco
Source Type:	Water	Source:	City
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Additional Comments			
Daniellerjones29@gmail.com			
Jeff@quinnspubtn.com			