

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Moe's Southwest Grill Permanent O Mobile Establishment Name Type of Establishment 5510 Hwy 153, STE A O Temporary O Seasonal Hixson Time in 01:15 PM AM/PM Time out 02:10: PM AM/PM 01/09/2024 Establishment # 605193625 Embargoed 0 Inspection Date

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

О3

Number of Seats 96 Risk Category Follow-up Required 级 Yes O No ase Control and Prevention

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	¥ =in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observe			С
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	0	斑			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	D)(0			Management and food employee awareness; reporting	0	0	
3	寒	0			Proper use of restriction and exclusion	0	0	5
	IN	ОИТ	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use		0	
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	0
	IN OUT NA NO Preventing Contamination by Hands				Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	×	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

Compliance Status								WT
	IN OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods							
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	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	×	Proper cooling time and temperature	0	0	
19		120	0	0	Proper hot holding temperatures	0	0	
20	0	×	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	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	0	0	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN OUT NA NO Chemicals		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	9
	IN OUT NA NO Conformance with Approved Procedures							
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

ns, chemicals, and physical objects into foods.

			GOO	D R	ΞſΑ	L PRA	CTIC	3.
		OUT=not in compliance COS=corr				inspect	on	
		Compliance Status	cos	R	WT			
	OUT	Caro reconstruction					OUT	
28		Pasteurized eggs used where required	0	0	1	45	335	Foo
29		Water and ice from approved source	0	0	2	40		cor
30		Variance obtained for specialized processing methods	0	0	1	46	0	Wa
	OUT	Food Temperature Control				140		1110
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	47	100	No
31	١,٠	control	"	۳	'		OUT	П
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Hot
33	0	Approved thawing methods used	0	0	1	49	2	Plu
34	0	Thermometers provided and accurate	0	0	1	50	0	Se
	OUT	Food Identification		Ť		51	ō	Toi
35	0	Food properly labeled; original container; required records available	0	0	1	52	0	Ga
	OUT	Prevention of Food Contamination				53	28	Phy
36	0	Insects, rodents, and animals not present	0	0	2	54	0	Ade
37	0	Contamination prevented during food preparation, storage & display	0	0	1		оит	Γ
38	0	Personal cleanliness	0	0	1	55	0	Cu
39	0	Wiping cloths; properly used and stored	0	0	1	56	0	Mo
40	0	Washing fruits and vegetables	0	0	1			
	OUT	Proper Use of Utensils			\neg			Т
41	0	In-use utensils; properly stored	0	0	1	57		Co
42	120	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58	1	Tot
43	0	Single-use/single-service articles; properly stored, used	0	0	1	59	1	If to
44	0	Gloves used properly	0	0	1			

Signature of Person In Charge

pecti		R-repeat (violation of the same code provision Compliance Status	cos	R	W	
45	M	0	0	1		
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0		
47	凝	Nonfood-contact surfaces clean	0	0	-	
	OUT	Physical Facilities				
48	0	Hot and cold water available; adequate pressure	0	0		
49	黨	Plumbing installed; proper backflow devices	0	0	- ;	
50	0	Sewage and waste water properly disposed	0	0	- :	
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0		
53	2%	Physical facilities installed, maintained, and clean	0	0		
54	0	Adequate ventilation and lighting; designated areas used	0	0		
	OUT	Administrative Items	Т			
55	0	Current permit posted	0	0	П	
56	0	Most recent inspection posted	0	0	Ľ	
		Compliance Status	YES	NO	٧	
	Non-Smokers Protection Act					
57		Compliance with TN Non-Smoker Protection Act	- 180	0		
58		Tobacco products offered for sale	0	0	١ ١	
59		If tobacco products are sold, NSPA survey completed	0	0		

You have the right to request a h ten (10) days of the date of the

01/09/2024

JUG0 Date Signature of Environment

01/09/2024 Date

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 4232098110 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Moe's Southwest Grill
Establishment Number # 605193625

ı	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.	
ı	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.	
I	Garage type doors in non-enclosed areas are not completely open.	
I	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.	
I	Smoking observed where smoking is prohibited by the Act.	

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
3 sink And sani bucket	Quat	400						

Equipment Temperature								
Description	Temperature (Fahrenheit)							
Walkin	47							

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Cut lettucE	Cold Holding	41
Rice	Hot Holding	138
Steak	Hot Holding	145
Todu	Hot Holding	162
Beans	Hot Holding	156
White rice hot box	Hot Holding	112
Rice hot box	Hot Holding	122
Salsa	Cold Holding	41
Salsa	Cold Holding	40
Tofu Walkin	Cold Holding	47

Total # 8 Repeated # 0 1: Repeat issue with walkin cooler being in disrepair with no measures such as ice or rearranging the walkin to address temlerature abuse while waiting for further repair.
1: Repeat issue with walkin cooler being in disrepair with no measures such as ice or rearranging the walkin to address temlerature abuse while waiting for
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ice or rearranging the walkin to address temlerature abuse while waiting for
19: Rice holding at 112°F to 120°F. Reheated product. 20: Walkin cooler holding at 47°F. Advised to ice down TCS foods and move
raw,proteins to the back of the cooler
42: Pans and containers stored dirty, water collecting on containers 45: Lower shelves in poor repair - damaged, rusted
47: Water pooling in bottom of reach in cooler on the line
49: Leak at prep sink faucet
53: Floor dirty underneath equipment, build up on walls
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[&]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: Moe's Southwest Grill

Establishment Number: 605193625

Comments/Other Observations

- 2: Policy on back of office door.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Observed employee washing hands between sweeping and putting on gloves to prepare food
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: Approved 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: Not observed
- 17: (NO) No TCS foods reheated during inspection. No rejeating observed at time of inspection.
- 18: No cooling observed at time of inspection
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 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.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.

57:

58:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Moe's Southwest Grill Establishment Number: 605193625	
Establishment Number . 1 000193020	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Information							
Establishment Name: Establishment Number #	Moe's Southwest Grill						
Establishment (vumber #:	605193625						
Sources							
	Water	Source:	Hud				
Source Type:	vvalei	Source.	Huu				
Source Type:	Food	Source:	Merchant				
Course Tunes		Course					
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Source Type.		Course.					
Additional Comm	ents						