

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



Establishment Information

Establishment Name: Moe's Southwest Grill

Establishment Number #: 605193625

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)
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
Tofu	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

Observed Violations

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.

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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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 reheating 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:

***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:	Water
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Source: Hud

Source Type:	Food
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Source:	Merchant
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Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments