TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

151		47	125																
		Res a	and the second																
					Bubbakoo	os Burritos										O Fermer's Market Food Unit ent @ Permanent O Mobile	ŀ	-	
Estat		men	t Nan	ne	161 N Mt.	Juliet Rd					_	Тур	pe of	Establi	ishme	ent © Permanent O Mobile	L	J	
	665				Mount Jul			11	2.0	5 6									
City									2.0						me o	ut 01:04; PIVI AM / PM			
Inspe	ctio	n Da	rte				ment # 60530434			_	Embe		d L			[
Purp	ose	of In	spect	tion	Routine	O Follow-up	O Complaint			O Pr	elimin	nary		C	Cor	nsultation/Other			
Risk	Cat				O 1	3 82	O 3			O 4						up Required O Yes 🕄 No Number of		32	
		ĸ														d to the Centers for Disease Control and Prevencentrol measures to prevent illness or injury.	ition		
							DBORNE ILLNESS R												
IN	in er	(Lin mpiii		algna		pliance NA=not ap			ltem							ach them as applicable. Deduct points for category or subcategory)	
		Arribus	a 100	_		ompliance State			R		Ĩ			sie our		Compliance Status		R	WT
	-	ουτ	NA	NO		Supervisi						IN	001	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
		٥			Person in charge performs duties		strates knowledge, and	0	0	5		12				Proper cooking time and temperatures	0	0	5
2	0.0		NA	NO	Management a	Employee H nd food employee a	eaith awareness: reporting	0			17	0	0	0	×	Proper reheating procedures for hot holding Ceoling and Holding, Date Marking, and Time as	0	0	÷
		0				estriction and exclu		0	0	5		IN	001	NA	NO	a Public Health Control			
			NA			Good Hygienic P						X	0	0		Proper cooling time and temperature		0	
4	퇅	읭				tasting, drinking, or rom eyes, nose, an			0	5	20		0	0		Proper hot holding temperatures Proper cold holding temperatures		8	
	IN I	ουτ	NA	NO	Preve	enting Contamina	ation by Hands					12		Ŏ		Proper date marking and disposition	Ō	Ō	9
		0				nd properly washed contact with ready-to	o-eat foods or approved	_	0	5	22	0	0	8	0	Time as a public health control: procedures and records	0	0	
	×	0	0	0	alternate proce	dures followed		0	0			IN	OUT	_	NO	Consumer Advisory			
8)	N	ᇞ	NA	NO	Handwashing s	Approved So	lied and accessible	0	0	2	23	0	0	岡		Consumer advisory provided for raw and undercooked food	0	0	4
		0	_			from approved sou			0			IN	OUT	NA	NO	Highly Susceptible Populations			
10 1			0	200		at proper temperation ondition, safe, and		8	0	5	24	0	0	22		Pasteurized foods used; prohibited foods not offered	0	0	5
	_	0	×	0	Required recor destruction	ds available: shell s	stock tags, parasite	0	0	1		IN	ουτ	NA	NO	Chemicals			
			NA	NO	Pro	tection from Co	ntamination				25	0	0	X		Food additives: approved and properly used	0	0	5
13		0	0			d and protected	d and bland		0		26	×			110	Toxic substances properly identified, stored, used	0	0	•
14)	_	_	0			urfaces: cleaned ar ion of unsafe food.	returned food not re-	-	0	5		IN	-	NA	NO	Conformance with Approved Procedures Compliance with variance, specialized process, and			
15 }	8	٥			served			0	0	2	27	0	0	×		HACCP plan	0	0	5
				Goo	d Retail Prac	tices are preve	ntive measures to c	ontro	l the	intr	oduc	ction	of p	atho	gens	s, chemicals, and physical objects into foods.			
										ET/A				5					
				00	T=not in complian Co	ce mpliance Statu	COS=com		R		inspe	action				R-repeat (violation of the same code provision) Compliance Status	Icos	R	WT
	_	OUT			Sa	fe Food and Wat				<u> </u>		0	TUK			Utensils and Equipment			
28 29		8	Paste Wate	eurize kr.and	ed eggs used wh d ice from appro-	tere required		8	0	1	4	5 3	543 I.			infood-contact surfaces cleanable, properly designed, and used	0	0	1
30		Õ			obtained for spe	cialized processing		ŏ	ŏ	1	4	6	- 1			g facilities, installed, maintained, used, test strips	0	0	1
	- "	OUT	Droo	or co		Temperature Co	pment for temperature				4	_	-			ntact surfaces clean	0	0	1
31			contr		oing metroas a	sea, adequate equi	privent for temperature	0	0	2	F	_	TUK			Physical Facilities	Ť	-	
32	_					d for hot holding			0	1		_				water available; adequate pressure		2	2
33	_				thawing method eters provided a			0	0	1	4		_	_		stalled; proper backflow devices	0	0	2
		OUT				ood Identificatio	n						-			es: properly constructed, supplied, cleaned			
35		×	Food	i prop	erly labeled; orig	ginal container; req	uired records available	0	0	1	5	2	o	Sarbag	e/refi	use properly disposed; facilities maintained	0	0	1
		OUT			Preventio	n of Feed Conta	mination		_		5	3	o þ	hysica	al faci	lities installed, maintained, and clean	0	0	1
36		0	Insec	cts, ro	dents, and anim	hals not present		0	0	2	5	4	0 /	\dequa	ite ve	ntilation and lighting; designated areas used	0	0	1
37		0	Cont	amin	ation prevented	during food prepara	ition, storage & display	0	0	1		0	TUC			Administrative Items			
38		0	Pers	onal o	cleanliness			0	0	1	5					nit posted	0	0	0
39	_			- N	ths; properly us			_	0		5	6	0	Aost re	cent	inspection posted	0	0	
40	_	OUT	was	ning t	ruits and vegeta Pro	per Use of Utens	lla	0	0	- 1	H				_	Compliance Status Non-Smokers Protection Act	YES	NO	WT
41		2			nsils; properly st	tored			0		5					with TN Non-Smoker Protection Act	X	0	
42	_					nens; properly store articles; properly st			0		5	8				ducts offered for sale oducts are sold, NSPA survey completed		0	0
44					ed properly				ŏ		2								
	e to															Repeated violation of an identical risk factor may result in revo			
mann			hmen		net, items identifie	d as constituting imp	rement health hazards shall b	e corre						ns shal		e. You are required to post the food service establishment perm			
	* ** ** **	nd po	st the	most	recent inspection	report in a conspicue	ous manner. You have the ri	ght to r	eques	at a me	aring r	regard	Sing th	is repo	rt by I	filing a written request with the Commissioner within ten (10) day	2 01 01		
report	* ** ** **	nd po	st the section	most ns 68-	recent inspection 14-03, 68-14-706,	report in a conspicue		ght to r 16, 4-5	eques -320.	a ne	aring r	regard		iis repo		A TATA	s or the		
report	* ** ** **	nd po	st the rection	most Hs (4)	recent inspection	report in a conspicue	ous manner. You have the ri 68-14-711, 68-14-715, 68-14-7	30/2	-320.		anng r	(1	Ħ	Atala	01/3		2023
	T.	c.A. s	Z		Charge	report in a conspicue	ous manner. You have the ri 68-14-711, 68-14-715, 68-14-7	16, 4-5	- 328 2023			(D	Ð	H	Atala			2023 Date

	F	-		
PH-2267 (Rev. 6-15)	Free food safety training ck Please call (asses are available each mor) 6154445325	th at the county health department. to sign-up for a class.	RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Bubbakoos Burritos Establishment Number #: [605304342

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 comp sink	QA	300								

Equipment Temperature	
Description	Temperature (Fahrenheit)
Beverage-air	37
Atosa Ric	34
Atosa ric under grill	37
Everest rif	0

Food Temperature		
Decoription	State of Food	Temperature (Fahrenheit)
Chicken strips	Hot Holding	143
White rice	Hot Holding	138
Ground beef	Hot Holding	143
Pico	Cold Holding	41
Corn salsa	Cold Holding	41
Chicken wings	Cold Holding	38
Boneless wings	Cooking	166
Beef raw	Cold Holding	41
Pulled pork	Hot Holding	149
Diced raw chicken	Cooling	59

Observed Violations

Total # 4

Repeated # ()

35: Large containers under prep twble not labeled. Container of spice mixture not labeled

- 41: Knife stored in room temperature water used for cutting cooked chicken
- 42: Pans stacked wet on shelf beside 3 comp sink
- 45: Several cutting boards stored on shelf under prep table severely grooved

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Bubbakoos Burritos

Establishment Number : 605304342

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: (IN): An employee health policy is available.
- 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: Employee washed hands after wiping down work area. Employee washed hands before putting on gloves
- 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: See source info

- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NÁ) 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: See food temps

- 17: (NO) No TCS foods reheated during inspection.
- 18: Diced raw chicken prepped during inspection and placed in wic. See food temps

19: See food temps

- 20: See food temps
- 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.

Establishment Information

Establishment Name: Bubbakoos Burritos Establishment Number : 605304342

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information

Establishment Name: Bubbakoos Burritos

Establishment Number #: 605304342

Sources							
Source Type:	Water	Source:	City				
Source Type:	Food	Source:	Sysco				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					

Additional Comments