



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

88

Establishment Name Quality Inn Food Svc Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 2135 S. CHURCH ST ☐ Temporary ☐ Seasonal
City Murfreesboro Time in 08:07: AM AM / PM Time out 10:31: AM AM / PM
Inspection Date 04/02/2024 Establishment # 605253605 Embargoed 225
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 24

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

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

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

| OUT=not in compliance COS=corrected on-site during inspection R=repeat (violation of the same code provision) | | | | | Compliance Status | | | COS R WT | | |
|---|-----|---|--|--|----------------------------|-----|---|-----------|--|---|
| Safe Food and Water | | | | | Compliance Status | | | COS R WT | | |
| 28 | OUT | Pasteurized eggs used where required | | | 45 | OUT | Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used | | | 1 |
| 29 | OUT | Water and ice from approved source | | | 46 | OUT | Warewashing facilities, installed, maintained, used, test strips | | | 1 |
| 30 | OUT | Variance obtained for specialized processing methods | | | 47 | OUT | Nonfood-contact surfaces clean | | | 1 |
| Food Temperature Control | | | | | Physical Facilities | | | COS R WT | | |
| 31 | OUT | Proper cooling methods used; adequate equipment for temperature control | | | 48 | OUT | Hot and cold water available; adequate pressure | | | 2 |
| 32 | OUT | Plant food properly cooked for hot holding | | | 49 | OUT | Plumbing installed; proper backflow devices | | | 2 |
| 33 | OUT | Approved thawing methods used | | | 50 | OUT | Sewage and waste water properly disposed | | | 2 |
| 34 | OUT | Thermometers provided and accurate | | | 51 | OUT | Toilet facilities: properly constructed, supplied, cleaned | | | 1 |
| Food Identification | | | | | 52 | OUT | Garbage/refuse properly disposed; facilities maintained | | | 1 |
| 35 | OUT | Food properly labeled; original container; required records available | | | 53 | OUT | Physical facilities installed, maintained, and clean | | | 1 |
| Prevention of Food Contamination | | | | | 54 | OUT | Adequate ventilation and lighting; designated areas used | | | 1 |
| 36 | OUT | Insects, rodents, and animals not present | | | Administrative Items | | | COS R WT | | |
| 37 | OUT | Contamination prevented during food preparation, storage & display | | | 55 | OUT | Current permit posted | | | 0 |
| 38 | OUT | Personal cleanliness | | | 56 | OUT | Most recent inspection posted | | | 0 |
| 39 | OUT | Wiping cloths: properly used and stored | | | Compliance Status | | | YES NO WT | | |
| 40 | OUT | Washing fruits and vegetables | | | Non-Smokers Protection Act | | | COS R WT | | |
| Proper Use of Utensils | | | | | 57 | OUT | Compliance with TN Non-Smoker Protection Act | | | 0 |
| 41 | OUT | In-use utensils; properly stored | | | 58 | OUT | Tobacco products offered for sale | | | 0 |
| 42 | OUT | Utensils, equipment and linens; properly stored, dried, handled | | | 59 | OUT | If tobacco products are sold, NSPA survey completed | | | 0 |
| 43 | OUT | Single-use/single-service articles; properly stored, used | | | | | | | | |
| 44 | OUT | Gloves used properly | | | | | | | | |

Failure 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. 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 manner 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 report. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 04/02/2024 Signature of Environmental Health Specialist [Signature] Date 04/02/2024

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

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



Establishment Information

Establishment Name: Quality Inn Food Svc

Establishment Number #: 605253605

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 not set up | Qa tabs | | |

Equipment Temperature

| Description | Temperature (Fahrenheit) |
|-----------------------|---------------------------|
| Reach in cooler (ric) | 54 |
| Reach in freezer | 2 |
| Small ric | 43 |

Food Temperature

| Description | State of Food | Temperature (Fahrenheit) |
|-------------------------------------|---------------|---------------------------|
| Precooked sausage, ric, avg 3 boxes | Cold Holding | 51 |
| Precscrambled eggs, ric | Cold Holding | 55 |
| Yogurt, ric, abg of 4 boxes | Cold Holding | 56 |
| Cream cheese, ric | Cold Holding | 55 |
| Milk, ric, 2 gallons | Cold Holding | 55 |
| Pre cooked sausage, ric, 2.5 hr | Cooling | 49 |
| Sausage, steam well | Hot Holding | 168 |
| Scrambled eggs, steam well | Hot Holding | 172 |
| Yogurt, small ric, ambient temp | Cold Holding | 43 |

Observed Violations

Total # 4

Repeated # 0

11: Observed 5 severely dented cans of sausage gravy on the pantry self mixed in with sausage gravy cans that were in good condition. Cos discussed with with pic checking for dents when recieving food and seperating dented cans for either reimbursement with supplier or discarding cans. Pic set cans aside in a box and labled for return to supplier (30lbs in all)

20: Observed the reach in cooler thermometer reading 54°F at begining of inspection, left my thermometer in the ric for 10 minutes while completing other areas of tye inspection and had an ambient temperature of 57°F. Pic stated everything has been in the ric since friday of Saturday With the exeption of 2 containers of precooked sausage that was prepped today, and one container of waterbased waffle mix that was also prepped this morning at 6am. Took temperatures of tcs items and the below were above 41°F. Pic took temperatures of the food at the same time and both thermometers recorded the same temperature. Pic stated they only temp food when reheating as it comes out of the microwave and onto the steam well. COS by allowing pic to move containers observed cooling to the freezer to rapidly finish cooling, took temperatures and embargoed the following:

5 Boxes of pre-scrambled eggs, net weight 22.2lbs per box totaling 111lbs, pic stated all boxes in ric since friday delivery and individual bags taken from ric as needed: all 5 boxes at 55°F

4 Boxes of individual yogurts, boxes approximately 24 lbs each (contain 48 count at 4oz each) totalling 96lbs, pic stated all boxes in fridge since delivery: box 1 at 57°F, box 2 at 56°F, box 3 at 54°F and box 4 at 57°F.

4 boxes of individual cream cheese packs, box states to keep refrigerated, boxes approximately 12.5lbs each (100 count at 1oz each) totaling 50lbs: boxes all at 55°F

3 portioned containers of precooked sausage, approximately 2 lbs each totaling 6lbs: container 1 was preped 3.30 and at 54°F, container 2 waspreped 3.31 and at 51°F, and 3 was preped 4.1 and at 49°F

2 gallons of milk, pic stated bought from kroger saturday, both unopened before temping: both at 55°F.

31: Observed precooked sausage cooling in equipment not adequate for cooling and cold holding - reach in cooler that was holding at 54°F

56: Does not have the most recent inspection posted.

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Establishment Information

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Establishment Number : 605253605

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Pic aware
- 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 handwashing at time inspection
- 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 sources
- 10: (NO): No food received during 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: (NA) No raw animal foods served.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Observed precooked sausage and waterbased sausage prepared 2/2.5 hrs prior to the inspection above 41°F, cooling in a cooler not holding temp - pic moved sausage to freezer to rapidly finish cooling.
- 19: Tcs foods observed within hot holding temperature.
- 21: All tcs opened and prepared had dates marking including time stamp
- 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.

Establishment Information

Establishment Name: Quality Inn Food Svc

Establishment Number : 605253605

Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

Establishment Information

Establishment Name: Quality Inn Food Svc

Establishment Number #: 605253605

Sources

Source Type: Water

Source: Murf city

Source Type: Food

Source: Palmer, sometimes kroger.

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments

Will return sometime within 10 days to ensure the correction of the observed priority item violations 11 and 20

A warning letter will requested due to violation #20 being noted on two consecutive routine inspections. Will Provide applicable fact sheets to operator regarding Priority Item Violations via email. Discussed implementing a Food Safety Plan (FSP) in order to obtain active managerial control over repeated priority violations. Advised operator I was available to assist with developing a FSP. will also email cooling logs for food and equipment.

Pic showed another fridge in the back - discussed it is okay as a temporary use while the other fridge is being fixed so long as it holds food at 41°f or below.