TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

1000																					
						The Alley Ya	rd Bar Mobile	Food Estal	olisł	nme	ent						O Farmer's Market Food				
Establishment Name			lam		223 W Main	St						Ту	pe of I	Establ	ishme			J		J	
	Address			Murfreesbord		Time in	0′	<u>۱۰</u> Δ	. <u>0</u> F						• Temporary • Se ut 01:55; PM A	asonal M / PM					
Cit							4 Establishment #			L. .			_	м/м		me o	ut 01.00; 1 W A	M / PM			
			Date Insp	ectic		MRoutine	O Follow-up	O Complaint			- 0 Pr			30 -		Cor	nsultation/Other	L			
	k Ca					×1	02	03			04		,					窗 Number of :	Seats	0	
Г																	to the Centers for Dise control measures to pre-		tion		
							FOODBORN	E ILLNESS RI	SK F	ACT	ORS	AN	D PU	BLIC	HEA	штн	INTERVENTIONS				
	≹=in o		plianc		gnat		(IN, OUT, NA, NO) for a NA=not applicable	NO=not observ		item:							ach item as applicable. Deduc spection Rerepent (v	t points for entopory or subcit riolation of the same code provis)	
F		OL			NO	Comp	Supervision			R	WT	F	-	1			Compliance Stat			R	WT
	1	-	-	^	- NO		esent, demonstrates kr	nowledge, and	0	0	5		IN		NA		Control For Safe	ety (TCS) Foods		_	
Ŀ	IN	ou	лт N	A	NO		Employee Health				_		5 O 7 O	00	00		Proper cooking time and tem Proper reheating procedures		8	00	5
2	ズズ		_			Management and fo Proper use of restric	od employee awarene tion and exclusion	ss; reporting	0	0	5		IN	ουτ	NA	NO		te Marking, and Time as aith Control			
Þ	IN	ou	лт N				i Hygienic Practice						0		0		Proper cooling time and temp	perature	0	8	_
4		0	5		*	No discharge from e	g. drinking, or tobacco yes, nose, and mouth		ő	0	5	20		0	0		Proper hot holding temperatu Proper cold holding temperat	tures	0	0	5
6	IN 送		лт N D		0	Hands clean and pro			0	0			1 0 2 0	0			Proper date marking and dis Time as a public health contr		0	0 0	
7	0	0		2	8	alternate procedures			0	0	5		IN	OUT			Consumer	Advisory			
	_	OL	ЛΝ	A	NO		properly supplied and a Approved Source	accessible		0	2	23	-	0	黛		Consumer advisory provided food		0	0	4
) : T		Food obtained from Food received at pro	oper temperature		0	00		24		OUT	NA	NO	Highly Suscepti Pasteurized foods used; prof		0	0	5
11	<u>×</u>	0	_	R	0	Required records av	on, safe, and unadulte ailable: shell stock tag		0	0	5	F	IN	OUT	-	NO		licals	-		
	IN	OL	JT N	A	NO		ion from Contamina	ation				25	5 0	0		-	Food additives: approved an		0	8	5
							es: cleaned and sanitiz		8	0	5	24	5 🚊		NA	NO	Toxic substances properly id Conformance with A	enthed, stored, used pproved Procedures	°	0	
15	X	c				Proper disposition or served	f unsafe food, returned	food not re-	0	0	2	27	0	0	窝		Compliance with variance, s HACCP plan	pecialized process, and	0	0	5
Г					300	d Retail Practice	s are preventive r	neasures to co	ontro	l the	intr	odu	ctio	n of p	atho	gens	, chemicals, and physic	al objects into foods.			
														TICE	8						
E		1.01			00		iance Status	COS=corre		R		insp L					Compliance St		COS	R	WT
	28) Pa			d eggs used where r			0	0	1						Utensils and Equi infood-contact surfaces clean		0	0	1
	29 30	0	Va				ed processing methods	5	8	0	2		16	- 1			and used g facilities, installed, maintain	ed, used, test strips	0	0	1
E	31	ou	Pr				perature Control adequate equipment fo	r temperature	0	0	2		_	0			ntact surfaces clean		0	0	1
	32		00	ntro ant f	-	properly cooked for	hot holding		-	0		4	_	O F	-lot and	d cold	Physical Facilit water available; adequate pr		0		2
	33 34			<u> </u>		thawing methods use eters provided and ac			0	0	1		_				stalled; proper backflow device I waste water properly dispose		0	0	2
Þ		OL	л			Food	dentification			-			_	0 1	oilet fa	acilitie	es: properly constructed, supp	iled, cleaned	Ō	0	1
L.	35	0		od p	orop		container; required rec		0	0	1			-		-	use properly disposed; facilitie lities installed, maintained, an		0	0	1
1	36	0) Int	sect	s, ro	dents, and animals n			0	0	2			-			entilation and lighting; designa		0	0	1
[]	37	0) a	ontai	mina	tion prevented durin	g food preparation, sto	rage & display	0	0	1		(TUC			Administrative I	tems			
_	38 39	-				leanliness ths; properly used ar	vi starod		0	0	1						nit posted inspection posted		0	0	0
	40) W			ruits and vegetables			ŏ	ŏ	1	Ë		<u> </u>	1000515	1000115	Compliance Sta				WT
	41	C) In-			nsils; properly stored		here die d		0			57				Non-Smokers P with TN Non-Smoker Protect		X	2	
	42	0) Si	ngle	-use		properly stored, dried es; properly stored, use			0			9 9				ducts offered for sale oducts are sold, NSPA surve	y completed	0	0	0
	44 ure ti	-	-				ns within ten (10) days m	wy result in susper		0		servi	ce est	ablish	ment p	ermit.	Repeated violation of an identic	al risk factor may result in revo	cation	of yos	ar food
ser	vice e	stal	disha	hent	perm vost r	it. Items identified as or recent inspection report	constituting imminent he t in a conspicuous mann	alth hazards shall b er. You have the rig	e corre pht to r	eques	immed	liately	or op	eratio	ns shal	l ceas	e. You are required to post the filling a written request with the C	ood service establishment perm	it in a l	onsp	icuous
rep	ont. 1				500-1	14-703, 68-14-706, 68-14	-708, 68-14-709, 68-14-711				4			$\boldsymbol{<}$	\subseteq		\sim		0.010	ог (с	
Si	Signature of Person In Charge 03/25/2024 03/25/2024 03/25/2024 Signature of Environmental Health Specialist Date Date									Date											
							Additional food safety	information car	n be fo				-				ealth/article/eh-foodservic	e ****			2.000
PH	2267	(Re	IV. 6-	15)			Free food safety Please	-			ilabk 398			onth			inty health department. p for a class.			R	DA 629
E							1.100.30	Second L	- # U	100	00	່ວບ				10.00	printer an anteriorati				

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: The Alley Yard Bar Mobile Food Establishment Establishment Number #: 605314301

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	Quat dispenser	200								

Equipment Temperature							
Description	Temperature (Fahrenheit)						

Description	State of Food	Temperature (Fahrenheit

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Establishment Number: 605314301

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: Pic has knowledge
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (N.O.) No food workers present.
- 5: (N.O.) No food workers present at the time of inspection.
- 6: No tasks performed requiring it but discussed good hand washing practices.
- 7: (NO) No food workers present during the inspection.
- 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 cooking observed during inspection
- 17: (NO) No TCS foods reheated during inspection.
- 18: Observed no tcs foods in cooling process during inspection

19: (NO) TCS food is not being held hot during inspection.

- 20: No tcs foods held.
- 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: (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: The Alley Yard Bar Mobile Food Establishment Establishment Number : 605314301

Comments/Other Observations (cont'd)

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

Establishment Information

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Sources				
Source Type:	Food	Source:	Us foods	
Source Type:	Water	Source:	City	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments