TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

5.33

	-	10	15			I COD CENT														
×.																				
Fet	abis	hmen	t Nar		Brothers no	odle Inc										Farmer's Market Food Unit Permanent O Mobile	Q			
					1970 Medic	al Center PKW	Y,STE.R				_	Тур	xe of t	Establi	shme	ent				
City	In 2010 Medical Center PKWY,STE.R O Temporary © Seasonal Murfreesboro Tume in Q2:31, PM AM /PM Tume out Q2:41; PM AM /PM pose of Inspection Routine ØFolow-up O Complaint O Preliminary O Consultation/Other pose of Inspection Routine ØFolow-up O Complaint O Preliminary O Consultation/Other K Category 0.1 Ø2 0.3 0.4 Folow-up Required O Yes Nomber of Seaso 70 Research of the Season of The Seaso Control and Prevention as control measures to prevent lines or injury. Research of the Season of The Seaso Control and Prevention as control measures to prevent lines or injury. Research of the Season of The Seaso Control and Prevention as control measures to prevent lines or injury. Research of the Season of The Seaso Control and Prevention as control measures to prevent lines or injury. Research of the Season of The																			
,			ato.		04/05/20	Type of Establishment Type of Establishment														
								_												
										_		,		-			Number of St	eats	70	
1000	N 6-84		r		ors are food pre	paration practices	and employee		vior	s mo				repo	ortec	to the Centers for Disease Contr	rol and Prevent		_	
				as c	ontributing fac					_				_			ss or injury.			
	(Mark designated compliance status (IH, OUT, HA, HO) for each numbered liem. For items marked OUT, mark COS or R for each liem as applicable. Deduct points for category or subcategory.)																			
IN	⊧in c	ompili	ance				NO=not observe		R		S=con	recte	d on-s	ite duri	ng ins				R	WT
	IN	ουτ	NA	NO							\square	IN	OUT	NA	NO					
1	鬣	0				present, demonstrates kr	nowledge, and	0	0	5	16	0	0	0	×			0	ा	
2			NA	NO	Management and		ss: reporting	0			17	0	0	0	×			0	0	9
3	-				-		oo, reporting			5		IN	ουτ	NA	NO					
ļ			NA				-													
4	24	0		0	No discharge from	eyes, nose, and mouth				5	20	25	0	0		Proper cold holding temperatures		0	0	5
6		10000	NA				/ Hands	0	0	_								_	_	•
7	_	0	0	_	No bare hand cont	tact with ready-to-eat foo	ds or approved	_	_	5	~		-				as and records	9	이	
8	×	<u></u>	NA			s properly supplied and a	accessible	0	0	2	23		_	-		Consumer advisory provided for raw and	undercooked	0	0	4
9	黨	0				m approved source							OUT	NA	NO		tions		_	
10 11	0	0	0	8	Food received at p Food in good cond	proper temperature stition, safe, and unadulte	rated			5	24	0	0	X		Pasteurized foods used; prohibited foods	not offered	0	0	5
	_		×	0		available: shell stock tag	s, parasite					IN	OUT	NA	NO	Chemicals			_	
				NO	Prote		ation				25	0		X						5
13	晟	8	8				red			_	26			NA	NO			0	0	
15	×	0			Proper disposition served	of unsafe food, returned	food not re-	0	0	2	27	0	0	黨			ocess, and	0	0	5
				Goo	d Retail Practic	es are preventive n	neasures to co	ontro	l the	intro	duc	tion	of p	atho	gens	s, chemicals, and physical objects	into foods.			
				011	F=not in compliance		005-0074							5		B-ranket dutation of the same	e code omvision)			
					Com		CO3=cone				Ē					Compliance Status		COS	R	WT
	8	OUT	_	eurize	Safe d eggs used where								- 12	ood ar	nd no		ly designed,			
	99 10				ice from approved btained for special		\$	8	8	2	\vdash	+	- c					-	\rightarrow	
		OUT			Food Te	mperature Control							-			•	at strips	-	_	
3	и	0	cont		oling methods used	t; adequate equipment fo	or temperature	0	0	2	-4/	_	-	lonioo	a-cor			0	0	1
	2 3				property cooked fo thawing methods u					_		_	-							
	4	0			eters provided and			_			50	2	🐹 S	iewagi	e and	waste water properly disposed		0	0	
-		OUT					and an a link h			_	-	_	_							
	5	0 OUT	Food	1 prop				0	0	1			-	-				-	-	
3	6	-	Inse	cts, ro	dents, and animals			0	0	2	-	_	_				ed		-	1
3	17	0	Cont	tamina	ition prevented dur	ing food preparation, sto	rage & display	0	0	1		0	UΤ			Administrative Items				
_	8				leanliness					_	_	_						0	2	0
	9 10				ruits and vegetable						- 24	<u> (</u>	0 1	nost re	cent					WT
	1	OUT	_	e ute	Proper nsils; properly store			0		1	57	,	-	Somolis	ance			жı	01	
4	2	0	Uten	sils, e	quipment and liner	ns; properly stored, dried,		0	0	1	58	5	T	obacc	o pro	ducts offered for sale		0	0	0
_	13 14				/single-service arti ed properly	ores, propeny stored, use					60	-	1	10080	uo pr	www.is-are-solu, rear/A survey compreted		-	5	
man	ner a	nd po	st the	most	recent inspection rep		er. You have the rig	the to n	eques											
		Z	7		n n					1				<	- -	M		A 10	د / ۲	2024
Sic	nativ	re of	Pare	ion In	Charge		04/0	512	_	Date	Sia	mah	ite of	Envir	<i>2</i>	ental Health Specialist	0	4/0		Date
чy	atu	0.01	- CI 8	sen m	onaige					And	-013	p ratu	e of	CITAIL	un iti i i i i	annar meanar opeananat				-raid

**** Additional food safety information can be found or	n our website, http://tn.gov/health/article/eh-foodservice ****
Free feed and address to be a second and the	able and search shifts an only bankh dama descat

PH-2267 (Rev. 6-15)	Free food safety training classe		th at the county health department.	RDA 629
1192201 (1097. 0-10)	Please call () 6158987889	to sign-up for a class.	nun des

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Brothers noodle Inc Establishment Number #: 605258060

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.	
	<u> </u>

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
			l						

quipment l'emperature							
Decoription	Temperature (Fahrenheit)						

Food Temperature Decorption	State of Food	Temperature (Fahrenheit

Observed Violations	
Total # 2	
Repeated # 0	
41:	
50:	

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Establishment Name: Brothers noodle Inc Establishment Number : 605258060

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: Brothers noodle Inc Establishment Number : 605258060

Comments/Other Observations (cont'd)

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

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Sources		
Source Type:	Source:	

Additional Comments