



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
88

Establishment Name: Mr. Brew's Taphouse
Address: 5525 Franklin Rd
City: Murfreesboro
Inspection Date: 02/02/2024
Time in: 10:36 AM
Time out: 11:40 AM
Risk Category: 03
Number of Seats: 109

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

Table with 2 main columns: Compliance Status (Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination) and Compliance Status (Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures).

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

GOOD RETAIL PRACTICES

Table with 2 main columns: Compliance Status (Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils) and Compliance Status (Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act).

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.

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

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:	Mr. Brew's Taphouse
Establishment Number #:	605322368

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)
Dish machine	Cl	100	
3 comp sink	Quat	200	

Equipment Temperature	
Description	Temperature (Fahrenheit)
Make line cooler ambient temp	70
2nd make line cooler	39
Reach in freezer	15

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Chili in steam well set to low temp	Reheating	70
Beer cheese in steam well set to low temp	Reheating	69
Cooked chicken prepped yesterday make line cooler	Cooling	70
Sausage crumbs prepped yesterday make line cooler	Cooling	70
Mac n cheese prepped yesterday make line cooler	Cooling	70
Noodles prepped 2 days ago make line cooler	Cooling	70
Pico de gallo make line cooler 2	Cold Holding	42
Diced tomatoes make line cooler 2	Cold Holding	40
Cooked chicken make line cooler 2	Cold Holding	40
Raw chicken stove cooler	Cold Holding	39
Raw hamburger pattie stove ric	Cold Holding	39
Raw hamburger wic	Cold Holding	39

Observed Violations

Total # 3

Repeated # 0

17: Chili and beer cheese cooked yesterday in steam well next to make line cooler not in proper temperature. Pic stated they placed foods items in steamwell to reheat 30mins ago, however steam well setting was turned on low. Water in steam well was also at room temp. Discussed proper reheating procedures and methods for hot holding. Had pic place chili and beer cheese on stove to properly reheat to 165 or higher.

18: All tcs foods make line cooler prepped yesterday and 2 days ago not in proper temp. Received an ambient temp of 70 degrees with my thermometer. Cooler thermometer was also at 70 degrees. Pic embargoed food items and will use the cooler to store foods until this cooler is back up and running again and reading proper temp. Pic stated it appeared the switch in the back of the cooler was turned off. Pic has implemented a food temp log sheet, however, that particular cooler was not documented today.

31: Make line cooler switch was turned off and not within proper temp range to cool foods down properly.



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Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Policy is present. Also delivered an employee health policy.
- 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 great hand washing
- 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 food 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, discussed cooking temps and delivered a food safety fact sheet
- 19: Discussed hot holding temps after foods were properly reheated.
- 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.

***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: Food Source: Sysco

Source Type: Water Source: Murfreesboro city

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

A complaint was called in to our office that a customer recieved raw chicken. Customer stated they had eaten 2 pieces of chicken before they noticed it was raw and not fully cooked.

Made pic aware of compliant and discussed all cooking temperatures and methods for foods. Also hand delivered all applicable food safety fact sheets to pic to review for employees.

I will be back within 10 days for a follow-up inspection to very all priority item violations have been corrected. Made pic aware that we offer a food safety class if he is interested in for his employees.

Mbell@mrbrewstaphouse.com