# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Establishment Name						_	Tva	e of f	Establi	ishme	O Fermer's Market Food Unit ent @ Permanent O Mobile						
Address 2395 New Salem Hwy						_	.,,				O Temporary O Seasonal						
City Murfreesboro Time in					n 03	3:5	4 F	M	A	M/P	и ті	me o	иt 04:15: <u>PM</u> АМ/РМ				
Inspection Date 04/12/2024 Establishment # 60532457										d 0							
			spect		Routine O Follow-up O Complain			O Pr			-		Cor	nsultation/Other			
Ris	k Cat	egon	,		¥1 02 03			04				Fe	low-	up Required O Yes 叙No Number of S	Seats		
			isk I		ors are food preparation practices and employee							rep	ortec	to the Centers for Disease Control and Preven		_	
				as c	ontributing factors in foodborne illness outbreal FOODBORNE ILLNESS R	_		_									
		(He	rk de	elgne	ted compliance status (IN, OUT, NA, NO) for each numbered ite										egoty.)		
["	≱in c	ompīi	ance		OUT=not in compliance NA=not applicable NO=not observ Compliance Status	ed COS	R		S=cor	rrecte	d on-s	ite duri	ing ins	pection R=repeat (violation of the same code provisi Compliance Status	on) COS	R	WT
	IN	ουτ	NA	NO	Supervisien					IN	оит	NA	NO	Cooking and Reheating of Time/Temperature			
1	鬣	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0		0	Control For Safety (TCS) Foods Proper cooking time and temperatures	0	0	
			NA	NO	Employee Health Management and food employee awareness; reporting				17	ŏ	ŏ			Proper reheating procedures for hot holding	00	ŏ	5
3	XXXX	8			Proper use of restriction and exclusion	6	0	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
	IN	OUT	NA		Good Hygienic Practices		-		18		0			Proper cooling time and temperature	0	0	_
4	XX	8			Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	0	0	5	19 20		8	意义	0	Proper hot holding temperatures Proper cold holding temperatures	0	8	
	IN	OUT	NA	NO	Preventing Contamination by Hands					ŏ	ŏ	õ	23	Proper date marking and disposition	ŏ	ŏ	5
6 7	直区	0	0	0	Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	0	0	5	22	-	0	×		Time as a public health control: procedures and records	0	이	
	3		-	-	alternate procedures followed Handwashing sinks properly supplied and accessible		6	2	-	_	_	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked			
	IN 演	OUT	NA	NO	Approved Source Food obtained from approved source		0		23	O IN	O OUT	NA	NO	food Highly Susceptible Populations	0	0	4
10	0	0	0	20	Food received at proper temperature	0	0		24	_	0	25	NO	Pasteurized foods used; prohibited foods not offered	0	0	6
	×	0	~		Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	0	5	-	_	-	-			-	9	
12		0	X	O NO	destruction Protection from Contamination	0	0		25	IN O	OUT	NA		Chemicals Food additives: approved and properly used	0	0	_
	0	0	巅	110	Food separated and protected		0		26	黛	0			Toxic substances properly identified, stored, used	ŏ	ŏ	5
		0	0		Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re-	0	0	5		IN	OUT	NA		Conformance with Approved Procedures			
15 2 O Proper disposition of unsafe food, returned food not re- served								0	0	0.00		Compliance with variance, specialized process, and					
_	15 (A) O O O O O O O O O O O O O O O O O O O										0	窝		Compliance with variance, specialized process, and HACCP plan	0	0	5
	~	•					-							HACCP plan	0	0	5
	2	0		Goo	served d Retail Practices are preventive measures to c	ontro	l the	intr ETA	oduc	ition Alei	of p	atho		HACCP plan	0	0	5
	2	0		Goo	served	ontro COC	I the DD R	intr ETA	oduc	ition Alei	of p	atho		HACCP plan	O		
		OUT	Paet	<b>Goo</b> 00	served  d Retail Practices are preventive measures to c  T=not in compliance  COS=con  Compliance Status  Safe Food and Water	ected o	l the D R n-site R	aring during WT	inspe	tion 7.(c) ction	ICES	atho	gena	HACCP plan a, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment	cos	R	
	28		Wate	Goo OU eunze er and	served  d Retail Practices are preventive measures to c  T=not in compliance COS=con Compliance Status Safe Food and Water  d eggs used where required frice from approved source	ected o cos cos 0	I the n-site R O	arA during WT	oduc	tion 7.(c) ction	ICES	atho	gens nd no	HACCP plan a, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status			
	28		Wate	Goo OU eunze er and	served  d Retail Practices are preventive measures to c  T=not in compliance COS=con Compliance Status Safe Food and Water  d eggs used where required	ected o cos cos 0	I the D R n-site R	arA during WT	inspe	tion Alei ction 5	ICES	ood a	gena nd no	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed,	cos	R	
	28		Wate Varia Prop	Goo OU eurize er and ance o	served  A Retail Practices are preventive measures to c  T=not in compliance COS=con Compliance Status Safe Food and Water  ad eggs used where required fice from approved source obtained for specialized processing methods	ected o cos cos 0	I the n-site R O	arA during WT	nspe 4	ction		ood al	gena nd no cted, ashin	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips itact surfaces clean	соs 0	R	
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	28 29 30 31 32 33 34 35 86		Varia Prop contr Plant Appr Then Food	Goo OU eunze er and ince o er co rol t food mome f prop	served  A Retail Practices are preventive measures to c  Trinct in compliance are preventive measures to c  Trinct in compliance are preventive measures to c  Trinct in compliance Status  Safe Food and Water  d eggs used where required  dice from approved source  bitained for specialized processing methods  Food Temperature Control  oling methods used; adequate equipment for temperature  properly cooked for hot holding thawing methods used eters provided and accurate  Food Identification  werly labeled; original container; required records available  Prevention of Food Contamination  dents, and animals not present			1 2 1 1 1 1 1 2 2 1 1 1 1 2 2 1 1 1 1 1	41 44 44 44 44 56 57	Control         Control           Control         Control           Solution         Control           Control         Control           Solution         Control           Control         Control           Solution         Control           Control         Contro           Control		ood al onstru Varew Varew Vorev Vorev V V V V V V V V V V V V V V V V V V V	gena nd no cted, ashin d-cor d cold ng ins e and acilitie ge/refi	ACCP plan R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips rtact surfaces clean Physical Facilities (water available; adequate pressure stalled; proper backflow devices waste water properly disposed es: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean milation and lighting; designated areas used	COS 0 0 0 0 0 0 0 0 0 0 0	R 0 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 2 2 2 1 1
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PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 629		
P192201 (1094. 0=10)	Please call (	) 6158987889	to sign-up for a class.	101015

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



#### Establishment Information Establishment Name: Los Barriles Aux Bar

Establishment Number #: 605324573

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.	NSPA Survey – To be completed if #57 is "No"	
"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.		
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	ge-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	
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.	No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	
	arage type doors in non-enclosed areas are not completely open.	
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
	moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
Smoking observed where smoking is prohibited by the Act.	moking observed where smoking is prohibited by the Act.	

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							
3 comp not set	CI									

Equipment l'emperature					
Description	Temperature (Fahrenheit)				
Ric	40				

Food Temperature		
Decoription	State of Food	Temperature ( Fahrenheit
No tcs Behind bar		

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



### Establishment Information

Establishment Name: Los Barriles Aux Bar Establishment Number : 605324573

### 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: Did not observed any staff start or change tasks behind bar at time of the 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 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: No raw animal food to keepseparated and protected as required.
- 14: Does have bleach at 3 comp, at this time all dishes are taken to the kitchen to wash.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: No tcs items behind bar
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: (NA) Establishment does not cold hold TCS foods at bar
- 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: Los Barriles Aux Bar Establishment Number : 605324573

Comments/Other Observations (cont'd)

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

## Establishment Information

Establishment Name: Los Barriles Aux Bar

Establishment Number # 605324573

Sources				
Source Type:	Food	Source:	Sysco, pfg	
Source Type:	Water	Source:	Murf city	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

# Additional Comments