

Establishment Name

Purpose of Inspection

Address

City

# TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

O Permanent MMobile Type of Establishment

O Temporary O Seasonal

SCORE

Number of Seats 0

03/27/2024 Establishment # 605320675 Embargoed 0 Inspection Date

French Dips and Subs Mobile Food

O Follow-up

2139 Red Mile Rd

Murfreesboro

**K**Routine

O Preliminary O Consultation/Other

Time in 12:15 PM AM/PM Time out 12:54: PM AM/PM

Risk Category О3 Follow-up Required O Yes 疑 No

O Complaint

10	<b>≱</b> -in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		С
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	鼷	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	380	0			Management and food employee awareness; reporting	0	0	-
3	×	0			Proper use of restriction and exclusion	0	0	5
ī	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	۰
Ī	IN	OUT	NA	NO	Preventing Contamination by Hands			
3	100	0		0	Hands clean and properly washed	0	0	
,	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5
			_	_	alternate procedures followed		_	
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
Ц	IN	-	NA	NO	Approved Source	-	_	_
9	200	0			Food obtained from approved source	0	О	
0	0	0	0	×	Food received at proper temperature	0	0	١.
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite	0	0	
	IN	ОИТ	NA	NO	destruction  Protection from Contamination			
13	320	0	0		Food separated and protected	0	0	4
14	X	ō	0		Food-contact surfaces: cleaned and sanitized	O	0	5
15	999	0			Proper disposition of unsafe food, returned food not re-	0	0	2

ш					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	-	0	×	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	X	Proper reheating procedures for hot holding	0	0	Ľ
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	×	0	0	0	Proper cooling time and temperature	0	0	
19	-	0	0	0	Proper hot holding temperatures	0	0	1 1
20		0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	5
26	0.0	0			Toxic substances properly identified, stored, used	0	0	
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	冥		Compliance with variance, specialized process, and HACCP plan	0	0	5

#### trol the introduction of patho s, chemicals, and physical objects into foods.

			GOO	DR	ar.\
Compliance Status  OUT Safe Food and Water  28	R	WT			
	OUT	Safe Food and Water			
	0	Pasteurized eggs used where required	0	0	1
	0		0	0	2
30	_		0	0	1
	OUT	Food Temperature Control			
31	0		0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	0	- 11	0	0	1
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	0	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	1
			0	0	1
	0	Single-use/single-service articles; properly stored, used	0	0	1
44			0	0	1

pecti	on	R-repeat (violation of the same code provision	)		
		Compliance Status	cos	R	W
	OUT	Utensiis and Equipment			
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	0	Nonfood-contact surfaces clean	0	0	-
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	
49	0	Plumbing installed; proper backflow devices	0	0	
50	0	Sewage and waste water properly disposed	0	0	
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	
59		If tobacco products are sold, NSPA survey completed	0	0	

conspicuous manner. You have the right to request a hearing reg 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. n ten (10) days of the date of t

03/27/2024

03/27/2024

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) ) 6158987889 Please call ( to sign-up for a class.

RDA 629

Date

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



### Establishment Information

Establishment Name: French Dips and Subs Mobile Food Estabishment
Establishment Number # 605320675

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 ( Fahrenhelt)
3 comp not set	Cl		

Equipment Temperature				
Description	Temperature ( Fahrenheit)			
Reach in cooler (ric)	40			
Makeline cooler (ml)	36			

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Roast beef, ml, 2 hrs	Cooling	46
Sliced turkey, ml	Cold Holding	39
Sliced tomatoes, ml	Cold Holding	40
Shredded lettuce, ml	Cold Holding	40
Deli ham, ml	Cold Holding	40
Sliced roast beef, ric, 2hr	Cooling	50
Beef broth, steam well	Hot Holding	194

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



## Establishment Information

Establishment Name: French Dips and Subs Mobile Food Estabishment

Establishment Number: 605320675

# 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
- 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: (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: Deli Roast beef sliced 2 hrs ago and within time and temperature window.
- 19: See temps
- 20: Tcs items in cold holding with allowed temperature
- 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:

# Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: French Dips and Subs Mobile Food Estabishment			
Establishment Number: 605320675			
Samuel (Other Observations (santial)			
comments/Other Observations (cont'd)			
dditional Comments (cont'd)			
ee last page for additional comments.			

Establishment Information

Sources  Source Type: Food Source: Restaurant depo, gfs  Source Type: Water Source: Murf city  Source Type: Source:  Source Type: Source:						
Source Type: Food Source: Restaurant depo, gfs  Source Type: Water Source: Murf city  Source Type: Source:  Source Type: Source:  Source Type: Source:  Additional Comments						
Source Type: Food Source: Restaurant depo, gfs  Source Type: Water Source: Murf city  Source Type: Source:  Source Type: Source:  Source Type: Source:  Additional Comments						
Source Type: Water Source: Murf city  Source Type: Source:  Source Type: Source:  Source Type: Source:  Additional Comments						
Source Type: Source Type: Source Type: Source Type: Source: Source: Additional Comments	ype: Foo	Source:	Restaurant depo, gfs			
Source Type: Source Type: Source: Source: Additional Comments	ype: Wa	Source:	Murf city			
Source Type: Source:  Additional Comments	ype:	Source:				
Additional Comments	ype:	Source:				
	ype:	Source:				
Great job!	nal Comments					
	b!					