

Establishment Name

Risk Category

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Quinn's Neighbourhood Pub & Eatery Remanent O Mobile Type of Establishment

1010 Murfreesboro Rd Address

> Franklin Time in 03:23 PM AM / PM Time out 04:26: PM AM / PM

12/18/2023 Establishment # 605249242 Embargoed 0 Inspection Date

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other О3

Number of Seats 122 04

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTION

IN	e in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		O	05= ∞	recte	d on-si	te duri	ing in	фe
					Compliance Status	cos	R	WT						
	IN	OUT	NA	NO	Supervision					IN	оит	NA	NO	
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	200	0	0	0	P
	IN	OUT	NA	NO	periodical decide		17	õ	ŏ	×	ŏ	Pi		
2	- NC	0			Management and food employee awareness; reporting	0 0			IН	Ť	Ť		Ť	
3	×	0			Proper use of restriction and exclusion	0 0 5			Ш	IN	ОUТ	NA	NO	l.
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	×		Р
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19		0	0	0	P
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	ľ	20	245	0	0		P
	IN	OUT	NA	NO	Proventing Contamination by Hands				21	X	0	0	0	P
6	×	0		0	Hands clean and properly washed	0	0		22	0	lol	×	0	lπ
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN	OUT	NA.	NO	Ë
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	0	×		C
		OUT	NA	NO	Approved Source		_		Ľ	_	_			fo
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	
10	0	0	0	×	Food received at proper temperature	0	0		24	0	0	320		P.
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	L**	_		600		r
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination				25		0	-X		F
13	×	0	0		Food separated and protected	0	0	4	26	窦	0			T
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		С

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	3%	0	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	X	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	250	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	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

O Temporary O Seasonal

O Yes 疑 No

Follow-up Required

als, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT	Caro reconstruction			
28	0	Pasteurized eggs used where required	0	0	
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	
	OUT	Food Temperature Control		_	
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	
32	0	Plant food properly cooked for hot holding	0	0	г
33	文	Approved thawing methods used	0	0	г
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	×	Food properly labeled; original container; required records available	0	0	Г
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	338	Contamination prevented during food preparation, storage & display	0	0	Г
38	0	Personal cleanliness	0	0	Г
39	188	Wiping cloths; properly used and stored	0	0	Г
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	120	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0		0	0	
44	0	Gloves used properly	0	0	г

pect	on	R-repeat (violation of the same code provision)		_	_
		Compliance Status	COS	R	W
	OUT	Utensiis and Equipment		_	
45	0	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	黨	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			Ī
55	0	Current permit posted	0	0	
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	W
		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	

us manner. You have the right to request a h 68-14-711, 68-14-715, 68-14-716, 4-5-320. ten (10) days of the date of the

12/18/2023

Date Signature of Environme

12/18/2023

**** 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) RDA 629) 6157915110 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Quinn's Neighbourhood Pub & Eatery
Establishment Number #: [605249242

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 inflitrating into areas where smoking is prohibited.	\vdash
Smoking observed where smoking is prohibited by the Act.	\vdash

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				
Dishwasher	Chlorine	100					

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Wic	35			
Ric	35			
Ric under make line	36			

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Chicken ric under grill	Cold Holding	38
Hamburger patties ricmunder grill	Cold Holding	39
Chicken wings ric umder grill	Cold Holding	40
Roast beef make line	Cold Holding	41
Sliced tomatoes make line	Cold Holding	41
Cole slaw make line	Cold Holding	40
Ham pieces make line	Cold Holding	40
Pepperoni make line	Cold Holding	41
Marinara sauce make line	Cold Holding	41
Chicken strips	Cooking	192
Chili warmer	Hot Holding	172

Observed Violations
Total # 6
Repeated # 0
33: Observed 6 bags of corn beef sitting out at room temperature thawing 35: Container is unlabeled as one approaches the kitchen 37: Opened energy drink stored on food prep table
39: Wiping cloths stored on food prep tables
41: Knives stored on food prep table
47: Ceiling tiles missing from various places in kitchen

^{***}See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Number: 605249242

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Management is aware of illness policy and is aware of illness symptoms. Policy is posted
- 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 employees washing hands
- 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: Food is from sysco
- 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: Proper cooking temperature for the chicken strips
- 17: There was no reheating of food during the inspection, however, pic stated the reheating does occur for the soup and chili
- 18: No cooling temperatures were taken during the inspection as no foods were being cooled. Pic stated cooling does occur at the facility in the cooling of chicken wings. I stated the the cooling process starts at 135 degrees and the food has 2 hrs to cool down to 70 degrees and then the food has an additional 4 more hrs to cool to 41. Aslonspoke to the oic about cooling techniques such as the use of ice bags, wands and ice baths to assist in the cooling of the foo
- 19: Prooer hot holding temperatures were observed
- 20: Proper cold holding temperatures were observed
- 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.
- (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.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Quinn's Neighbourhood Pub & Eatery	
Establishment Number: 605249242	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
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Establishment Information

inn's Neighbourhood F 605249242	Pub & Eatery		
605249242			
Food	Source:	Sysco	
Water	Source:	Franklin	
	Source:		
	Source:		
	Source:		
nts			
m	under the Tennessee non	smoker protection act, vaping	is prohibited
	Water Its hat vaping is covered	Water Source: Source: Source: Source: Source: Hat vaping is covered under the Tennessee non	Water Source: Franklin Source: Source: Source: Source: hat vaping is covered under the Tennessee non smoker protection act, vaping