TENNESSEE DEPARTMENT OF HEALTH IN SERVICE ESTABLISHMENT INSPECTION REPORT

						FOOD SEF	RVICE ESTA	BL	ISH	IME	INT	. 11	ISF	PEC	TIC	ON REP	ORT		sco	RE		
ß			S. S.																	^		
Esta	blish	men	t Nar		Cook Out							T		Tota b E		E Pom		Ket Food Unit O Mobile		≻	{	
Add	ess				7970 US	HWY 64						тур	eore	Establi	snine		porary	O Seasor				
City					Memphis		Time in	12	2:0	0 F	M	AN	4 / PA	и ти	me or	12:50 ut						
	untin	n Da	to		04/13/2	023 Establishmen					Emba	-			110 01							
			spect		KRoutine	O Follow-up	O Complaint			_	ernoa		_		0.00	nsuitation/Othe	w					
		agon			01	882	03			04		,				up Required		Yes 🕱	No Number of 8	loats	72	2
10.00	0.000		isk i		ors are food	preparation practic	es and employee		vior	8 mo				repo	ortec	to the Cen	ters fo	or Disease	e Control and Preven	tion	_	
				as c	contributing f		ORNE ILLNESS RI												nt illness or injury.			
		(Ma	rk de	algae	ted compliance s														ints for category or subcat	egory.)	
IN	in co	mpīt	ance			pliance NA=not applicat ompliance Status	ble NO=not observ		R		S=con	ected	t on-si	ite duri	ng ins	pection Com		repeat (violat	tion of the same code provisi		R	WT
	IN (ουτ	NA	NO		Supervision			·			IN	оυт	NA	NO	-		-	Time/Temperature			
1	黨	٥		_	Person in charge performs duties	ge present, demonstrate s	is knowledge, and	0	0	5	16	23	0	0	0	Ce Proper cookin			(TCS) Foods atures	0	0	6
	IN (NA	NO	Management a	Employee Healt and food employee awar		0			17	0	0	0	×	Proper reheat				0	00	1 °
		õ				estriction and exclusion		0	ō	5		IN	ουτ	NA	NO	Cooling and		olic Health	Marking, and Time as a Control			
	_	_	NA			Good Hygienic Pract					18		0	0		Proper cooling				0	0	
4	1	8		0	No discharge fr	tasting, drinking, or toba rom eyes, nose, and mo	wth	ő	0	5	19 20	25	0	0		Proper hot ho Proper cold h	olding t	emperatures	s	0	0	1.
		0	NA			enting Contamination nd properly washed	n by Hands	0	0	-	21 22	*	0	0 ※		Proper date m			tion procedures and records	0	0	
_	×	0	0	0	No bare hand o alternate proce	contact with ready-to-ea dures followed	t foods or approved	0	0	5		IN	OUT	NA	-	Time as a poc		nsumer Ad		-	<u> </u>	
8		0	NA	NO		sinks properly supplied a Approved Source		0	0	2	23	0	0	麗		Consumer ad food	visory p	provided for	raw and undercooked	0	0	4
9	嵐	0				from approved source	-		0			IN	OUT	NA	NO		ghly Su	sceptible	Populations		_	
10 11	×	8	0	24	Food in good o	at proper temperature ondition, safe, and unad		8	0	5	24	0	0	×		Pasteurized for	oods us	ed; prohibite	ed foods not offered	0	0	5
		0	X	0	destruction	ds available: shell stock		0	0			IN	ουτ					Chemica	də			
13			NA	NO		d and protected	nination	0		4	25 26	0 除	0	X		Food additive Toxic substan			operly used fied, stored, used		0	5
14	×	ŏ	Õ		Food-contact s	urfaces: cleaned and sa			Õ	5		IN	OUT	-	NO	Confor	mance	with Appr	roved Procedures	Ť	_	
15	2	٥			Proper disposit served	ion of unsafe food, retur	med food not re-	0	0	2	27	0	0	黨		HACCP plan	with van	ance, speck	alized process, and	0	0	5
				God	d Retail Prac	tices are preventiv	re measures to co	ontro	l the	intr	oduc	tion	of p	atho	gens	, chemicals	, and	physical o	objects into foods.			
				0	T=not in complian	uitude	COS=com				L PR		ICE	3			Burnet	d history of	f the same code provision)			
	_				Co	mpliance Status	003-001		R		Ē					Co	mpliar	ce Status	8	COS	R	WT
2	5				ed eggs used wh				0		45		UT K	ood ar	nd no			d Equipme s cleanable	ent , properly designed,	0	0	1
2					fice from appro- obtained for spe	ved source cialized processing met	hods	8	8	2	46	+	- 0			and used	to Bood of	intellected -	une di tent atrian		-	
	-	OUT	Dree			Temperature Contro sed; adequate equipme					40		_			g raciitoes, ins itact surfaces (naintained, i	used, test strips	0	0	1
3		<u> </u>	contr	rol	-		nt for temperature	0	0	2		0	UT			PI	hysical	Facilities				
3	_				property cooker thawing method	d for hot holding Is used			8	1	48					water availab stalled; proper			ure	8	0	2
3					eters provided a			0	0	1	50 51		-			waste water p			eleaned	0	00	
3	-		Food	l prop		ginal container; required	records available	0	0	1	52	_				use properly di				0	0	1
		OUT				on of Feed Contamin		-		_	53		_			lities installed,		-		0	0	1
3	;	0	Insec	sts, ro	dents, and anim	nais not present		0	0	2	54		D A	dequa	de ve	ntilation and li	ghting;	designated a	areas used	0	0	1
3	,	0	Cont	amin	ation prevented	during food preparation,	storage & display	0	0	1		0	υτ			Adı	ministr	ative item	18			
3		-	_		cleanliness			0	0	1	55					nit posted					0	0
3	_				ths; properly us ruits and vegeta				0	1	20		<u>10</u>	lost re	cent		nplian	ce Status				WT
4	_	OUT O	In-us	e ute	Pro nsils; properly si	per Use of Utensils tored		0	0	1	57	-	-0	ompli	ance	No with TN Non-S			Act	x	0	1
4	2	0	Uten	sils, e	equipment and li	nens; properly stored, d articles; properly stored		0	0 0	1	58		T	obacc	o pro	ducts offered f	for sale			0	0 0	0
4	_				ed properly	anones, propeny stored			ö				П	10080	oo pr	suuts are sol	a, 193P)	- autrey col	in geneveral	0		
																			sk factor may result in revor service establishment permi			
man	er ar	d por	st the	most	recent inspection		vanner. You have the rig	pht to r	eques										nissioner within ten (10) days			
_	_	7		-	2	T	04/:			2		~	7	$\langle \langle \rangle$	$\boldsymbol{\chi}$	7-1	/	•		ገ∕//1	2/2	2023
Sint		<u> </u>	-/	<u> </u>		- 1	04/.	-0/2	020	,	/		\mathcal{A}	1 /	ィフ	101	10		,	ノー・/ J	-0/2	
oigi	atun	e of	Pers	on In	Charge				[Date	Sig	natu	e of	Envir	onme	ental Health S		st				Date

PH-2267 (Rev. 6-15)	Free food safety training class	RDA 629		
(1001.0-10)	Please call () 9012229200	to sign-up for a class.	104 425

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Cook Out Establishment Number #: 605252541

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-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.	
arage type doors in non-enclosed areas are not completely open.	
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.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
3 compartment sink	Bleach	50							

Equipment Temperature	
Description	Temperature (Fahrenheit)
Cold holding table	36
Walk in freezer	3
Walk in cooler	37

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Lettuce	Cold Holding	42
Tomato	Cold Holding	42
Beef patty	Cooking	174
Ground beef	Hot Holding	180
Pulled pork	Hot Holding	203
Shredded chicken	Cold Holding	41
Chicken strips	Cooking	193

Observed Violations

Total # 4

Repeated # 0

45: Purple cutting board has too many groovesand us stained. Please replace 47: Food spilled on metal shelf next to hot holding station for fryer. Please wash,rinse and sanitize.

55: Current permit not posted

56: Most recent inspection was not posted.

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Establishment Information

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Establishment Number : 605252541

Comments/Other Observations		

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: Cook Out

Establishment Number: 605252541

Comments/Other Observations (cont'd)

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

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Sources				
Source Type:	Food	Source:	US Foods	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comme	ents			

vatkennedy@gmail.com