



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
91

Establishment Name Cousins Maine Lobster Mobile 1
Address 1932 Almaville Rd
City Smyrna
Inspection Date 05/10/2024
Purpose of Inspection Routine
Risk Category 01

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: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, 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: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, 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 05/10/2024
Signature of Environmental Health Specialist [Signature] Date 05/10/2024

TENNESSEE DEPARTMENT OF HEALTH  
 DIVISION OF ENVIRONMENTAL HEALTH  
 FOOD INSPECTION DATA



**Establishment Information**

Establishment Name: Cousins Maine Lobster Mobile 1  
 Establishment Number #: 605313190

**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)
3 comp. sink	Steramine, not set		
Sanitizer bucket	Steramine	200	

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
Low boy	36
Reach in freezer	-4
Reach in cooler	34

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Lobster tails-low boy	Cold Holding	37
Lobster-make table	Cold Holding	40
Pico de gallo-make table	Cold Holding	41
*Cooked lobster-on grill	Hot Holding	114
Shrimp Bisque-steam table	Hot Holding	166
Clam Chowder-steam table	Hot Holding	144
Pico de gallo-reach in cooler	Cold Holding	41
Cooked lobster-off stove	Reheating	167

**Observed Violations**

Total # 4

Repeated # 0

8: Upon entry to mobile unit observed bag of cloths in hand sink, and no paper towels available. Also, hot water not available at hand sink. Corrective action-bag of cloths removed from hand sink and paper towels placed in towel holder. Return inspection needed to check hot water.

19: Observed cooked lobster being hot held on oven at \*114 degrees. Explained proper hot holding is 135 degrees or above. Operator discarded approximately 1/4 lbs.

37: Employee drink stored on top of case of tator tots in reach in freezer.

53: Floors dirty under black mat



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**Comments/Other Observations**

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Management is aware of employee health policy and symptoms and illnesses.
- 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 when changing tasks
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: See source info
- 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: No TCS foods cooked at time of inspection
- 17: All recorded temps in proper temp range
  
- 18: No TCS foods cooled on mobile unit
- 20: All recorded temps in proper temp range
  
- 21: All recorded temps in proper temp range
  
- 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: Water

Source: City of Smyrna

Source Type: Food

Source: US Foods, Cousin Maine Lobster

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

**Additional Comments**