TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

and the second	1000		A. C.													10			
Esta	bis	hmen	t Nar		Outback Steakhou	use Bar #4320				_	Tvr	oe of i	Establ	ishmi	Fermer's Merket Food Unit K Permanent O Mobile	10			
Add	ress				1968 Old Fort Par	kway					.,,				O Temporary O Seasonal				
City					Murfreesboro	Time i	, 12	2:3	9 F	M	A	M/P	м ті	me o	ut <u>12:54</u> ; PM AM/PM				
Inso	ectiv	on Da	de		03/28/2024 🕞	tablishment # 60511280						<u>d</u>							
			spect		Routine O Foli				- O Pro			~ =) Co	nsuitation/Other				
		egon			誕1 02	03			04		,				up Required O Yes 窥 No	Number of S	io ats	0	
	1.000	-	isk I	act	ors are food preparation	practices and employee		vior	8 mo				y rep	ortec	to the Centers for Disease Cont	rol and Prevent		-	
				as c		FOODBORNE ILLNESS R			_						control measures to prevent illne	ss or injury.			
		(11	rk de	algna											ach item as applicable. Deduct points for o	category or subcate	gory.)		
IN	=in c	ompii	ance		OUT=not in compliance NA= Compliance		ed Cos	R		S=co	rrecte	d on-s	site dur	ing ins	spection R=repeat (violation of the Compliance Status			R	WT
h	IN	OUT	NA	NO		rvision					IN	оит	NA	NO	Cooking and Reheating of Time/				
1	鬣	0	_		Person in charge present, de performs duties	emonstrates knowledge, and	0	0	5	16	0				Control For Safety (TCS) I Proper cooking time and temperatures	Foods	0	0	
L#			NA	NO	Employ	ree Health					ŏ	-			Proper reheating procedures for hot hold	ling	00	ŏ	5
23	틄	0			Management and food empl Proper use of restriction and		6	0	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking a Public Health Contr				
Ĥ	_	_	NA	NO		nic Practices	ľ	-	_	18	0	0	0	33	Proper cooling time and temperature	01	0	0	
4	X	0			Proper eating, tasting, drinki		0	0	5	19	0			X	Proper hot holding temperatures		0	0	
			NA	-	No discharge from eyes, nos Preventing Cent	amination by Hands	0	0	_	20 21	20	8		23	Proper cold holding temperatures Proper date marking and disposition		00	8	5
	<u>×</u>	0			Hands clean and properly we No have hand contact with pro-	ashed ady-to-eat foods or approved	_	0	5	22	0	0	×	0	Time as a public health control: procedu	res and records	0	0	
7	邕	0	0	0	alternate procedures followe	d	0	0			IN	OUT	NA	NO	Consumer Advisory				
8	层 IN	OUT	NA	NO	Handwashing sinks properly Approv	ed Source	0	0	2	23	×	0	0		Consumer advisory provided for raw and food	d undercooked	0	0	4
9	8	0	0	~	Food obtained from approve Food received at proper tem	d source		0			IN	OUT		NO	Highly Susceptible Popula	rtions		_	
10 11 12	×	ŏ	Ŭ		Food in good condition, safe	, and unadulterated	ŏ	ŏ	5	24	0	0	×		Pasteurized foods used; prohibited foods	s not offered	0	٥	5
12			0	0	Required records available: destruction		0	0			IN	OUT		NO	Chemicals				
13	IN S	OUT	NA	NO	Protection from Food separated and protects	m Contamination	0		4	25	0 戻	8	X	J	Food additives: approved and properly u Toxic substances properly identified, sto		0	응	5
14	X	0	Ő		Food-contact surfaces: clear	ned and sanitized		Õ	5				NA	NO	Conformance with Approved P		_		
15	2	0			Proper disposition of unsafe served	food, returned food not re-	0	0	2	27	0	0	黨		Compliance with variance, specialized p HACCP plan	rocess, and	0	0	5
				Gov	d Retail Practices are a	reventive measures to c	ontro	1 10.0	inte	adus	tion	of	atho		, chemicals, and physical object	a into fooda			
				_					ETAI			_			, enemente, and physical expect				
				00	T=not in compliance	COS=com	ected o	n-site	during				9		R-repeat (violation of the sam			_	
		OUT			Compliance 3 Safe Food and		cos	R	WT	H		UT			Compliance Status Utensils and Equipment		COS	R	WT
2	8 9				d eggs used where required ice from approved source		8	8	1	4	5				nfood-contact surfaces cleanable, proper	fy designed,	0	0	1
	0	0	Varia	ince o	btained for specialized proce		ŏ	ŏ	1	4	6	-			and used g facilities, installed, maintained, used, te	et etrine	0	0	1
		OUT	Prop	er co	Food Temperature bing methods used; adequate		1		_	4	-	-			ntact surfaces clean		0	0	1
3		0	contr	lo			0	0	2		0	TUK			Physical Facilities				
3	23				properly cooked for hot hold thawing methods used	ng	8	0	1	4	_	-			I water available; adequate pressure stalled; proper backflow devices		8	응	2
3	_	0			eters provided and accurate		ō	Ō	1	5	0	o [8	Sewag	e and	waste water properly disposed		0	0	2
		OUT			Food identifi				_	-	_				es: properly constructed, supplied, cleane			0	1
3	5	0 001	F-000	prop	erly labeled; original containe Prevention of Feed C		0	0	1			-		·	use properly disposed; facilities maintaine littles installed, maintained, and clean	id .	0	0	1
3	6	-	Insec	ts. ro	dents, and animals not prese		0	0	2	5	_	-			intes installed, maintained, and clean intilation and lighting; designated areas us	sed	0	0	1
3	_					reparation, storage & display	0	0	1	H	-	лт	,		Administrative items		-	-	_
3					leanliness	reparation, storage & display	6	0	1	5			Suman	ner	nit posted		0	0	
3	-	Ó	Wipi	ng cic	ths; properly used and stored	1	0	0	1	_					inspection posted		0	0	0
4	0	0 TUO	Was	hing f	ruits and vegetables Proper Use of V	Utenalla	0	0	1	F		_			Compliance Status Non-Smokers Protection		YES	NO	WT
4		0			nsils; properly stored			0		5					with TN Non-Smoker Protection Act		20	0	
4					quipment and linens; propert /single-service articles; prop			0		5	8 9				ducts offered for sale oducts are sold, NSPA survey completed		0	00	0
	4				ed properly			ŏ		-								-	
															Repeated violation of an identical risk factor e. You are required to post the food service e				
	ner a	nd po		most	recent inspection report in a con		ght to r	eques							fling a written request with the Commissioner				
	(n l				1		P	2	く	-	<i>₹1</i> /	· · · · · · · · · · · · · · · · · · ·	าวเว	017	2024
		-	\sim	1	μ	03/2	<u> 2012</u>	024	t	(Ì	5	h	J-		L L	JJIZ	0/2	.024

Signature of Person In Charge

Date Signature of Environmental Health Specialist

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SCORE

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

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

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Outback Steakhouse Bar #4320 Establishment Number #: 605112801

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 not set up	Qa		

Equipment Temperature	
Description	Temperature (Fahrenheit)
Ric	35

Description	State of Food	Temperature (Fahrenheit

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Outback Steakhouse Bar #4320

Establishment Number : 605112801

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: Ehp available in hand book
- 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 observe employee handwaahing, however did not observe task requiring prior hand washing
- 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 food source
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: Parasite destruction letter for salmon available
- 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 cooking observed during inspection
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling observed during inspection
- 19: (NO) TCS food is not being held hot during inspection.
- 20: No tcs foods holding during inspection
- 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: Menu compliant
- 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: Outback Steakhouse Bar #4320 Establishment Number : 605112801

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Outback Steakhouse Bar #4320 Establishment Number # 605112801

Food	Source:	Pfg	
Water	Source:	City	
	Source:		
	Source:		
	Source:		
		Water Source: Source: Source:	Water Source: City Source: Source:

Additional Comments