TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

13

						FOOD SER	VICE ESTA	BL	ISH	IM	ENT	IN	ISF	PEC	TIC	ON REPORT	sco	RE		
Ø		A. C.																	7	
Estal	bishm	nent	Nam		Cracker B	arrel #2						_				Farmer's Market Food Unit Permanent O Mobile	9			
Addr				,	635 S. Cu	mberland					_	Тур	e of E	Establi	shme	O Temporary O Seasonal				
City					Lebanon		Timo is	01	·4	8 F	PM		1/01	и ть		ut 02:10: PM AM / PM				
	ction	Date	e		11/10/20	22 Establishment					Emba				ne or					
	ose of				ORoutine	题 Follow-up	O Complaint			_	elimina				Cor	nsuitation/Other				
	Categ				01	SEC2	03			04		.,				up Required O Yes 🕱 No	Number of 8	Seats	16	6
			sk F	acto	ors are food p	reparation practice	s and employee	beh:	vior	s mo	st co	mm	only	repo	rted	to the Centers for Disease Co control measures to prevent il	ntrol and Preven		_	
						FOODBO	RNE ILLNESS RJ	SK F	ACT	ors	AND	PUI	LIC	HEA	ΠН	INTERVENTIONS				
IN-	in com			gnet		iance NA=not applicable			ite ma							ach item as applicable. Ceduct points f pection R=repeat (violation of	the same code provis			
_		-		_		mpliance Status		cos	R						-9 ····	Compliance Status			R	WT
-	IN O	-	NA	NO	Derson in chara	Supervision e present, demonstrates	Inculates and					IN	ουτ	NA	NO	Cooking and Roheating of Tim Control For Safety (TC				
		0	NA	100	performs duties		knowledge, and	0	0	5	16 17		00	0		Proper cooking time and temperature		0	00	5
_	0 0			NO	Management ar	Employee Health nd food employee aware	ness; reporting	0	0		"			0		Proper reheating procedures for hot h Cooling and Holding, Date Mark				
		0			,	striction and exclusion		0	0	5		IN	OUT		NO	a Public Health Co	trol		-	
			NA	_		Bood Hygionic Practic asting, drinking, or tobac		0	0		18 19	응	0	0		Proper cooling time and temperature Proper hot holding temperatures		0		
5		0	NA	0	No discharge fro	om eyes, nose, and mou nting Contamination	th	ō		5		0	00	8		Proper cold holding temperatures Proper date marking and disposition		0	8	5
		0	~		Hands clean an	d properly washed		0	0		21	0	0	0		Time as a public health control: proce	dures and records	0	ŏ	
7	0	0	0	0	No bare hand co alternate proced	ontact with ready-to-eat f dures followed	oods or approved	0	0	5	-		OUT	-	-	Consumer Adviso		-	÷	
			NA		Handwashing si	inks properly supplied an Approved Source	d accessible	0	0	2	23	0	0	0		Consumer advisory provided for raw food	and undercooked	0	0	4
	0 0					rom approved source			0			IN	OUT	NA	NO	Highly Susceptible Pop	ulations			
10		0			Food in good co	t proper temperature indition, safe, and unadu		0	0	5	24	٥	0	0		Pasteurized foods used; prohibited fo	ods not offered	0	0	5
12	0 0	0	0	0	Required record destruction	is available: shell stock t	ags, parasite	0	0			IN	ουτ	NA	NO	Chemicais				
				NO	Pref Food separated	tection from Contami and protected	ination	0	0	4	25 26	0	0	0		Food additives: approved and proper Toxic substances properly identified.			0	5
	ŏ				Food-contact su	infaces: cleaned and san		ŏ	ŏ	5		_	OUT	NA	NO	Conformance with Approve	I Procedures	Ľ	_	
15	0	0			Proper disposition served	on of unsafe food, return	ed food not re-	0	0	2	27	0	0	0		Compliance with variance, specialized HACCP plan	d process, and	0	0	5
				Goo	d Retail Prac	tices are preventive	measures to co	ontro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical obje	cts into foods.			
				AIP	T=not in complianc	urb.	COS=corre				L PR		ICE≶	3		Burnsed contains of the				
	_	_		00	Co	mpliance Status	003-0011		R							R-repeat (violation of the Compliance Status	same code provision)	COS	R	WT
28		UT O F	aste	urize	Saf ed eggs used wh	ere required		0	0	1	45		UT R Fr	ood ar	nd no	Utensils and Equipment nfood-contact surfaces cleanable, pro	perly designed,	0		1
29					tice from approv	ed source ialized processing metho	vds	8	0	2	\vdash	+	- 00			and used		-	0	'
		UT			Food	Temperature Control				_	46		_			g facilities, installed, maintained, used	test strips	0	0	1
31			Prope		oling methods us	ed; adequate equipment	for temperature	0	0	2	47	0	-	lonfoor	3-con	Physical Facilities		0	0	1
32	_	_		_	properly cooked			8	8	1	48	_	_			water available; adequate pressure		8	8	2
34					thawing methods etens provided an			ŏ	ŏ	1	50	_	_			stalled; proper backflow devices waste water properly disposed		0	0	2
	-	UT			Fo	od identification					51	_				es: properly constructed, supplied, clea			0	1
	_	_				inal container required r	ecords available	0	0	1	52			-		use properly disposed; facilities mainta	ined	0	0	1
35		_	ood	prop	xerly labeled; orig			-			53	1.1	אן ע	пуыса	I Taci	lities installed, maintained, and clean		0	0	1
35	0	υτ			Prevention	n of Food Contaminat		0	0	2	54	1	D A		te ve	ntilation and lighting; designated areas	used	0	0	
36		υτ Ο Ι:	nsect	s, ro	Prevention odents, and animation	n of Food Contaminat als not present	llon	0	0	2	54	+	-		te ve	ntilation and lighting; designated areas	used	0	0	
36		0 11 0 11	nsect Conta	s, ro mina	Prevention odents, and animation prevented of	n of Food Contaminat	llon	0	0	1		0	υт	dequa		Administrative items	i used			
36 37 38 39			nsect Conta Perso Wipin	s, ro mina nal c g clo	Prevention odents, and anima ation prevented d cleanliness oths; properly use	n of Feed Contaminat als not present during food preparation, s ed and stored	llon	0	0 0 0	1	54 55	0	ит Э С	dequa	perm	Administrative items nit posted inspection posted	sused	00	0	0
36 37 38			nsect Conta Perso Wipin	s, ro mina nal c g clo	Prevention odents, and anima- ation prevented d cleanliness oths; properly use fruits and vegetal	n of Feed Contaminat als not present during food preparation, s ed and stored	llon	0	0	1	55	0	ит D 0 D M	dequa Surrent fost re	perm	Administrative items nit posted inspection posted Compliance Status Non-Smokers Protection		00	0	0 WT
36 37 38 39 40 41			nsect Conta Perso Mpin Wash n-use	s, ro mina nal c g clo ing fi	Prevention odents, and animu- ation prevented d cleanliness oths, properly use fruits and vegetab Prop nsils; properly sto	n of Feed Contaminat als not present during food preparation, s ed and stored bles per Use of Utensils pred	tion storage & display	0 0 0 0	0000	1 1 1 1 1 1	55			dequa Surrent fost re	perm cent	Administrative items nit posted inspection posted Compliance Status Non-Smokers Protection with TN Non-Smoker Protection Act		O O YES	0 0 20 0	0 WT
36 37 38 39 40 41 42 43			nsect Conta Perso Mipin Wash Joens Single	s, ro mina nal c g clo ing fi iuter ils, e -use	Prevention odents, and animu ation prevented of cleanliness ths; properly use fruits and vegetat Prop nsils; properly sto equipment and lin e/single-service a	n of Feed Contaminat als not present during food preparation, s ed and stored bles per Use of Utensils	tion storage & display ed, handled	0 0 0 0 0 0 0	000000000	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	55			dequa Jurrent lost re lomplia	perm cent ance o pro	Administrative items nit posted inspection posted Compliance Status Non-Smokers Protection	n Act	O O YES	0 0 <u>8</u> 0 0	0 WT 0
36 37 38 39 40 41 42 43 44			nsect Conta Perso Mipin Wash Nash Jone Jone Single Slove	s, ro mina g clo ing fi is, e -use s use	Prevention odents, and anima- ation prevented of cleanliness oths; properly use fruits and vegetat Prog nsils; properly ste equipment and lin a/single-service a led properly	n of Feed Contaminat als not present during food preparation, s id and stored bles per Use of Utensils pred mens; properly stored, dri inticles; properly stored, to	tion torage & display ed, handled used	0 0 0 0 0 0 0 0 0	0000	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	55 56 57 58 58			dequa Jurrent lost re lobaco tobaco	perm cent ance o pro co pro	Administrative items nit posted inspection posted Compliance Status Non-Smoker Protection with TN Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey comple	n Act ted	O O YES	000	0
36 37 38 39 40 41 41 42 43 44 5 5 10 10 10 10 10 10 10 10 10 10 10 10 10			nsect Conta Perso Wipin Wash n-use Jtens Single Slove	s, ro mina nal c g clo ing fi ils, e -use s use s use	Prevention odents, and animu- ation prevented d cleanliness oths, properly use fruits and vegetab Prop nsils; properly sto equipment and lin a/single-service a red properly ations of risk factor mit, items identified	n of Feed Contaminat als not present during food preparation, s ed and stored bles per Use of Utensils pred ens; properly stored, dri inticles; properly stored, dri inticles; properly stored, dri ritems within ten (10) days a constituting imminent	tion storage & display ed, handled used			1 1 1 1 1 1 1 1 1 1 1 1	55 56 57 58 58 58			Complia Complia Complia Complia Complia Complia	perm cent o pro co pro co pro	Administrative items nit posted inspection posted Compliance Status Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey comple Repeated violation of an identical risk fee , You are required to post the food service.	in Act ted tor may result in revo- be establishment permi	O O YES O O O		0 ur food
36 37 38 39 40 41 42 43 44 5 5 10 10 10 10 10 10 10 10 10 10 10 10 10	Compared and a c		nsect Conta Perso Wipin Wash Jons Single Slove st any writerit	s, ro mina nal c g clo ing fi is, e -use s use s use	Prevention idents, and anima ation prevented of cleanliness this, properly use ruits and vegetat properly use ruits, properly use ruits, properly use ations of risk factor init. Items identified recent inspection	n of Feed Contaminat als not present during food preparation, s ed and stored bles per Use of Utensils pred ens; properly stored, dri inticles; properly stored, dri inticles; properly stored, dri ritems within ten (10) days a constituting imminent	ed, handled used			1 1 1 1 1 1 1 1 1 1 1 1	55 56 57 58 58 58			Complia Complia Complia Complia Complia Complia	perm cent o pro co pro co pro	Administrative items nit posted inspection posted Compliance Status Non-Smoker Protection with TN Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey comple Repeated violation of an identical risk fac	in Act ted tor may result in revo- be establishment permi	O O YES O O O		0 ur food
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36 37 38 39 40 41 42 43 44 5 5 5 7 5 7 7 7 8	i (O (i (nsect Conta Perso Wipin Wash Jones Single Slove st any tent t the r	s, ro mina nal c g clo ing fi uter ils, e -use s use s use s use	Prevention idents, and anima ation prevented of cleanliness this, properly use ruits and vegetat properly use ruits, properly use ruits, properly use ations of risk factor init. Items identified recent inspection	n of Food Contaminat als not present during food preparation, s id and stored bles per Use of Utensils ored ens; properly stored, dri inticles; properly stored, dri inticles; properly stored, dri r items within ten (10) days a sconstituting imminent report in a conspicuous ma	ed, handled sed, handled used may result in susper health hazards shall b mar. You have the rig 711, 68-14-715, 68-14-7	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		1 1 1 1 1 1 1 1 1 1 1 1	55 56 57 58 59 59 59	ol ((((dequa ourrent lost re obacc tobacc tobacc	perm cent o pro co pro co pro	Administrative items nit posted inspection posted Compliance Status Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey comple Repeated violation of an identical risk fee , You are required to post the food service.	n Act ted tor may result in revo se establishment permi ner within ten (10) days	O VES O O O	O O O O O O O O O O O O O O O O O O O	0 ur food icuous of this

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PH-2267 (Rev. 6-15)	Free food safety training cla Please call (isses are available each mor) 6154445325	th at the county health department. to sign-up for a class.	RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Cracker Barrel #2 Establishment Number #: 605004249

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.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info											
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)								

Equipment Temperature					
Description	Temperature (Fahrenheit)				

Food Temperature		
Description	State of Food	Temperature (Fahrenhelt)
Chicken	Cold Holding	42
Sirloin Steak	Cold Holding	40
Catfish	Cold Holding	41
Trout	Cold Holding	40
Ham	Cold Holding	42
Hamburger	Cold Holding	40
Sausage	Cold Holding	38
Chicken Sausage	Cold Holding	41

bserved Violations tal # 3 peated # 0 : : :	
peated # 0	
2. 5:	
D:	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Cracker Barrel #2 Establishment Number : 605004249

Comments/Other Observations

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.

Establishment Information

Establishment Name: Cracker Barrel #2

Establishment Number : 605004249

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Cracker Barrel #2 Establishment Number #: 605004249

Sources		
Source Type:	Source:	

Additional Comments

Priority violation corrected at time of follow up. Back grill RIC that holds raw meats is not repaired at this time but establishment is not using the grill RIC to store raw meats. Meats are stored in front grill RIC until repairs are complete.