### TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

FOOD SERVICE ESTAB							SH	м	ENI	r 11	NS	PEC	TIC	ON REPORT SCO	RE		
N		H.	Sales and		Martins BBQ Joint 2									O Fermer's Market Food Unit			
Establishment Name			Type of Establishment Semanent O Mobile								ent & Permanent O Mobile		J				
Address 7238 Nolensville Rd				~ -	_					O Temporary O Seasonal							
City							3:3	0 F	۶M	_ A	M/P	M Ti	me o	ut 04:15:PM AM/PM			
Insp	ectic	n Da	te		04/09/2021 Establishment = 605304643	3			Emba	argoe	d C	0					
Ρυη	oose	of In	spect	tion	Routine O Follow-up O Complaint			<b>O</b> Pr	elimir	ary		o	Cor	nsultation/Other			
Risi	Cat	egoŋ	y		O1 )22 O3			<b>O</b> 4				Fo	low-	up Required O Yes 🕱 No Number of S	ieats	0	
		R			ons are food preparation practices and employee ontributing factors in foodborne illness outbreaks										tion		
				_	FOODBORNE ILLNESS RIS												
		(114	rk de	algnat	ed compliance status (IK, OUT, KA, HO) for each numbered item	. For		mark	ed 01	л, н	ark C	:05 er R	for e	ach item as applicable. Deduct points for category or subcate	907.	)	
IN	+in c	ompili	ance		OUT=not in compliance NA=not applicable NO=not observe Compliance Status	d COS	R		)S=co	rrecte	d on-	site duri	ng ins	spection R=repeat (violation of the same code provisi Compliance Status		R	WT
	IN	ουτ	NA	NO	Supervision					IN	out	T NA	NO	Cooking and Reheating of Time/Temperature		_	
1	鬣	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	122	0	Control For Safety (TCS) Foods Proper cooking time and temperatures	0	0	
-	IN XX		NA	NO	Employse Health Management and food employee awareness; reporting	0	0			ŏ			-	Proper reheating procedures for hot holding	00	õ	5
3		ŏ			Proper use of restriction and exclusion	ō	ō	5		IN	out	T NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
	IN	OUT	NA		Good Hygienic Practices				18	0	0			Proper cooling time and temperature	0	0	
4	邕	8			Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	00		5	19	_	8		×	Proper hot holding temperatures Proper cold holding temperatures	0	00	
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	0			0	Proper date marking and disposition	õ	0	8
6 7	直区	0 0	0	0	Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	0	0 0	5	22	0	0	×	0	Time as a public health control: procedures and records	0	0	
			•	•	alternate procedures followed Handwashing sinks properly supplied and accessible	-	0	2		IN	our	_	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	-		
	IN	OUT	NA	NO	Approved Source				23		0			food	0	0	4
9 10	嵐	응	0	0	Food obtained from approved source Food received at proper temperature	00	0			IN	out		NO	Highly Susceptible Populations	-		
11	×	0			Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	0	5	24	_	0			Pasteurized foods used; prohibited foods not offered	0	0	•
12	0	0	×	0	destruction	0	0		~	IN	001		NO	Chemicals	_		
13	0	0	NA 爲	NO	Protection from Contamination Food separated and protected	0	0	4		0 武	0			Food additives: approved and properly used Toxic substances properly identified, stored, used	00	8	5
14	嵗	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN		T NA	NO	Conformance with Approved Procedures			
15	X	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	8		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Practices are preventive measures to co	atrol	the	inte	oduc	tion		natho		chemicals, and obvaical objects into foods			
					· · · · · · · · · · · · · · · · · · ·	600							gena	, chemicals, and physical objects into roots.			
				00	renot in compliance COS=correc	cted or	1-site	during				(1)		R-repeat (violation of the same code provision)			
_	_	OUT			Compliance Status Safe Food and Water	COS	R	WT			UT			Compliance Status Utensils and Equipment	COS	R	WT
2	8	0	Past		d eggs used where required	0	0	1	4		87 F			infood-contact surfaces cleanable, properly designed,	0	0	1
	9 0				ice from approved source btained for specialized processing methods	0	0	2	$\vdash$	+				and used			
	-	OUT			Food Temperature Control	-			4	_	-			g facilities, installed, maintained, used, test strips	0	0	1
3	1	0	Prop		ling methods used; adequate equipment for temperature	0	0	2	4	_	O TUX	Nontoo	d-cor	ntact surfaces clean Physical Facilities	0	0	1
	2				properly cooked for hot holding		0		_	_				f water available; adequate pressure	0		2
_	3 4				hawing methods used ters provided and accurate	0	0	1	4					stalled; proper backflow devices	0	0	2
	_	OUT			Food Identification	_		-						es: properly constructed, supplied, cleaned		ŏ	1
3	5	0	Food	i prop	erly labeled; original container; required records available	0	0	1	5	2	Carbage/refuse properly disposed; facilities maintained		ο	0	1		
		OUT			Prevention of Food Contamination					_	×	Physica	al faci	lities installed, maintained, and clean	0	0	1
3	6	٥	Insec	sts, ro	dents, and animals not present	0	0	2	5	4	<u>ہ</u>	Adequa	ite ve	entilation and lighting; designated areas used	0	0	1
3	7	0	Cont	amina	tion prevented during food preparation, storage & display	0	0	1		0	TUK			Administrative items			

allerer states and allerer states and and all states an			
	04/09/2021	Kein also	<b>-</b> 04/09/2021
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date
	Additional food safety information can be found on our	website, http://tn.gov/health/article/eh-foodservie	ce ****
PH-2267 (Rev. 6-15)	Free food safety training classes are available		RDA 629
	Please call ( ) 6157915	110 to sign-up for a class.	

asure 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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous anner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this port. T.C.A. sections 68-14-700, 68-14-706, 68-14-709, 68-14-716, 68-14-716, 4-5-329.

57 58

59

55 O Current permit posted 56 O Most recent inspection posted

**Compliance Status** 

Compliance with TN Non-Smoker Protection Act. Tobacco products offered for sale

If tobacco products are sold, NSPA survey completed

**Non-Smokers Protection Act** 

001

0 0 1

0 0 1 0 0 1 0 0 1 0 0 1

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39

40

OUT

O Personal cleanliness

44 O Gloves used properly

O Wiping cloths; properly used and stored O Washing fruits and vegetables

Proper Use of Utensils

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your foc service establishment permit. Items identified as constituting imminent health hazards shall be corrected imm

O In-use utensils; properly stored
 O Utensils, equipment and linens; properly stored, dried, handled
 O Single-use/single-service articles; properly stored, used

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YES NO WT

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#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information Establishment Name: Martins BBQ Joint 2 Establishment Number #: 605304643

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.	
iarage 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.	<u> </u>

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						

Equipment Temperature	
Description	Temperature (Fahrenheit)

Food Temperature						
Description	State of Food	Temperature (Fahrenheit				
Smoked Chicken	Hot Holding	160				
Smoked Shoulder	Hot Holding	146				
Potato Salad-RIC	Cold Holding	37				

#### Observed Violations

Total # 4

Repeated # 0

45: Shelving in kitchen is rusty.

50: Wastewater in floor in drivethru window area. One floor drain full or water but not flooding the floor. Not connected to the water on the floor. This drain and the standing water shall be corrected.

52: Dumpster overflowing with garbage.

53: Physical facilities in poor repair and dirty.

### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



### Establishment Information

Establishment Name: Martins BBQ Joint 2

Establishment Number : 605304643

### Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: (IN): An employee health policy is available.
- 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 handwashing when needed.

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. Water is from the City of Nolensville.

- 10: (IN) All food received was in good condition and at the proper temperature.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NÁ) Shell stock not used and parasite destruction not required at this establishment.
- 13: No raw meats are stored at the facility.
- 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: (NÁ) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: (N.Á.) No cooked food is cooled, prepares no TCS food from ambient temperature ingredients that require cooling, does not receive raw eggs, shellstock, or milk.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: All cold held food is at the correct temperature.

21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 24 hours.

- 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.

# Establishment Information

Establishment Name: Martins BBQ Joint 2 Establishment Number : 605304643

Comments/Other Observations (cont'd)

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

## Establishment Information

Establishment Name: Martins BBQ Joint 2 Establishment Number #: 605304643

Sources		
Source Type:	Source:	
Additional Comments		

Derekw@martinsbbqjoint.com