

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



Establishment Information	
Establishment Name:	Bea's Restaurant
Establishment Number #:	605004881

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)
Dishwasher	Chlorine	100	147
Triple Sink	QA	200	

Equipment Temperature	
Description	Temperature (Fahrenheit)

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
BBQ Pork	Hot Holding	160
Pinto Beans	Hot Holding	151
Turnip Greens	Hot Holding	160
Cooked pasta with Marinara sauce	Cold Holding	41
Potatoes (walk in)	Cooling	68
Chicken Wings	Hot Holding	140
Ribs	Hot Holding	150
Potato salad	Cooling	54

Observed Violations

Total # 2

Repeated # 0

31: LowBoy in dining area not holding TCS foods at proper temperature. Food that is not below 41°F when placed in low boy should be placed in ice bath, product should be filled to recommended serving amount, and use metal containers instead of plastic.

Gasket around walk-in cooler and freezer in poor repair. Manager has new gaskets on order.

48: Sinks in both restrooms with inadequate water pressure.

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Establishment Information

Establishment Name: Bea's Restaurant

Establishment Number : 605004881

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present. (IN): PIC has Active Managerial Control of food systems in FSE.
- 2: Illness policy 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 employees practice proper handwashing techniques.
- 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: (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: Did not observe cooking due inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Food observed during cooling process in adequate temperature range.
- 19: See food temperatures
- 20: See food temperatures
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 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. (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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Source Type:	Source:
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Additional Comments