

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



Establishment Information	
Establishment Name:	Sammy B's
Establishment Number #:	605247408

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)
Ecolab	Chlorine	100	

Equipment Temperature	
Description	Temperature (Fahrenheit)
Prep Table RIC	20
True Prep Table RIC	
White RIC	39
True RIF	0

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Chicken Breast	Cooling	103
Pimento Cheese	Cold Holding	40
Onion Dip	Cold Holding	40
Crab Cakes	Cold Holding	41
Vegetable Stuffing (stuffed squash)	Cooling	81
Sliced Tomatoes	Cold Holding	40
Shell Lobster Tail	Cold Holding	39
Hamburger Patty	Cold Holding	39
Salmon	Cold Holding	39
Shrimp	Cold Holding	40
Swai Filet	Cold Holding	40
Lobster Meat	Cold Holding	40
Filet Steak	Cold Holding	40
NY Strip Steak	Cold Holding	39
Ribeye Steak	Cold Holding	40

Observed Violations

Total # 7

Repeated # 0

- 14: Observed cook use glass cleaner to spray and wipe cutting board after shell lobster was cut on the cutting board
- 21: Two bags of macaroni noodles and a bag of cooked shredded/pulled chicken not date marked and made previous day Manday Oct 2nd 2023
- 34: No visible thermometers in some RIC units
- 37: Cloth towel being used to cover food storage containers of salad mix
- 41: Scoop stored handle down in container of shrimp salad
- 43: Stir straws stored haphazardly on bar counter top
- 45: Cutting boards on prep table RICs stained and grooved

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Establishment has employee illness policy
- 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:
- 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 sources
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NO) Shellstock or raw, raw-marinated and undercooked fish are sold periodically in the establishment, but are not being sold at the time of inspection and prior compliance through tags, invoices, or purchase records cannot be verified.
- 13: (IN) All raw animal food is separated and protected as required.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: See temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: See temps;foods in cooling temped at appropriate temperature per given time parameters
- 19: See temps
- 20: See temps
- 22: (NO) Time as a public health control is not being used during the inspection.
- 23:
- 24:
- 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
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Source:	City
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Source Type:	Food
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Source: PFG RESTAURANT DEPOT US

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments