

Establishment Name

Inspection Date

Address

City

Sammy B's

705 Cadet Court

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Number of Seats 300

Type of Establishment O Temporary O Seasonal

Permanent O Mobile

Lebanon Time in 11:25; AM AM/PM Time out 01:30; PM AM/PM

10/03/2023 Establishment # 605247408 Embargoed 0 O Follow-up

Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other Risk Category О3 Follow-up Required 级 Yes O No

115	IN-in compliance OUT-not in compliance NA-not applicable NO-not observe					_		
_	Compliance Status						R	WT
	IN	OUT	NA	NO	Supervision			
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	D)(	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	ľ
	IN	OUT	NA	NO	Proventing Contamination by Hands			
6	黨	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	XX.	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	1
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	黛	0	0		Food separated and protected	0	0	4
14	0	×	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

	Compliance Status		COS	к	WI			
	IN OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods							
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	÷
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	×	0	0	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	0	24	0	0	Proper date marking and disposition	0	0	*
22	0	0	0	氮	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	氮	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	X	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

#### Good Retail Practices are preventive me ures to control the introduction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT-not in compliance COS-con			
	Lave	Compliance Status	cos	к	W
	OUT		-	_	_
28		Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	2
30		Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	X	Thermometers provided and accurate	0	0	7
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
37	885	Contamination prevented during food preparation, storage & display	0	0	,
38	0	Personal cleanliness	0	0	7
39	0	Wiping cloths; properly used and stored	0	0	,
40	0	Washing fruits and vegetables	0	0	7
	OUT	Proper Use of Utensils			
41	120	In-use utensils; properly stored	0	0	П
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	1000	Single-use/single-service articles; properly stored, used	0	0	1
43					

pecti		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	M	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	- 2
49	0	Plumbing installed; proper backflow devices	0	0	- 2
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	•
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	•
	OUT	Administrative Items	Т		Ī
55	0	Current permit posted	0	0	_
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	•
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a h n (10) days of the date of the

10/03/2023

10/03/2023

Date

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

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

Date

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



Establishment Information							
Establishment Name:	Sammy B's						
Establishment Number	- 60E247400						

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 wenty-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.	
Sarage type doors in non-enclosed areas are not completely open.	
Fents 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 ( Fahrenhelt)			
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 # ()
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

<sup>&</sup>quot;"See page at the end of this document for any violations that could not be displayed in this space.

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



### Establishment Information

Establishment Name: Sammy B's Establishment Number: 605247408

### 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.

- 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:

## Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<sup>&</sup>quot;See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Sammy B's Establishment Number: 605247408				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				
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Establishment Information

Establishment Information						
Establishment Name: Sa	ammy B's					
Establishment Number #	605247408					
Sources						
Source Type:	Water	Source:	City			
Source Type:	Food	Source:	PFG RESTAURANT DEPOT US			
Source Type:		Source:				
Source Type:		Source:				
Source Type:		Source:				

**Additional Comments**