



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
87

Establishment Name: New Moon Barbeque
Address: 711 Park Avenue
City: Lebanon
Inspection Date: 01/20/2022
Establishment #: 605301942
Embargoed: 5
Purpose of Inspection: Routine
Risk Category: 01
Number of Seats: 85

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS
(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Table with 2 main columns: Compliance Status and Compliance Status. Rows include Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

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

GOOD RETAIL PRACTICES

Table with 2 main columns: Compliance Status and Compliance Status. Rows include Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act, and Compliance Status.

Failure 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.

Signature of Person In Charge: [Signature] Date: 01/20/2022
Signature of Environmental Health Specialist: [Signature] Date: 01/20/2022



Establishment Information	
Establishment Name:	New Moon Barbeque
Establishment Number #:	605301942

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)
Three comp sink	Quat		

Equipment Temperature	
Description	Temperature (Fahrenheit)
ATOSA RIC	36
White RIF	4
CLYMATE IQ	160
CLYMATE IQ #2	160

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Baked Beans	Hot Holding	148
Turnip Greens	Hot Holding	150
Green Beans	Hot Holding	147
Mac and Cheese	Hot Holding	171
Broccoli	Hot Holding	167
Cheese Sauce Dip	Hot Holding	171
Potatoes	Hot Holding	198
Pico	Cold Holding	36
Slice Tomato	Cold Holding	36
Cole Slaw	Cold Holding	38
Potato Salad	Cold Holding	39
Shredded Cheese	Cold Holding	40
Salsa	Cold Holding	39
Shredded Lettuce	Cold Holding	40
Brisket	Hot Holding	187

Observed Violations

Total # 6

Repeated # 0

11: Fish filets in WIC showing prep date of 1/9/22-1/16/22 seven day hold has expired at time of inspection on 1/20/22; discarded during inspection

13: Box of 15 dozen eggs stored on WIC shelve over open container of ready to eat salsa

35: Large food storage container on shelving next to meat smoker not labeled

37: Two bags of french fries stored on cook line next to deep fryers

43: Foam and black plastic plates stored haphazardly on RIC and next to hot hold well

45: Debris build up on blade of table top can opener



Establishment Information

Establishment Name: New Moon Barbeque

Establishment Number : 605301942

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.
- 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.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See temps
- 20: See temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 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.

Establishment Information

Establishment Name: New Moon Barbeque

Establishment Number : 605301942

Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

Establishment Information

Establishment Name: New Moon Barbeque

Establishment Number #: 605301942

Sources

Source Type:	Water	Source:	City
Source Type:	Food	Source:	Halsey PFG
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments

Three comp sink not set up during inspection