



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

83

Establishment Name Whitt's Barbecue Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 401 S. Cumberland St. ☐ Temporary ☐ Seasonal
City Lebanon Time in 12:56 PM AM / PM Time out 02:25 PM AM / PM
Inspection Date 07/18/2023 Establishment # 605139249 Embargoed 0
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 32

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.)

IN=In compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)				
Compliance Status					Compliance Status					Compliance Status					Compliance Status					Compliance Status					Compliance Status				
IN	OUT	NA	NO	WT	IN	OUT	NA	NO	WT	IN	OUT	NA	NO	WT	IN	OUT	NA	NO	WT	IN	OUT	NA	NO	WT	IN	OUT	NA	NO	WT
Supervision					Employee Health					Good Hygienic Practices					Preventing Contamination by Hands					Approved Source					Protection from Contamination				
1	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	16	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	4	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	6	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	9	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	13	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	4
Person in charge present, demonstrates knowledge, and performs duties.					Management and food employee awareness, reporting					Proper eating, tasting, drinking, or tobacco use					No discharge from eyes, nose, and mouth					Food obtained from approved source					Food separated and protected				
2	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	17	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	5	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	7	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	10	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	14	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Proper use of restriction and exclusion					Proper reheating procedures for hot holding					No bare hand contact with ready-to-eat foods or approved alternate procedures followed					Handwashing sinks properly supplied and accessible					Food received at proper temperature					Food-contact surfaces: cleaned and sanitized				
3	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	Proper cooling time and temperature					Required records available: shell stock tags, parasite destruction					Time as a public health control: procedures and records					Food in good condition, safe, and unadulterated					Proper date marking and disposition				
Proper use of restriction and exclusion					Time as a public health control: procedures and records					Consumer advisory provided for raw and undercooked food					Time as a public health control: procedures and records					Required records available: shell stock tags, parasite destruction					Time as a public health control: procedures and records				
4	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	Time as a public health control: procedures and records					Time as a public health control: procedures and records					Time as a public health control: procedures and records					Time as a public health control: procedures and records					Time as a public health control: procedures and records				
5	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	Time as a public health control: procedures and records					Time as a public health control: procedures and records					Time as a public health control: procedures and records					Time as a public health control: procedures and records					Time as a public health control: procedures and records				
Proper use of restriction and exclusion					Time as a public health control: procedures and records					Time as a public health control: procedures and records					Time as a public health control: procedures and records					Time as a public health control: procedures and records					Time as a public health control: procedures and records				
6	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	Time as a public health control: procedures and records					Time as a public health control: procedures and records					Time as a public health control: procedures and records					Time as a public health control: procedures and records					Time as a public health control: procedures and records				
7	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	Time as a public health control: procedures and records					Time as a public health control: procedures and records					Time as a public health control: procedures and records					Time as a public health control: procedures and records					Time as a public health control: procedures and records				
8	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	2	Time as a public health control: procedures and records					Time as a public health control: procedures and records					Time as a public health control: procedures and records					Time as a public health control: procedures and records					Time as a public health control: procedures and records				
Proper use of restriction and exclusion					Time as a public health control: procedures and records					Time as a public health control: procedures and records					Time as a public health control: procedures and records					Time as a public health control: procedures and records					Time as a public health control: procedures and records				
9	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	Time as a public health control: procedures and records					Time as a public health control: procedures and records					Time as a public health control: procedures and records					Time as a public health control: procedures and records					Time as a public health control: procedures and records				
10	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	Time as a public health control: procedures and records					Time as a public health control: procedures and records					Time as a public health control: procedures and records					Time as a public health control: procedures and records					Time as a public health control: procedures and records				
11	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	Time as a public health control: procedures and records					Time as a public health control: procedures and records					Time as a public health control: procedures and records					Time as a public health control: procedures and records					Time as a public health control: procedures and records				
12	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	Time as a public health control: procedures and records					Time as a public health control: procedures and records					Time as a public health control: procedures and records					Time as a public health control: procedures and records					Time as a public health control: procedures and records				
13	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	4	Time as a public health control: procedures and records					Time as a public health control: procedures and records					Time as a public health control: procedures and records					Time as a public health control: procedures and records					Time as a public health control: procedures and records				
14	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	Time as a public health control: procedures and records					Time as a public health control: procedures and records					Time as a public health control: procedures and records					Time as a public health control: procedures and records					Time as a public health control: procedures and records				
15	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	2	Time as a public health control: procedures and records					Time as a public health control: procedures and records					Time as a public health control: procedures and records					Time as a public health control: procedures and records					Time as a public health control: procedures and records				

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

OUT=not in compliance					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)				
Compliance Status					Compliance Status					Compliance Status				
OUT	IN	OUT	NA	NO	IN	OUT	NA	NO	WT	IN	OUT	NA	NO	WT
Safe Food and Water					Utensils and Equipment					Physical Facilities				
28	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	45	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	48	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2
29	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used					Hot and cold water available; adequate pressure				
30	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	46	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	Plumbing installed; proper backflow devices				
Food Temperature Control					Warewashing facilities, installed, maintained, used, test strips					Sewage and waste water properly disposed				
31	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2	47	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	Toilet facilities: properly constructed, supplied, cleaned				
32	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	Nonfood-contact surfaces clean					Garbage/refuse properly disposed; facilities maintained				
33	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	Physical Facilities					Physical facilities installed, maintained, and clean				
34	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	48	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2	Adequate ventilation and lighting; designated areas used				
Food Identification					Administrative Items					Compliance Status				
35	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	49	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2	Current permit posted				
Prevention of Food Contamination					50	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2	Most recent inspection posted				
36	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2	51	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	Non-Smokers Protection Act				
37	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	52	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	Compliance with TN Non-Smoker Protection Act				
38	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	53	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	Tobacco products offered for sale				
39	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	54	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	If tobacco products are sold, NSPA survey completed				
40	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	Administrative Items					Compliance Status				
Proper Use of Utensils					55	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	YES				
41	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	56	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	NO				
42	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	Compliance Status					WT				
43	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	Non-Smokers Protection Act					Compliance Status				
44	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	57	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	YES				

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. 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 manner 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 report. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge G. J. J. Date 07/18/202

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



Establishment Information

Establishment Name: Whitt's Barbecue

Establishment Number #: 605139249

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)
Sani Bucket	Chlorine	200	
Three comp sink	Chlorine	200	

Equipment Temperature

Description	Temperature (Fahrenheit)
WIC	37
RIC	40

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Pulled pork in vaccum sealed bag(In prep)	Cooling	70
Pulled Turkey in vacuum bag	Cold Holding	41
Pulled Pork	Hot Holding	148
Pulled Turkey	Hot Holding	158
Pulled Beef	Hot Holding	161
Baked Beans	Hot Holding	156
Cheese Sauce	Hot Holding	148
Baked Potato	Hot Holding	146
Ribs	Hot Holding	145
Half Chicken	Hot Holding	150
Potato Salad	Cold Holding	48
Coleslaw	Cold Holding	48

Observed Violations

Total # 5

Repeated # 0

6: Employee observed touching pants with gloved hands and continued working without changing gloves and washing hands
20: Coleslaw and potato salad stored on ice out if temp temping at 48 degrees
26: Tide laundry detergent stored on shelving with dry rub mix and spray bottle of water
34: No visible thermometer inside of vitara chest freezer
37: Food storage buckets of Cole slaw, potato salad, shredded cheese, and mayo stored on prep table not covered; pans of beans stored on prep table not covered

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: Whitt's Barbecue

Establishment Number : 605139249

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: PIC has knowledge of illness for employee health 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: (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: No foods observed being cooked during inspection
- 17: (NO) No TCS foods reheated during inspection.
- 18: Pulled pork temping at 70 degrees being vacuumed packed and stored in WIC to continue cooling process
- 19: See temps
- 21: Foods items held longer than 24 hours are date marked
- 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.
- 27:
- 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: Whitt's Barbecue

Establishment Number : 605139249

Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

Establishment Number #:	605139249
-------------------------	-----------

Additional Comments