



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

93

Establishment Name Cracker Barrel #630 Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 213 Indian Lake Blvd. ☐ Temporary ☐ Seasonal
City Hendersonville Time in 10:44 AM AM / PM Time out 11:31 AM AM / PM
Inspection Date 05/06/2024 Establishment # 605202293 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 205

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

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

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

GOOD RETAIL PRACTICES

OUT=not in compliance					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)								
Compliance Status					COS	R	WT	Compliance Status					COS	R	WT			
	OUT	Safe Food and Water							OUT	Utensils and Equipment								
28	☐	Pasteurized eggs used where required			☐	☐	1	45	☒	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			☐	☐	1			
29	☐	Water and ice from approved source			☐	☐	2	46	☐	Warewashing facilities, installed, maintained, used, test strips			☐	☐	1			
30	☐	Variance obtained for specialized processing methods			☐	☐	1	47	☐	Nonfood-contact surfaces clean			☐	☐	1			
	OUT	Food Temperature Control							OUT	Physical Facilities								
31	☐	Proper cooling methods used; adequate equipment for temperature control			☐	☐	2	48	☐	Hot and cold water available; adequate pressure			☐	☐	2			
32	☐	Plant food properly cooked for hot holding			☐	☐	1	49	☐	Plumbing installed; proper backflow devices			☐	☐	2			
33	☐	Approved thawing methods used			☐	☐	1	50	☐	Sewage and waste water properly disposed			☐	☐	2			
34	☐	Thermometers provided and accurate			☐	☐	1	51	☐	Toilet facilities: properly constructed, supplied, cleaned			☐	☐	1			
	OUT	Food Identification							OUT	Administrative Items								
35	☐	Food properly labeled; original container; required records available			☐	☐	1	55	☐	Current permit posted			☐	☐	0			
	OUT	Prevention of Food Contamination							56 <td>☐</td> <td colspan="3">Most recent inspection posted</td> <td>☐</td> <td>☐</td> <td>0</td>	☐	Most recent inspection posted			☐	☐	0		
36	☐	Insects, rodents, and animals not present			☐	☐	2	Compliance Status								YES	NO	WT
37	☐	Contamination prevented during food preparation, storage & display			☐	☐	1	Non-Smokers Protection Act										
38	☐	Personal cleanliness			☐	☐	1	57	☐	Compliance with TN Non-Smoker Protection Act			☒	☐	0			
39	☐	Wiping cloths: properly used and stored			☐	☐	1	58	☐	Tobacco products offered for sale			☐	☐	0			
40	☐	Washing fruits and vegetables			☐	☐	1	59	☐	If tobacco products are sold, NSPA survey completed			☐	☐	0			
	OUT	Proper Use of Utensils																
41	☐	In-use utensils; properly stored			☐	☐	1											
42	☒	Utensils, equipment and linens; properly stored, dried, handled			☐	☐	1											
43	☐	Single-use/single-service articles; properly stored, used			☐	☐	1											
44	☐	Gloves used properly			☐	☐	1											

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, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 05/06/2024 Signature of Environmental Health Specialist [Signature] Date 05/06/2024

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

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



Establishment Information

Establishment Name: Cracker Barrel #630

Establishment Number #: 605202293

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 dishwasher	Temp		160

Equipment Temperature

Description	Temperature (Fahrenheit)
Large back cooler	40
Walk in cooler	37
Walk in freezer	-16

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Baked potato	Cold Holding	38
Sawmill gravy	Hot Holding	137
Pico de gallo	Cold Holding	40
Grits	Hot Holding	172
Eggs	Cooking	153
Ham	Cold Holding	42
Sliced tomatoes	Cold Holding	40
Hard boiled eggs	Cold Holding	39
Baked sweet potato	Cold Holding	40
Raw hamburger	Cold Holding	41
Chicken pot pie	Hot Holding	154

Observed Violations

Total # 4

Repeated # 0

22: Eggs on line do not have updated labels.

Labels replaced during inspection.

Violation corrected same day.

42: Dishes stored face up on cook line

42: Dishes wet nesting on shelf near large warmer

45: Damaged cutting boards

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Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Employee health 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: Good handwashing procedures
- 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: Food from approved 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: Food cooked to proper temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling observed
- 19: Food in temp
- 20: Food in temp
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 23: Disclosure and reminder on menu
- 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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Sources

Source Type:	Food	Source:	Pfg, what chefs want
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Source Type: Water Source: City water

Source Type:	Source:
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Source Type: _____ Source: _____

Source Type:	Source:
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Additional Comments