

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Real Deal Bar-B-Q And Catering Permanent O Mobile Establishment Name Type of Establishment 3538 W. Hamilton Ave. O Temporary O Seasonal Nashville Time in 12:00 PM AM/PM Time out 12:45: PM AM/PM

05/17/2024 Establishment # 605211888 Embargoed 0 Inspection Date

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 13 Risk Category О3 04 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

s (IN, OUT, HA, HO) for

10	4=in c	ompli	ence		OUT=not in compliance NA=not applicable NO=not observ	ed		C	05= ∞	mecte	d on-si	te
					Compliance Status	COS	R	WT				
	IN	OUT	NA	NO	Supervision				П	IN	оит	Ī
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	H
-	IN	ОИТ	NA	NO	Employee Health				17		ŏ	H
2	NC.	0	Tex	110	Management and food employee awareness: reporting	0	0	-	۱۳	Ť	Ť	h
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш	IN	OUT	ı
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	r
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		15	12	0	r
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	5	20	0	楽	Г
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	100	0	Γ
6	100	0		0	Hands clean and properly washed	0	0		22	0	0	Γ
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	"	IN	OUT	ŀ
8	0	26			Handwashing sinks properly supplied and accessible	100	0	2	23	0	6	Г
	IN	OUT	NA	NO	Approved Source				Ľ	10	Ľ	L
9	黨	0			Food obtained from approved source	0	0			IN	OUT	Π
10	0	0	0	×	Food received at proper temperature	0	0		24	0	6	Г
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	["	10	ľ	L
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	
	IN	OUT	NA	NO	Protection from Contamination				25	0	0	Γ
13	×	0	0		Food separated and protected	0	0	4	26	0	28	ſ
14	0	X	0		Food-contact surfaces: cleaned and sanitized	X	0	5	ΙГ	IN	OUT	Π
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	Γ

					Compliance Status	COS	R	WT
	IN OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods							
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	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	2	0	0	0	Proper hot holding temperatures	0	0	
20	0	X	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
22	0	0	×	0	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	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	0	25.			Toxic substances properly identified, stored, used	M	0	•
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

s to control the introduction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT		-		_
28	0	Pasteurized eggs used where required	0	0	١.
29	0		0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	OUT	Food Temperature Control		_	_
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	г
33	文	Approved thawing methods used	0	0	г
34	X	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	Γ
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	Г
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	
	OUT	Proper Use of Utensils			Π
41	120	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0		0	0	г
44		Gloves used properly	0	0	

pect	on	R-repeat (violation of the same code provision		-	140
		Compliance Status	cos	R	W
	OUT	Utensiis and Equipment	_	_	_
45	0	Food and norfood-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	-
49	0	Plumbing installed; proper backflow devices	0	0	- 2
50	0	Sewage and waste water properly disposed	0	0	- 3
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	٠
53	3%	Physical facilities installed, maintained, and clean	0	0	-
54	羅	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
55	題	Current permit posted	0	0	П
56	100	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0		
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

er. You have the right to request a h 1 (10) days of the date of the ons 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

05/17/2024

Date Signature of Environmental Hea

05/17/2024

Date

Signature of Person In Charge

**** 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) 6153405620 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Name: Real Deal Bar-B-Q And Catering
Establishment Number #: |605211888

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)				
3 comp sink not set up	Chlorine						

Equipment Temperature						
Description	Temperature (Fahrenheit)					
2 door cooler	38					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Baked beans on steam table	Hot Holding	148
Pulled pork on steam table	Hot Holding	168
Fish out on counter	Cold Holding	36

Observed Violations
Total # 11 Repeated # 0
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8: No soap and paper towel at back hand sink area/c.a person in charged
stocked
14: No sanitizer available at the time of inspection/c.a employee went and
grabbed sanitizer at local store
20: Raw chicken at 49, raw whitening fish at 50, potato salad at 48in glass door
cooler, no thermometer in cooler/c.a items will be moved to colder cooler in back
area. Will return for follow up for main cooler on line
26: Unlabeled spray bottle with clear liquid hanging by sink/c.a labeled on site
33: Fish in back area thawing on table and not running cold water
34: No thermometer in white fridge
41: Scoop for potato salad and cole slaw left stored submerged in product
53: Ceiling tiles in facility are discolored and damaged
54: Hood system is missing vents for cooking area
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55: Missing permit
56: Missing score

[&]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: Real Deal Bar-B-Q And Catering

Establishment Number: 605211888

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Policy posted
- 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 observed
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

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- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: Not observed
- 17: (NO) No TCS foods reheated during inspection.
- 18: Not observed during inspection
- 19: Good cold holdig
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57: Missing signs

58:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Real Deal Bar-B-Q And Catering Establishment Number: 605211888				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Information								
Establishment Name: Real Deal	Bar-B-Q And Catering							
Establishment Number #: 60521								
Media								
Sources								
Source Type: F	Food	Source:	Sysco,					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comments								