TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

200	1744	200													
Eetabä	tablishment Name Real Deal Bar-B-Q And Catering Type of Establishment O Mobile						1								
Addres		1101110	3538 W. Hamilton Ave.				_	Туз	xe of E	Establi	ishme	O Temporary O Seasonal			
	City Nashville Time in 12:10 PM AM / PM Time out 12:35; PM AM / PM														
,			06/14/2024 Establishment # 60521188								me o	<u>1111</u>			
Inspection Date 06/14/2024 Establishment # 605211888 Embargoed 0 Purpose of Inspection O Routine Poly O Complaint O Preliminary O Consultation/Other															
	tisk Category O1 窥2 O3 O4 Follow-up Required O Yes 舆 No Number of Seal						Seats	13							
Thom G	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.														
		45	contributing factors in foodborne liness outbrea FOODBORNE ILLNESS R			_									
	(Mar	k design	ted compliance status (IH, OUT, NA, HO) for each numbered he										egory.)	
IN=in	compliar	nce	OUT=not in compliance NA=not applicable NO=not obser Compliance Status	ved COS	R)S=cor	recte	d on-si	ite duri	ing int	spection R=repeat (violation of the same code provis Compliance Status		R	WT
IN	OUT	NA NO			_			IN	оυт	NA	NO	Cooking and Reheating of Time/Temperature			
1 凝			Person in charge present, demonstrates knowledge, and performs duties	0	0	5		0				Control For Safety (TCS) Foods Proper cooking time and temperatures	0	0	5
2) Å		NA NO	Employee Health Management and food employee awareness; reporting	0	0		17	0	0			Proper reheating procedures for hot holding Cooling and Holding, Date Marking, and Time as	0	0	•
3 📡	0		Proper use of restriction and exclusion	0	0	5		IN	OUT		NO	a Public Health Control			
4 📓	OUT	NA NO	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	-	0		18	0	0	0		Proper cooling time and temperature Proper hot holding temperatures	8	0	
5 篇 IN	O		No discharge from eyes, nose, and mouth Preventing Centamination by Hands	0	0	-		25	00	8	0	Proper cold holding temperatures. Proper date marking and disposition	8	8	5
6 🚊	0	0	Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved		0	5	22		0	×		Time as a public health control: procedures and records	0	0	
7 版 8 版	0	0 0	atternate procedures followed Handwashing sinks property supplied and accessible	0	0			IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and undercooked			
9 🥸	OUT	NA NO	Approved Source		0		23	O IN	O OUT	麗	NO	food Highly Susceptible Populations	0	0	4
10 O	0	0 😒	Food obtained from approved source Food received at proper temperature	0	0	5	24	-	001	25	NO	Pasteurized foods used; prohibited foods not offered	0	0	5
11 📓 12 O	_	x o	Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	0	°	-	IN	OUT	_	NO	Chemicals	-	-	
IN	OUT	NA NO					25	0	0	X	<u> </u>	Food additives: approved and properly used	0	0	5
13 👷 14 📡		8	Food separated and protected Food-contact surfaces: cleaned and sanitized	8	00	4	26	<u>実</u> IN	0 OUT	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	<u> </u>	0	
	0	_	Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
		-		_							_				
			od Retail Practices are preventive measures to o				L PR		-			, chemicals, and physical objects into roots.			
		0	IT=not in compliance COS=cor	rected o	n-site	during						R-repeat (violation of the same code provision)	Loos		WT
	OUT		Compliance Status COS R WT Compliance Status		000	~									
28 29	1016							0	_					_	1
30	0	Water an	ed eggs used where required d ice from approved source	0	8	2	4		0 F			infood-contact surfaces cleanable, properly designed, and used	0	0	1
	0	Water an	ed eggs used where required	0	0	2	4	5	0 F	onstru	ucted,	nfood-contact surfaces cleanable, properly designed,	0 0	0	
31		Vater an Variance	ed eggs used where required d ice from approved source obtained for specialized processing methods	0	8	2	F	5 6 7	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	onstru Varew	ucted, ashin	infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips intact surfaces clean	-	-	1
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PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 62		
(Net. 0-10)	Please call () 6153405620	to sign-up for a class.	nde of

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

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 Maohine Name Sanitizer Type PPM Temperature (Fahrenheit)

Equipment Temperature				
Decoription	Ten	nperature (Fahrenheit)		

Food Temperature	State of Food	Temperature (Fahrenheit

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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: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: 21: 22: 23: 24: 25: 26: 27: 57: 58:	
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***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: 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 Name: Real Deal Bar-B-Q And Catering Establishment Number # 605211888

Source:	
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Additional Comments