



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
88

Establishment Name: Mary's Barbque
Address: 1106 Jefferson St.
City: Nashville
Inspection Date: 11/10/2022
Time in: 01:15 PM
Time out: 01:55 PM
Risk Category: 03
Purpose of Inspection: Routine

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

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

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: 11/10/2022
Signature of Environmental Health Specialist: Maria Taliani Date: 11/10/2022

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

Establishment Name: Mary's Barbque
 Establishment Number #: 605118703

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 Compartment Sink not set up	bleach		

Equipment Temperature

Description	Temperature (Fahrenheit)
Reach-in Cooler 1	36
Walk-in Cooler	40
Reach-in Cooler 2	38

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Hot dog in Reach-in Cooler 1	Cold Holding	37
Cooked chicken in Walk-in Cooler	Cold Holding	38
Baked beans in Walk-in Cooler	Cold Holding	39
Cabbage slaw in Reach-in Cooler 2	Cold Holding	39
Potato salad in Reach-in Cooler 2	Cold Holding	39
Turnip greens in Walk-in Cooler	Cold Holding	39
Mac n cheese on Steam Table	Hot Holding	137
Pork ribs on Steam Table	Hot Holding	140

Observed Violations

Total # 9

Repeated # 0

8: No paper towels at hand sink

Corrective Action: PIC provided paper towels

8: No soap or paper towels in unisex restroom

Corrective Action: PIC provided soap and paper towels

8: No soap or paper towels at hand sink at front counter

Corrective Action: PIC provided soap and paper towels

21: Observed a pot of turnip greens in Walk-in Cooler that were made 4 days ago without a date label

Corrective Action: PIC dated the greens

21: Observed a pan of baked beans in Walk-in Cooler made 2 days ago without a date label

Corrective Action: PIC date labeled pan

45: Observed non food grade bags being used to store meat in Reach-in Freezer
1

50: Observed a leak underneath hand sink in front counter area

51: No covered trash can in unisex restroom

54: Excessive amount of smoke present throughout building, coming from smoker room that is attached to main building



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): An employee health policy is 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: Observed employees washing their hands
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: See next
- 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) 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 temp log
- 20: See temp log
- 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.
- 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: Quirck Foods

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments