

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



Establishment Information	
Establishment Name:	DB's Restaurant
Establishment Number #:	605259692

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)
Warewasher	Chlor	50	

Equipment Temperature	
Description	Temperature (Fahrenheit)
Open top prep cooler	39
Mini freezer	0
Walkin cooler	39
RiC	0

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Chicken strips battered from raw	Cooking	195
Sliced tomatoes	Cold Holding	38
Raw boneless chicken	Cold Holding	38
Chunky marinara diced tomatoes	Hot Holding	165
Pepper mac n cheese	Hot Holding	172
Raw hamburger meat	Cold Holding	38
Diced tomatoes	Cold Holding	38
In house pimento cheese	Cold Holding	38

Observed Violations

Total # 9

Repeated # 0

- 23: Undercooked burgers offered. No consumer food advisory on menu
- 34: No therm in lowboy prep cooler
- 37: Employees chick fil a food on counter for pizza prep and above bulk flour containers
- 37: Employee drink on open top prep cooler. Pic threw away
- 37: Plastic red bowl in bulk flour
- 45: Plastic white lip in ice machine dirty
- 47: Door to Walkin cooler excessive buildup on door handle.
- 47: Door to display pizza dough cabinet has excessive buildup
- 53: Lowboy cooler open top prep has middle door seal in disrepair

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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: Employees observed washing hands
- 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: Rhinehart
- 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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (IN) All TCS foods are properly reheated for hot holding.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: Good hot holding
- 20: Good cold holding
- 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.
- 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:	Water	Source:	CPWS
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments