# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

A STATE															
Establishment Name	Real Deal Bar-B-Q And Catering O Farmer's Market Food Unit Abishment Name Type of Establishment O Mobile														
Address 3538 W. Hamilton Ave.							_	Тур	e of E	Establi	shme	O Temporary O Seasonal			
						5 P	M	41	/ / PI	и ти	na /u				
Inspection Date 05/31/2023 Establishment # 605211888 Embargoed 0 Purpose of Inspection WRoutine 0 Follow-up 0 Complaint 0 Preliminary 0 Consultation/Other															
								,					Seats	13	
Risk Fac	Risk Category 01 22 03 04 Follow-up Required 2 Yes 0 No Number of Seats 13 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 (Hark designated compliance status (IK, OUT, KA, KO) for each numbered liem. 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 compliant Comp	liance Status	NO=not observe	cos	R		S=con	rected	t on-si	ite duri	ng ins	spection R=repeat (violation of the same code provis Compliance Status		R	WT
IN OUT NA N		Supervision			_			IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1 邕 0	performs duties	esent, demonstrates kno	wiedge, and	0	0	5		X	0	0	-	Proper cooking time and temperatures	0	0	5
IN OUT NA N 2 X O		Employee Health od employee awareness	reporting	0	ТОТ	_	17	0	0	0		Proper reheating procedures for hot holding Cooling and Holding, Date Marking, and Time as	0	0	Ĵ
3 実 0	Proper use of restri			0	0	5		IN	OUT	NA	NO	a Public Health Control			
IN OUT NA N 4 X O C		d Hygienic Practices 1g. drinking, or tobacco u	10	0				<b>0</b> 溪	0			Proper cooling time and temperature Proper hot holding temperatures	8	2	
5 嵐 0 0	No discharge from et al.	eyes, nose, and mouth		ŏ	ŏ	5	20	0	×	0		Proper cold holding temperatures	25	0	5
IN OUT NA N 6 嵐 O C	<ul> <li>Preventing</li> <li>Hands clean and preventing</li> </ul>	operly washed	lands	0	0	-		0	0			Proper date marking and disposition	0	ŏ	-
7 嵐 0 0 0	Ma hara hand conta	ct with ready-to-eat foods	s or approved	0	0	5	22	O IN	O TUO	NA	-	Time as a public health control: procedures and records Consumer Advisory	0	0	
8 O X	Handwashing sinks	properly supplied and ac Approved Source	cessible	0	12	2	23	0	0	12		Consumer advisory provided for raw and undercooked	0	0	4
9 🕱 O	Food obtained from			0				IN	OUT	NA	NO	food Highly Susceptible Populations			
10 0 0 0 5 11 <u>×</u> 0		oper temperature ion, safe, and unadultera	ted	0	00	5	24	0	0	X		Pasteurized foods used; prohibited foods not offered	0	0	5
12 0 0 🕱 0	Dowing condenses	vailable: shell stock tags,		ō	ō		H	IN	OUT	NA	NO	Chemicals		_	
IN OUT NA N	D Protoc	tion from Contaminati	lon				25	0	0	X		Food additives: approved and properly used	0	0	5
13 <u>資</u> 0 0 14 <u>実</u> 0 0	Food separated and Food-contact surface	i protected es: cleaned and sanitized	1	8	0	4	26	<u>R</u> IN	O OUT	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	
15 溴 0	Proper disposition of	f unsafe food, returned fo		0	0	2	27	0	0	実		Compliance with variance, specialized process, and	0	0	5
6	od Retail Practice	is are preventive me	asures to co						_		gens	s, chemicals, and physical objects into foods.			
	UT=not in compliance		COS=corre		n-site	during			IGR	5		R-repeat (violation of the same code provision)			
IOUT		liance Status ood and Water		COS	R	WT		0	UT			Compliance Status Utensils and Equipment	COS	R	WT
	zed eggs used where	required		0	2	1	45		5 F			nfood-contact surfaces cleanable, properly designed,	0	0	1
30 O Variano		ed processing methods		0	0	2	46		-			and used g facilities, installed, maintained, used, test strips	0	0	1
OUT		adequate equipment for t	lemperature.			_	47					ntact surfaces clean	0	0	1
31 C control			emperature	0	0	2		0	UT			Physical Facilities			
	od property cooked for d thawing methods us			8	0	1	48					f water available; adequate pressure stalled; proper backflow devices	8	8	2
34 🐹 Thermo	meters provided and a	ocurate		ō	ō	1	50 O Sewage and waste water properly disposed				0	0	2		
								1							
35 O Food property labeled; original container; required records available OUT Prevention of Feed Contamination			0	<u> </u>	-	52 O Garbage/refuse properly disposed; facilities maintained     53 X Physical facilities installed, maintained, and clean						0	0	1	
	rodents, and animals			0	0	2	54	-+	_			entilation and lighting; designated areas used	ō	ō	1
37 O Contam	ination prevented durin	g food preparation, stora	oe & display	0	0	1		0	υт			Administrative Items			
	l cleanliness	g p. species and a second	ge or ordered	0	0	1	55	5 (	<b>o</b> o	urrent	perm	nit posted	0	0	
	cloths; properly used a			0	0	1	_	_				inspection posted	0	0	0
40 O Washing fruits and vegetables OUT Proper Use of Utensils			0	0	-	H					Compliance Status Non-Smokers Protection Act	YES	NO	WT	
	tensils; properly stored		and ad		2		57					with TN Non-Smoker Protection Act	8	श्च	0
43 O Single-use/single-service articles; properly stored, used O O 1 59 If tobacco products are sold, NSPA survey completed O O							Ů								
44         O         Gloves used properly         O         O         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															
		rt in a conspicuous manner. I-708, 68-14-709, 68-14-711, 6				t a hea	ring n	egard	ing thi	is repo	n by f 2	fling a written request with the Commissioner within ten (10) day	i of the	date	of this
	2		05/3	31/2	023	3			4	4	_		05/?	31/2	2023
Signature of Person	In Charge					Date	Sig	r alu	re of	Envir	onme	ental Health Specialist			Date
		Additional food safety i	nformation can	be fo	und o	on ou						ealth/article/eh-foodservice			
PH-2267 (Rev. 6-15) Free food safety training classes are available each month at the county health department. RDA 629 PH-2267 (Rev. 6-15) Please call ( ) 6153405620 to sign-up for a class															

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ev. e=10)	Please call (	) 6153405620	to sign-up for a class.	huk oz
	r rease can (	10133403020	to sign-up for a class.	

#### 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

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-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.	
arage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				
3 comp sink not set up							

Equipment Temperature					
Decoription	Temperature (Fahrenheit)				
2 door silver cooler	40				
L					

State of Food	Temperature (Fahrenheit)
Cold Holding	41
Hot Holding	167
Hot Holding	138
Cooking	173
Cold Holding	40
	Cold Holding Hot Holding Hot Holding Cooking

#### Observed Violations

Total # 9 Repeated # ()

8: No soap and paper towels in back sink area near 3 comp sink

20: Sliced tomatoes out on the counter at 48, spoke about placing in cooler when not actively preparing

20: Raw whitening fish in glass door cooler at 54/c.a iced product down in cooler

34: No thermometer in white fridge

34: Thermometer in glass door cooler not reading correctly

47: Excessive dirt build up around hood system

53: Several misding ceiling tiles in kitchen

54: Light shield is missing in sink area, and extremely low lighting in main cook area

56: Missing most recent inspection

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### 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 hand washing observed

7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

9:

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: See logs

17: (NO) No TCS foods reheated during inspection.

18: N/o

19: See logs

- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 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.

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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.

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Sources			
Source Type:	Food	Source:	Restaurant depot, sam club
Source Type:		Source:	

# Additional Comments