

Purpose of Inspection

Routine

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

R*repeat (violation of the same code provis

99

Establishment Name
Address

The Boss BBQ

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

O Mobile

O Temporary

O Seasonal

Gallatin Time in 01:12 PM AM / PM Time out 01:25; PM AM / PM

O Complaint

Inspection Date 05/03/2024 Establishment # 605318477 Embargoed 0

類Follow-up

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.

O Preliminary

O Consultation/Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IH, OUT, HA, HO) for each numbered Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.

10	4=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		C	05 =∞	rrecte	ed on-si	b
					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			Management and food employee awareness; reporting	0	0	$\overline{}$	ΙË	Ť	Ť	t
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	ľ
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	12	0	ľ
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	0	20	125	0	ľ
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	0	0	Ī
6	黨	0		0	Hands clean and properly washed	0	0		22	0	0	Γ
7	왮	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			Handwashing sinks properly supplied and accessible	0	0	2	23	0	0	ľ
	IN	OUT	NA	NO	Approved Source				ا ا	1	ľ	L
9	黨	0			Food obtained from approved source	0	0			IN	OUT	Ī
10	0	0	0	×	Food received at proper temperature	0	0		24	0	0	Ī
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ľ	1	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	Ι
13	Ŕ	0	0		Food separated and protected	0	0	4	26	黨	0	Ī
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	ĺ
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	

					Compliance Status	COS	R	WT
	IN	оит	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	3%	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	X	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	245	0	0		Proper cold holding temperatures	0	0	5
21	0	0	0	26	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	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

L PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	-
30	0	Variance obtained for specialized processing methods	0	0	١,
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	
34	0	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	-
	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	
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	\top		
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	10	Gloves used properly	0	0	

specti	ion	R-repeat (violation of the same code provision)		
		Compliance Status	cos	R	WT
	OUT	Utensils and Equipment			
45	0	Food and nonfood-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	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	2%	Physical facilities installed, maintained, and clean	0	0	- 1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

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 manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-705, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

05/03/2024

Date Signature of Environmental Health Specialist

05/03/2024

Signature of Person In Charge

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information									
Establishment Name: The Boss BBQ									
Establishment Number #: 605318477									
NSPA Survey – To be completed if									
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.	trict access to its buildings or	r facilities at all times to	persons who are						
Age-restricted venue does not require each per	son attempting to gain entry	to submit acceptable fo	rm of identification.						
"No Smoking" signs or the international "Non-Si	moking" symbol are not con:	spicuously posted at eve	ery entrance.						
Garage type doors in non-enclosed areas are n	ot completely open.								
Tents or awnings with removable sides or vents	s in non-enclosed areas are	not completely removed	or open.						
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	prohibited.							
	the the test								
Smoking observed where smoking is prohibited	by the Act.								
Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renhelt)					
Equipment Temperature									
Equipment Temperature									
Description			Temperature (Fahr	enneit)					
			1						
Food Temperature									
Food Temperature		State of Food	Temperature (Fahi	enheit)					
		State of Food	Temperature (Fahr	enhelt)					
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		State of Food	Temperature (Fahi	enheit)					
		State of Food	Temperature (Fahi	enheit)					

Observed \	Violations
Total #	
Repeated #	0
53:	
""See page at	the end of this document for any violations that could not be displayed in this space.

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Establishment Name: The Boss BBQ	
Establishment Number: 605318477	

Comments/Other Observations	
Comments/Other Observations 1: 2: 3: 4: 5: 6: 7: 8: 9: 10:	
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: Item corrected. 14: 15: 16: 17: 18: 19: 20: Item corrected. 21: 22: 23: 24: 25: 26: 27: 57: 58:	
23: 24: 25: 26: 27: 57: 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.

Comments/Other Observations (cont'd))	
dditional Comments (cont'd)		
see last page for additional co	omments.	

Establishment Information

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Establishment Name: The Boss BBQ	
Establishment Number # 605318477	
Sources	
Source Type:	Source:
Additional Comments	