

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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Establishment Name
Address
City

BB's BBQ

Type of Establishment
T

Inspection Date 05/11/2022 Establishment # 605245254 Embargoed 0

Purpose of Inspection O Routine Follow-up O Complaint O Preliminary O Consultation/Other

Risk Category O1 第2 O3 O4 Follow-up Required O Yes € No Number of Seats

tisk 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

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

12	IN-in compliance OUT-not in compliance NA-not applicable NO-not obse				id		0	05=	con	recte	d on-si	te dur	'n	
	Compliance Status COS R WT] [
	IN OUT NA NO Supervision					П	П	IN	OUT	NA	I			
1	Person in charge present, demonstrates knowledge, and performs duties		0	0	5	lŀ	16	0	0	0	ł			
	IN OUT NA NO Employee Health						17	O	0	0	t			
2 00 0			Management and food employee awareness; reporting	0	0		11	\neg				ì		
3 炭 0			Proper use of restriction and exclusion	0	0	5	П		IN	OUT	NA	ı		
	IN	OUT	NA	NO	Good Hygienic Practices				1 [18	0	0	0	Ī
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1 [19	×	0	0	Ī
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	П	20	X	0	0	Ī
IN OUT NA NO		200	Proventing Contamination by Hands				1 [21	×	0	0	I		
6	滋	0		0	Hands clean and properly washed	0	0		П	22	0	0	×	I
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	H	-	IN	OUT	NA.	ł
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	11	23	0	0	M	Ì
	IN	OUT	NA	NO	Approved Source				ΙĽ	23	٠	_	240	l
9	黨	0			Food obtained from approved source	0	0		П	П	IN	OUT	NA	Ī
10	0	0	0	×	Food received at proper temperature	0	0		П	24	0	0	200	Ī
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	П	24	•	<u>ا</u>	340	ı
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0				IN	OUT	NA	Ī
	IN	OUT	NA	NO	Protection from Contamination					25	0	0	-XX	Ī
13	Æ	0	0		Food separated and protected	0	0	4] [26	1	0		ì
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	ıſ		IN	OUT	NA	ĺ
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2		27	0	0	×	I

_					Compliance Status	cos	к	WI
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	×	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	,
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	凝	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	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	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	X		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.

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	1
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	885	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	Г
	OUT	Proper Use of Utensils			
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	
44	10	Gloves used properly	- 0	0	

rspect	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	凝	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	3%	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			
\Box		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.

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05/11/2022

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05/11/2022

Signature of Person In Charge

Date Signature of Environmental Health Specialist

Date

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

PH-2267 (Rev. 6-15)

Free food safety training classes are available each month at the county health department.

Please call () 6157915110 to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information				
Establishment Name: BB'S BBQ				
Establishment Number #: 605245254				
NSPA Survey - To be completed if				
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.	rict access to its buildings o	or facilities at all times to	persons who are	
Age-restricted venue does not require each per	son attempting to gain entry	y to submit acceptable f	orm of identification.	
"No Smoking" signs or the international "Non-Si	makinat aumbai ara aat aa	entrupusty posted at au	an antenna	
No omoking signs of the international Non-or	moking symbol are not con	spicuously posted at ev	ery entrance.	
Garage type doors in non-enclosed areas are n	ot completely open.			
Tents or awnings with removable sides or vents	In non-enclosed areas are	not completely remove	d or open.	
Smoke from non-enclosed areas is infiltrating in	to areas where smoking is	prohibited.		
Smoking observed where smoking is prohibited	by the Act.			
Warewashing Info				
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renhelt)
Equipment Temperature				
Description			Temperature (Fahr	renhelt)
			_	
Cond Tomorootius				
Food Temperature		State of Food	Tamparahua / Eab	anhali)
Food Temperature Description		State of Food	Temperature (Fahr	renhelt)
		State of Food	Temperature (Fahi	renheit)
		State of Food	Temperature (Fahr	renhelt)
		State of Food	Temperature (Fahi	renheit)
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		State of Food	Temperature (Fahi	renheit)
		State of Food	Temperature (Fahi	renheit)

Observed Violations						
Total # B						
Repeated # ()						
37: Plastic container of chicken placed on top of garbage can to serve out of.47: Food build up on bottom of fridges, floor, plastic cart, walls throughout.53: Damage to ceiling in several areas, damage to wall by hand wash sink,						
damage to flooring throughout. Build-up throughout. Gap under exterior doors.						

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Information	
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Establishment Number: 605245254	

Comments/Other Observations	
Comments/Other Observations 1: 2: 3: 4: 5: 6: COS: discussed with employee that hands must be washed at hand wash sink 7: 8: COS: soap placed at hand sink 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: 21: 22: 23: 24: 25: 26: 27: 57: 58:	
6: COS: discussed with employee that hands must be washed at hand wash sink	
7: 8: COS: soap placed at hand sink 9: 10:	
12: 13: 14:	
16: 17: 18:	
20: 21: 22: 23:	
25: 26: 27: 57:	
56.	

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.

Establishment Number: 605245254 Comments/Other Observations (cont'd) Additional Comments (cont'd) See last page for additional comments.	Establishment Information	
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Additional Comments (cont'd)		
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See last page for additional comments.		
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Establishment Information	
Establishment Name: BB's BBQ	
Establishment Number #: 605245254	
Sources	
Source Type:	Source:
Additional Comments	
m.hissong3@gmail.com	