## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT



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






07/28/2023
Date
signature
Factor Factors are food preparation practise and


TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

| Establishment Information |
| :--- |
| Establahment Name: Whitt's Barbecue |
| Establahment Number z: 605139249 |



| Warewashing Info | sanitizer Type | PPM | Temperature ( Fahrenhelt) |
| :---: | :---: | :---: | :---: |
| Maohline Name |  |  |  |
|  |  |  |  |

Equipment Temperature

| Decoription | Temperature (Fahrenheit) |
| :--- | :--- |
|  |  |


| Food Temperature | state of Food | Temperature ( Fahrenheit) |
| :--- | :--- | :--- |
| Decoription |  |  |
|  |  |  |
|  |  |  |
|  |  |  |

## Establishment Information

Establishment Name: Whitt's Barbecue
Establishment Number: 605139249

## Comments/Other Observations

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.

[^0]Comments/Other Observations (cont'd)

Additional Comments (cont'd)

## Establishment Information

Establishment Name: Whitt's Barbecue
Establishment Number \#. 605139249

## Sources

Source Type:
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## Additional Comments

Priority violations corrected


[^0]:    *"See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

