TENNESSEE DEPARTMENT OF HEALTH

							FO	OD SER	VICE EST	ABL	ISI	IMI	ENT	r 11	S	PEC	TIO	ON REPORT	SCO	RE		
			and the second																	ſ		
Estat	oish	nem	t Nar	me	Mar	y's Bar	bque							Tur	o of i	Establi	ie litom o	Farmer's Market Food Unit Ø Permanent O Mobile	K		1	
Addn	155				110	6 Jeffer	son S	St.						1.22	AC UI I	-51010		O Temporary O Seasonal				
City					Nas	hville			Time	in 02	2:2	5 F	PM	A	M / PI	иті	me ou	at 03:05; PM AM / PM				
Inspe	etie	n Da	de		06/	28/20	22	Establishmen	6051187	_				-								
Purp				tion	X Rou			ollow-up	O Complain			- O Pr			-		Cor	nsuitation/Other				
Risk	Cat	egon	,		01		\$102		03			04				Fo	low-	up Required 🕱 Yes O No	Number of S	eats		
							eparati	on practice								rep	ortec	to the Centers for Disease Contr	ol and Prevent			
				45	contri	puting tao	tors in											control measures to prevent illne INTERVENTIONS	ss or injury.			
		(14	rk de	nign				UT, HA, HO) N	or each numbered Its	m. For		mark	ed 00	л, н	nrk Co	35 or R	t for e	ach Item as applicable. Deduct points for c)	
IN-	in co	ompli	ance		OUT=r			A=not applicabi e Status	le NO=not obser		R		»s=co	recte	d on-s	ite duri	ing ins	Compliance Status			R	WT
	IN	ουτ	NA	NO			Su	pervision			_			IN	ουτ	NA	NO	Cooking and Reheating of Time/I	emperature			
1	8	0				n in charge ms duties	present,	demonstrater	s knowledge, and	0	0	5	16	0	0	0	×	Control For Safety (TCS) F Proper cooking time and temperatures	oods	0	0	
2			NA	NO		pement and		oyee Health ployee aware	ness; reporting	0	0		17	0	0	0	×	Proper reheating procedures for hot hold		0	00	•
	R	ŏ						nd exclusion	news, reporting	ō	ō	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking a Public Health Contro				
_		_	NA	NO				Ionic Practi			_			0	×	-	_	Proper cooling time and temperature		0		_
		0						nking, or tobac nose, and mou		8	0	5	19	X	0	0	0	Proper hot holding temperatures Proper cold holding temperatures		0	8	
	IN	OUT	NA	NO		Preven	ting Cer	ntamination						X		õ	0	Proper date marking and disposition		õ	õ	5
_		0	~	_		s clean and re hand cor			foods or approved	0	-	5	22	0	0	×	0	Time as a public health control: procedur	es and records	0	0	
8	×	0	0	0	alterna	ate procedu	ures follow	wed		0	0			IN	OUT	_	NO	Consumer Advisory	up do gran burd			
	IN	OUT	NA	NO			Appro	oved Source	nd accessible			-	23	0	0	黛		Consumer advisory provided for raw and food	undercooked	0	0	4
		8	~	132		obtained fro received at		wed source		0	00			IN	OUT	_	NO	Highly Susceptible Popula	tions	_		
11			Ŭ		Food	in good con	dition, sa	afe, and unadu		ŏ	ŏ	5	24	0	0	82		Pasteurized foods used; prohibited foods	not offered	0	0	5
12	0	0	22	0	Requi		availabk	e: shell stock	tags, parasite	0	0			IN	OUT	NA	NO	Chemicals				
				NO		Prote		rem Centam	ination				25	0	0	X		Food additives: approved and properly us		0	0	5
13 2 14 2		응				separated a contact surf		cted eaned and sar	nitized	8	00	4	26	S IN	0 OUT	NA	NO	Toxic substances properly identified, stor Conformance with Approved P		0	0	-
-	ĩ	ō	-		Prope	r disposition			ned food not re-	0	ō	2	27	_	0	0		Compliance with variance, specialized pr		0	0	5
	~1	-			serve	a				-	-				_	-		HACCP plan		-	-	
				Go	od Ret	ail Practi	ices are	e preventiv	e measures to o	ontro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects	into foods.			
									608			ЧĄ			1CE	3		R-repeat (violation of the sam	s cada provision)			
				~	1-001		pliance	e Status	COS=cor			WT	Ľ	caon				Compliance Status		COS	R	WT
28	_	이미	Past	leuriz	ad ago	Safe s used wher		nd Water		0	0	-			UT	ood a	nd no	Utensils and Equipment nfood-contact surfaces cleanable, propert	v designed	_		
29		0	Wate	er an	d ice fro	m approve	d source			0	0	2	4	5				and used	y dragned,	0	0	1
30	_	애	Varia	ance	obtaine			cessing meth		0	0	1	4	6 X	8 V	Varew	ashin	g facilities, installed, maintained, used, ter	st strips	0	0	1
31		0			coling m				t for temperature	0	0	2	4	_	_	lonfoo	d-cor	tact surfaces clean		0	0	1
32		-	cont		dimme	rly cooked f	or hot ho	idina			0		4		UT D ⊦	lot and	Loold	Physical Facilities water available; adequate pressure		0		2
33		0	Appr	roved	i thawin	g methods	used			ŏ	0	1	4	_				stalled; proper backflow devices			ŏ	2
34			Ther	mom	neters p	rovided and				0	0	1	5	_	_			waste water properly disposed		0	0	2
35	_	OUT	Feed	4	no du lai			fication	nanada a salabia	0	0	1	5	_				s: properly constructed, supplied, cleaned use properly disposed; facilities maintaine		0	0 0	1
33	_	OUT	F-000	a proj				Contamina	records available	10	<u> </u>	-	5		-	-	·	ities installed, maintained, and clean	°	0	0	1
36	-	4.4	Inse	cts. n		and animal			lition	0	0	2	5	_	-			ntilation and lighting; designated areas us	ed	0	ŏ	1
37	+								storage & display	0	0	1	F	+	UT			Administrative Items		-		
38	_	_			cleanlin		ang 1000	preparation,	storage o cisbray	0	0	+	5	-		ument	t perm	nit posted		0		
39		-	-			operly used	and stor	red		0	0	1		_				inspection posted		0	0	0
40	_	O OUT	Was	hing	fruits ar	nd vegetabi				0	0	1		_	_			Compliance Status		YES	NO	WT
41		12				roperly stor	red	f Utensils				1	5					Non-Smokers Protection A with TN Non-Smoker Protection Act		x		
42	_							erly stored, dr operly stored,		8	00	1	5	8				ducts offered for sale oducts are sold, NSPA survey completed		00		0
					sed pro		anda, pro	spany surred,			ŏ		<u> </u>	-	10		se pr	carrier and sense, that is and they completed		5	-	
																		Repeated violation of an identical risk factor				
mann	er ar	nd po	st the	most	t recent i	inspection re	port in a c	conspicuous m	anner. You have the	right to r	eques							e. You are required to post the food service e lling a written request with the Commissioner				
report	ι T.	CA I	sectio	ns 68	-14-703,	68-14-706, 68	-14-708, 6	8-14-709, 68-14	-711, 68-14-715, 68-14	716, 4-5	-320.				11	7		<u>() ;</u>				
			_	_					06	28/2	022	2		1	///	an	n	(aliam	C)6/2	8/2	2022
Sign	atur	e of	Pers	son Ir	n Charg)e					-	Date	Sig	ากลาม	e of			ental Health Specialist				Date

Signature of	Person Ir	h Charge
orgination of	1 GLOGITTI	i onaige

	_		_	~
Date Sign	ab	ule	of	E

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	а	U.	

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

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 629		
(Net. 0-10)	Please call () 6153405620	to sign-up for a class.	101015

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Mary's Barbque Establishment Number #: 605118703

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
3 Compartment Sink not set up	Chlorine							

Equipment Temperature						
Description	Temperature (Fahrenheit)					

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Raw fish in black Reach-in Cooler 1	Cold Holding	38			
Baked beans in Walk-in Cooler	Cold Holding	37			
Cooked pork in Walk-in Cooler	Cold Holding	38			
Baked beans in Steam Table	Hot Holding	144			
Cooked chicken on Steam Table	Hot Holding	143			
Cooked pork on Steam Table	Hot Holding	145			
House made cole slaw in black Reach-in Cooler 2	Cold Holding	41			

Observed Violations

Total # 6

Repeated # ()

18: Spaghetti that was cooked 3 hours ago in Walk-in Cooler is at 113F Corrective Action: PIC laid out spaghetti across a tray and set it on an ice bath to rapidly cool in the Walk-in Cooler

34: No thermometer in black Reach-in Coolers 1 or 2

36: Back door of building leading to the kitchen is open

41: Utensils used to serve food on the line are stored in standing water

Corrective Action: proper utensil storage was explained to PIC

46: No chemical test strips available

51: No covered trashcan available in unisex bathroom

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Establishment Information

Establishment Name: Mary's Barbque

Establishment Number : 605118703

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: Observed employees washing their 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: See next

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: (NO) No raw animal foods cooked during inspection.

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

19: See temp log

20: See temp log

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.

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.

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.

Establishment Information

Establishment Name: Mary's Barbque

Establishment Number : 605118703

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information

Establishment Name: Mary's Barbque Establishment Number # 605118703

SourcesSource Type:FoodSource:Quirch Foods LLCSource Type:Source:Source:Source Type:Source:Source:Source Type:Source:Source:

Additional Comments