

Risk Category

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

100

COS R WT

0 0

0 0

0 0

0 0

0 0

0 0

5

O Farmer's Market Food Unit EC's Pit BBO O Permanent MMobile Establishment Name Type of Establishment 993 Dobbins Pike O Temporary O Seasonal Address Gallatin Time in 10:00 AM AM/PM Time out 10:50; AM AM/PM City 11/22/2022 Establishment # 605316714 Embargoed 0 Inspection Date **E**Routine O Follow-up O Complaint O Preliminary O Consultation/Other Purpose of Inspection

О3

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.

Follow-up Required

O Yes 疑 No

04

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IM, OUT, MA, NO) for each numbered Item. 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 compliance NA-not applicable NO-not observed COS-corrected on-site during inspection R-repeat (violation of the same code provision													
	Compliance Status COS R WT							Compliance Status						
	IN	OUT	NA	NO	Supervision					IN	оит	NA	NO	Cooking and Reheating of Time/Temperature
17	盔	$\overline{}$			Person in charge present, demonstrates knowledge, and	0	0	_						Control For Safety (TCS) Foods
ין		0			performs duties	١.	0	9	16	0	0	0	×	Proper cooking time and temperatures
	IN	OUT	NA	NO	Employee Health				17	0	0	0	300	Proper reheating procedures for hot holding
2	DK.	0			Management and food employee awareness; reporting	0	0 0			IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as
3	黑	0			Proper use of restriction and exclusion	0	0	٥		IN	001	NA	NO	a Public Health Control
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	X	Proper cooling time and temperature
4	0	0			Proper eating, tasting, drinking, or tobacco use	0		5	15		0	0	黨	Proper hot holding temperatures
5	0	0			No discharge from eyes, nose, and mouth	0	0	Ů	20		0	0		Proper cold holding temperatures
		OUT	NA		Preventing Contamination by Hands				21	0	0	0	24	Proper date marking and disposition
6	0	0			Hands clean and properly washed	0	0	l . l	22	0	ΙoΙ	×	0	Time as a public health control: procedures and records
١,	l٥	lo	0		No bare hand contact with ready-to-eat foods or approved	0	lol	5		_	_		_	
-	-	-	_		alternate procedures followed	-	-	_	$\vdash$	IN	001	NA	NO	Consumer Advisory
8	EX.		NA	NO	Handwashing sinks properly supplied and accessible  Approved Source	0	0	2	23	0	0	麗		Consumer advisory provided for raw and undercooked food
9	200	0	- Nex	_	Food obtained from approved source	0	О	-	н	IN	ОUТ	NA	NO	Highly Susceptible Populations
10	_	ŏ	0		Food received at proper temperature	ŏ	_		н		001			
11	×	ŏ	Ŭ	-	Food in good condition, safe, and unadulterated	ŏ	ŏ	5	24	0	0	38		Pasteurized foods used; prohibited foods not offered
12	_	0	×	0	Required records available: shell stock tags, parasite	0	0			IN	оит	NA	NO	Chemicals
12	_	_		_	destruction		u	ш						
		OUT		NO	Protection from Contamination				25		0	巡		Food additives: approved and properly used
13	-	0	0		Food separated and protected	0	_	4	26		0			Toxic substances properly identified, stored, used
14	寒	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures
15	涎	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan

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

	GOOD RETAIL PRACTICES											
							R-repeat (violation of the same code provision)		_			
Compliance Status COS					WT	ı ∟			Compliance Status	COS	R	WT
	OUT				ш	- 1	OUT	Utensils and Equipment				
28		Pasteurized eggs used where required		0		۵ ا ا	45	0	Food and nonfood-contact surfaces cleanable, properly designed,	0	ol	- 1
29		Water and ice from approved source	0	0	2	ΙĽ	"	_	constructed, and used	_		•
30		Variance obtained for specialized processing methods	0	0	1	4 ا ا	46 O Warewashing facilities, installed, maintained, used, test strips		Warewashing facilities, installed, maintained, used, test strips	0	اها	- 1
	OUT	Food Temperature Control		_		ıь		-		_		•
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	4	47 O	Nonfood-contact surfaces clean	0	0	1	
"	١٧	control	l۷	١٧	*			OUT	Physical Facilities		_	
32	0	Plant food properly cooked for hot holding	0	0	1	1 🗗	48	0	Hot and cold water available; adequate pressure	0	ा	2
33	0	Approved thawing methods used	0	0	1	1 🗗	49 O Plumbing installed; proper backflow devices		Plumbing installed; proper backflow devices	0	0	2
34	0	Thermometers provided and accurate	0	0	1	1 5	50	0	Sewage and waste water properly disposed	0	0	2
	OUT	Food Identification				1 5	51 O Toilet facilities: properly constructed, supplied, cleaned		0	0	1	
35	0	Food properly labeled; original container; required records available	0	0	1	5	52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
	OUT	Prevention of Food Contamination		_		1 5	53	0	Physical facilities installed, maintained, and clean	0	0	1
36	0	Insects, rodents, and animals not present	0	0	2	] [5	54	0	Adequate ventilation and lighting; designated areas used	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	1		-	OUT	Administrative Items			
38	0	Personal cleanliness	0	0	1	1 5	55	0	Current permit posted	0	ा	0
39	0	Wiping cloths; properly used and stored	0	0	1	1 📑	56	0	Most recent inspection posted	ō	0	۰
40	0	Washing fruits and vegetables	0	0	1	1 Г			Compliance Status	YES	NO	WT
	OUT	Proper Use of Utensils				Non-Smokers Protection Act						
41	0	In-use utensils; properly stored	0	0	1	] [3	57		Compliance with TN Non-Smoker Protection Act	X	0	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	5	58		Tobacco products offered for sale	0	0	0
43	0	Single-use/single-service articles; properly stored, used	0	0	1	] [5	59		If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1	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 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. To A sections 63.44.79.65.44.79.65.44.79.65.44.79.65.44.79.65.44.79.65.44.79.65.44.79.65.44.79.65.47.79.65.49.79.65.47.79.65.47.79.65.47.79.65.47.79.67.47.7

Boos

11/22/2022

John HA

11/22/2022

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 \*\*\*\*

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information							
Establishment Name:	EC's Pit BBQ						
Establishment Number	± 1605316714						

ı	NSPA Survey - To be completed if #57 is "No"	
	Age-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are twenty-one (21) years of age or older.	
ı	Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	
ı	"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	
I	Garage type doors in non-enclosed areas are not completely open.	
I	Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
	Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
I	Smoking observed where smoking is prohibited by the Act.	

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

emperature (Fahrenheit)
6

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
No tcs food during inspection.		
3 1		

# TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



## Establishment Information

Establishment Name: EC's Pit BBQ
Establishment Number: 605316714

## Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (N.O.) No food workers present.
- 5: (N.O.) No food workers present at the time of inspection.
- 6: (NO) No workers present during inspection.
- 7: (NO) No food workers present during the inspection.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: Sysco
- 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: No tcs food during inspection.
- 14: Discussed ware washing.
- 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.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: No tcs food during inspection.
- 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:

## Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Number: 605316714  Comments/Other Observations (cont'd)  Additional Comments (cont'd)  Additional Comments (cont'd)  See last page for additional comments.	stablishment Number: 605316714  Comments/Other Observations (cont'd)  dditional Comments (cont'd)	Establishment Information	
Establishment Number: 605316714  Comments/Other Observations (cont'd)  Additional Comments (cont'd)	stablishment Number: 605316714  Comments/Other Observations (cont'd)  dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)	Establishment Number: 605316714	
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)	Comments/Other Observations (cont'd)	
		out of the contract of the con	
		Additional Comments (cont'd)	
see last page for additional comments.	ee last page for additional comments.		
		see last paye for additional comments.	

Establishment Information								
Establishment Name: EC's Pit BBQ								
	605316714		i i					
Sources								
Source Type:	Water	Source:	City					
Source Type:	Food	Source:	Sysco					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comments	S							