

City

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Mary's Barbque Remanent O Mobile Establishment Name Type of Establishment 1106 Jefferson St. O Temporary O Seasonal Address Nashville Time in 03:40 PM AM / PM Time out 03:45: PM AM / PM

12/13/2023 Establishment # 605118703 Embargoed 0 Inspection Date

₩ Follow-up Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection О3

Follow-up Required

04

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed							C	
	Compliance Status							WT
	IN	OUT	NA	NO	Supervision			
1	盔	٥			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	$\mathbb{R}^{\mathbb{C}}$	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
ī	IN	OUT	NA	NO	Good Hyglenic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	-
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	5
T	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	凝	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	required records available: shell stock tags, parasite oo			
	IN	OUT	NA	NO	Protection from Contamination			
13	×	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	黨	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	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	Proper date marking and disposition	00		
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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	X	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

O Yes 疑 No

s to control the introduction of pathogens, chemicals, and physical objects into foods.

			GOO			
		OUT=not in compliance COS=corr				
		Compliance Status	cos	R	W	
	OUT					
28	0	Pasteurized eggs used where required	0	0	Ι,	
29		Water and ice from approved source	0	0		
30	0	Variance obtained for specialized processing methods	0	0	Ľ	
	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	×	Thermometers provided and accurate	0	0	г	
	OUT Food Identification					
35	×	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	1	
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				
41	0	in-use utensils; properly stored	0	0	г	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	
43	0	Single-use/single-service articles; properly stored, used	0	0	r	
44	0	Gloves used properly	0	0		

pecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment	1		
45	羅	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	题	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	7
49	0	Plumbing installed; proper backflow devices	0	0	- 2
50	0	Sewage and waste water properly disposed	0	0	7
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	7
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	ा	0	Γ,
56	0	Most recent inspection posted	0	0	`
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	- 0	0	

You have the right to request a hi n ten (10) days of the date of the

12/13/2023

12/13/2023

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: Mary's Barbque										
Establishment Number #: 605118703										
MCDA Commun. To be completed if	#F7 := #M=#									
NSPA Survey – To be completed if: Age-restricted venue does not affirmatively rest		facilities at all times to ne	rsons who are							
twenty-one (21) years of age or older.										
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.										
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.										
Garage type doors in non-enclosed areas are not completely open.										
Tents or awnings with removable sides or vents	s in non-enclosed areas are r	not completely removed o	r open.							
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	rohibited.								
Smoking observed where smoking is prohibited	by the Act.									
Warewashing Info	A continue Tour									
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renheit)						
Equipment Temperature										
Description			Temperature (Fahr	renhelt)						
Food Temperature										
Description		State of Food	Temperature (Fahr	renhelt)						

Observed Violations
Total # 5 Repeated # 0
Repeated # 0
34:
35:
45:
46:
53:

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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



Establishment Name: Mary's Barbque		
Establishment Number: 605118703		
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Comments/Other Observations		
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Additional Comments		

Additional Commen	s				
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Establishment Information	
stablishment Name: Mary's Barbque	
Stablishment Number: 605118703	
Comments/Other Observations (cont'd)	
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170072 1V2 1V2 1V2 1V2 1V2 1V2 1V2 1V2 1V2 1V	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information									
Establishment Name: Mary's Barbque									
Establishment Number # 605118703									
Sources									
Source Type:	Source:								
Source Type:	Source:								
Source Type:	Source:								
Source Type:	Source:								
Source Type:	Source:								
Additional Comments									