TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

1000	1.69	「「「「「」」		10 and 10																					
Est	abis	shr	neni	t Na	me	Re	eal Deal B	ar-B-Q	And Ca	atering					_					 Farmer's Market Food Permanent O Market 		9	ŀ)	
Ad	dres	s				35	38 W. Ha	milton A	Ave.						T	ype o	f Esta	blish	men	O Temporary O Se					
Cit						Na	shville			Time in	0	1:0	5	PN	1	м/	PM	Time	out	01:10 PM	M/PM				
	pect		Da	te		05	5/31/202	23 Estat	blishment #	60521188	_			Emt	_					· · ·					
					tion	-	Routine	御 Follow		O Complaint			- 0 P	relim			_	0 (Cons	sultation/Other	L				
	k Ca					01		\$122	-	03			04		,					p Required O Yes	赋 No	Number of 8	Seats	13	;
Г																	ly re	port	ed	to the Centers for Discontrol measures to pr	ase Contro	and Preven		_	
					45	CON	ributing fact				_		_							INTERVENTIONS	event lines	s or injury.			
			<u> </u>					H (IN, OUT, P	HA, HO) for ea	ach numbered Her	n. Fo			food C	ют,	mark	cos e	r R fo	* •••	ch Itom as applicable. Deduc)	
Ľ	4⊨in ∘	car	nplie	nce		00	T=not in complian Comp	ce NA=no pliance St		NO=not observ		R	_		orrec	led or	n-site d	uring	insp	Compliance Sta		same code provisi		R	WT
	IN	c	υτ	NA	NO			Superv						1	IN		лт н	A N	ю	Cooking and Reheatin Control For Saf	-				
1	×	_	<u> </u>			per	rson in charge p forms duties	,		nowledge, and	0	0	5		6)			_	-	Proper cooking time and terr	peratures		0	0	5
2			O	NA	NO		nagement and f	Employee ood employ		ss; reporting	0	0		┨┠┚	7 C			Ť		Proper reheating procedures Cooling and Holding, De		-	0	0	
3	×	+-	0				per use of restri				0	0	5	Į Į,			Л			a Public He	aith Control				
4	IN XX	T	O	NA			Geo per eating, tast		c Practice		0	0	5	1 17	8 C 9 X	5 6	5	1		Proper cooling time and tem Proper hot holding temperat			0	0	
5	XX IN		0	NA			discharge from Preventi		and mouth	/ Hands	0	0			0 X	F	8	_		Proper cold holding tempera Proper date marking and dis			8	8	5
6	×	-	0	_	_	A.La	nds clean and p			ds or approved	-	0	5	2	_	_		_	D 1	Time as a public health cont	rol: procedures	s and records	0	0	
7		_		0	0	alte	mate procedure ndwashing sinks	is followed			0	0		łĒ	11	-	_	A N		Consume Consumer advisory provided	r Advisory	indemociled			
9		C		NA	NO	5	od obtained from	Approved	Source	00000000		0	-		3 C	+		S A N	fi	food Highly Suscept			0	0	4
10	0	t	0	0		< Fox	od received at p	roper tempe	rature		0	0			-	-			-	Pasteurized foods used; pro			0	0	5
11	8	_		22	0	Re	od in good condi quired records a				0	0	ľ	ΙH	IN	+	-	A N	-		nicals		-	-	
F	IN	C	UT	NA	NO	det	truction Protec	tion from	Contamina	ation				2	5 C		5 8		F	Food additives: approved an		ю	0	0	5
13	200	1	응	<u> </u>	-		od separated an od-contact surfa			sed		0		2	6 E) JT N	A N		Toxic substances properly ic Conformance with			0	0	-
_	12	_	_	-		Pro	per disposition ved				0		2	1 2	7 C		> 8	8		Compliance with variance, s HACCP plan			0	0	5
2					-												-							_	
					Go		letali Practic	es are pro	eventive n	neasures to c		OD R					<u> </u>	oge	ns,	, chemicals, and physic	cal objects	into toods.			
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	28 29	T	0	Wat	ler an	id ice	ggs used where from approved	source			0	00	2	ΗĿ	45	0				food-contact surfaces clean and used	able, properly	designed,	0	0	1
H	30		O UT	Vari	ance	obta	ined for specials Food Ter	zed process mperature		\$	0	0	1	łĿ	46	0	War	wasi	hing	facilities, installed, maintain	ed, used, test	strips	0	0	1
	31	T		Prop		ooling	methods used;	adequate e	equipment fo	or temperature	0	0	2	16	47	篇 OUT	Nonf	oodk	cont:	tact surfaces clean Physical Facili	-		0	0	1
_	32		0	Plar	nt foo		perly cooked for)			0			48	0	_			water available; adequate pr	ressure		<u> </u>	0	2
<u> </u>	33 34	_					ving methods us s provided and a				0	_	1	11	49 50	00				talled; proper backflow devic waste water properly dispos			0	0	2
E	25	T	UT		4			Identifica		and a subscription	-			1 -	51	0	_			s: properly constructed, supp			0		
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	37	t	0	Con	tamin	nation	prevented duri	ng food pres	paration, sto	rage & display	0	0	1	11		OUT				Administrative I	tems				
_	38	_	-				nliness				0		1		55					it posted			0		0
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	41		UT O	In-u	se ute	ensils	Proper properly store	Use of Ut	ensils			10	_	1 F	57	_	Com	olian	ne v	Non-Smokers P with TN Non-Smoker Protect		at	0		
	42		0	Uter	nsils,	equip	pment and linen gle-service artic	s; properly s			0		1	1 Г	58 59		Tobe	cco (prod	ducts offered for sale ducts are sold. NSPA surve			0		0
	13 14						xoperly	ies, propen	y 500160, 054	50	ŏ	ŏ	1	5	33 I	_	11 100	acco	pro	ducts are sold, rest-A surve	ycompeted				
																				Repeated violation of an identi- . You are required to post the t					
ma	mer	anx	l por	st th	e most	t rece	nt inspection repo	ort in a consp	icuous manne		ght to	reques								ling a written request with the C					
		-	-			/	2	5		05/3	31/2	202:	3			_	4		2			()5/:	31/2	2023
Sig	natu	ure	of	Pen	son Ir	n Ch	arge						Date	s	igna	ture	of En	/iron	her	rtal Health Specialist	>				Date
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PH	2267	7 (F	lev.	6-15	i)			Free fo	-	-		ava 153				nont				nty health department. of or a class.				R	DA 625
	Please call (, 0	552			to sign-up for a class.														

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: Real Deal Bar-B-Q And Catering

Establishment Number # 605211888

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. 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 in non-enclosed areas are not completely removed or open.

Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.

Smoking observed where smoking is prohibited by the Act.

Warewashing Info Maohine Name Sanitizer Type PPM Temperature (Fahrenheit)

Equipment Temperature		
Decoription	Ten	nperature (Fahrenheit)

Food Temperature	State of Food	Temperature (Fahrenheit

Observed Vielations	
Observed Violations	
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lepeated # ()	
4:	
7:	
3:	
5: A:	
4:	
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6:	
"See name at the end of this document for any violations that could not be displayed in this space	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Real Deal Bar-B-Q And Catering Establishment Number : 605211888

Comments/Other Observations	
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:	
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**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.

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

Establishment Information

Establishment Name: Real Deal Bar-B-Q And Catering Establishment Number : 605211888

Comments/Other Observations (cont'd)

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

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Additional Comments