

Establishment Name

Address

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Martin's BBQ Joint Mt. Juliet, LLC Permanent O Mobile Type of Establishment

200 Crossing Ln., Ste 500 O Temporary O Seasonal

Mount Juliet Time in 01:30 PM AM / PM Time out 02:35: PM AM / PM City 09/20/2023 Establishment # 605228388 Embargoed 0

Inspection Date O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 136 Risk Category О3 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

| 12 | ∉ -in c | ompli | ance | | OUT=not in compliance NA=not applicable NO=not observe | ed | | С |
|----|-------------------|-------|------|----|---|----|----|---|
| | Compliance Status | | | | cos | R | WT | |
| | IN | OUT | NA | NO | Supervision | | | |
| 1 | 盔 | 0 | | | Person in charge present, demonstrates knowledge, and performs duties | 0 | 0 | 5 |
| | IN | OUT | NA | NO | Employee Health | | | |
| 2 | $\exists X$ | 0 | | | Management and food employee awareness; reporting | 0 | 0 | |
| 3 | × | 0 | | | Proper use of restriction and exclusion | 0 | 0 | 5 |
| | IN | OUT | NA | NO | Good Hygienic Practices | - | | |
| 4 | X | 0 | | 0 | Proper eating, tasting, drinking, or tobacco use | | 0 | - |
| 5 | 滋 | 0 | | 0 | No discharge from eyes, nose, and mouth | 0 | 0 | 5 |
| ī | IN | OUT | NA | NO | Preventing Contamination by Hands | | | |
| 6 | 100 | 0 | | 0 | Hands clean and properly washed | 0 | 0 | |
| 7 | × | 0 | 0 | 0 | No bare hand contact with ready-to-eat foods or approved alternate procedures followed | 0 | 0 | 5 |
| 8 | 0 | 26 | | | 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 | 28 | 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 destruction | 0 | 0 | |
| | IN | OUT | NA | NO | Protection from Contamination | | | |
| 13 | × | 0 | 0 | | Food separated and protected | 0 | 0 | 4 |
| 14 | 0 | X | 0 | | Food-contact surfaces: cleaned and sanitized | 0 | 0 | 5 |
| 15 | Ħ | 0 | | | Proper disposition of unsafe food, returned food not re- served | 0 | 0 | 2 |

| Compliance Status | | | | | | | R | WT |
|-------------------|-----|-----|----|----|---|---|---|----|
| | IN | OUT | NA | NO | Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods | | | |
| 16 | 凝 | 0 | 0 | 0 | Proper cooking time and temperatures | 0 | 0 | 5 |
| 17 | 0 | 0 | 0 | 3% | Proper reheating procedures for hot holding | 0 | 0 | ۰ |
| | 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 | 243 | 0 | 0 | | Proper cold holding temperatures | 0 | 0 | 5 |
| 21 | * | 0 | 0 | 0 | Proper date marking and disposition | 0 | 0 | * |
| 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 | 2 | 0 | | | Toxic substances properly identified, stored, used | 0 | 0 | ۰ |
| | IN | OUT | NA | NO | Conformance with Approved Procedures | | | |
| 27 | 0 | 0 | × | | Compliance with variance, specialized process, and HACCP plan | 0 | 0 | 5 |

ns, chemicals, and physical objects into foods.

| | | OUT=not in compliance COS=con | | | | |
|----------------------------|------|--|-----|---|---|--|
| | | Compliance Status | cos | R | W | |
| | OUT | Safe Food and Water | | | | |
| 28 | 0 | Pasteurized eggs used where required | 0 | 0 | Г | |
| 29 | 0 | 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 | 1 | |
| 34 | 0 | Thermometers provided and accurate | 0 | 0 | г | |
| | OUT | Food Identification | | | | |
| 35 | 0 | Food properly labeled; original container; required records available | 0 | 0 | | |
| | OUT | Prevention of Food Contamination | | | | |
| 36 | 涎 | Insects, rodents, and animals not present | 0 | 0 | : | |
| 37 | 885 | Contamination prevented during food preparation, storage & display | 0 | 0 | 1 | |
| 38 | 0 | Personal cleanliness | 0 | 0 | Г | |
| 39 | 1992 | Wiping cloths; properly used and stored | 0 | 0 | | |
| 40 | 0 | Washing fruits and vegetables | 0 | 0 | ļ | |
| OUT Proper Use of Utensils | | | | | | |
| 41 | 0 | In-use utensils; properly stored | 0 | 0 | Г | |
| 42 | 100 | Utensils, equipment and linens; properly stored, dried, handled | 0 | 0 | | |
| 43 | | Single-use/single-service articles; properly stored, used | 0 | 0 | Г | |
| 44 | | Gloves used properly | 0 | 0 | | |

| pecti | | R-repeat (violation of the same code provision) Compliance Status | cos | R | W |
|-------|----------------------------|---|------|----|-----|
| | OUT | Utensils and Equipment | | | |
| 45 | 麗 | Food and norifood-contact surfaces cleanable, properly designed, constructed, and used | 0 | 0 | 1 |
| 46 | 0 | 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 | 0 | 7 |
| 49 | 0 | Plumbing installed; proper backflow devices | 0 | 0 | - 2 |
| 50 | 0 | Sewage and waste water properly disposed | 0 | 0 | - 2 |
| 51 | 0 | Toilet facilities: properly constructed, supplied, cleaned | 0 | 0 | |
| 52 | 0 | Garbage/refuse properly disposed; facilities maintained | 0 | 0 | 1 |
| 53 | 0 | Physical facilities installed, maintained, and clean | 0 | 0 | 1 |
| 54 | 0 | Adequate ventilation and lighting; designated areas used | 0 | 0 | ' |
| | OUT | Administrative Items | Т | | |
| 55 | 0 | Current permit posted | 0 | 0 | Г |
| 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 | - XX | 0 | |
| 58 | | Tobacco products offered for sale | 0 | 0 | ١ (|
| 59 | | If tobacco products are sold, NSPA survey completed | 0 | 0 | |

us manner. You have the right to request a h n (10) days of the date of the

09/20/2023

09/20/2023 Date

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 6154445325 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Smoking observed where smoking is prohibited by the Act.



Establishment Information

Establishment Name: Martin's BBQ Joint Mt. Juliet, LLC
Establishment Number #: [605228388]

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 inflitrating into areas where smoking is prohibited.

| Warewashing Info | | | | | | | | |
|------------------|-------------------|-----|----------------|--------------|--|--|--|--|
| Fahrenhelt) | Temperature (Fat | PPM | Sanitizer Type | Machine Name | | | | |
| | | 0 | CI | Ecolab | | | | |
| | | | | | | | | |
| | | | | | | | | |

| Equipment Temperature | | | | | | |
|-----------------------|---------------------------|--|--|--|--|--|
| Description | Temperature (Fahrenheit) | | | | | |
| Beverage air ric | 38 | | | | | |
| Avantco ric | 37 | | | | | |
| Wic | 37 | | | | | |
| | | | | | | |

| Food Temperature | | | | | | |
|---------------------|---------------|--------------------------|--|--|--|--|
| Description | State of Food | Temperature (Fahrenheit) | | | | |
| Brisket | Hot Holding | 136 | | | | |
| Pork shoulder | Hot Holding | 159 | | | | |
| Baked beans | Hot Holding | 160 | | | | |
| Soup | Hot Holding | 150 | | | | |
| Chicken wings | Cold Holding | 41 | | | | |
| Chicken tenders raw | Cold Holding | 39 | | | | |
| Burger raw | Cold Holding | 40 | | | | |
| Potato salad | Cold Holding | 38 | | | | |
| Pork shoulder | Cold Holding | 40 | | | | |
| Cooked carrots | Cold Holding | 40 | | | | |
| Chili | Cold Holding | 40 | | | | |
| Burger | Cooking | 169 | | | | |
| | | | | | | |
| | | | | | | |
| | | | | | | |

| Observed Violations |
|---|
| Total # 7 |
| Repeated # 0 |
| 8: Paper towel dispenser at hand sink in dish area not working. Replaced batteries in dispenser |
| 14: Dish machine not sanitizing dishes. Bucket empty replaced during inspection 36: Several gnats in dish area and flies by back door 37: Box of kosher salt left open in dry storage |
| 39: Employee wiped out glasses then stacked them together for use.42: Pans stacked wet on shelf in dish area |
| 45: Severely grooved cutting boards through out kitchen |
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Number: 605228388

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Discussed policy with pic
- 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: Employee washed hands when changing gloves. Employee washed hands when changing jobs
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: See source info
- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: See food temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: No food being cooled during inspection
- 19: See food temps
- 20: See food temps
- 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.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.

57:

58:

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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 Name: Martin's BBQ Joint Mt. Juliet, LLC Establishment Number: 605228388 | | | | |
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| Comments/Other Observations (cont'd) | | | | |
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Establishment Information

Establishment Information Establishment Name: Martin's BBQ Joint Mt. Juliet, LLC Establishment Number #: 605228388 Sources Source Type: Food Source: USFoods, Barbecue Pig, Crown Source Type: Water Source: City Source Type: Source: Source Type: Source: Source: Source Type: **Additional Comments**